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# National Register of Historic Places Registration Form

This form is for use in nominating or requesting determinations for individual properties and districts. See instructions in National Register Bulletin, *How to Complete the National Register of Historic Places Registration Form*. If any item does not apply to the property being registered, enter "N/A" or "N/A" if applicable. For functions, architectural classification, materials, and areas of significance, enter only categories and subcategories from the instructions.

Nat. Register of Historic Places  
National Park Service

## 1. Name of Property

Historic name Hastings Brewery Building & Bottling Works

Other names/site number Kauf & Rinderspacher (K & R) Food Products, Inc.; NeHRSI#: AD04-130 & AD04-118

Name of related multiple property listing NA  
(Enter "N/A" if property is not part of a multiple property listing)

## 2. Location

Street & Number 219 W. 2<sup>nd</sup> Street

City or town Hastings State Nebraska County Adams

Not for publication  Vicinity

## 3. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act, as amended, I hereby certify that this  nomination  request for determination of eligibility meets the documentation standards for registering properties in the National Register of Historic Places and meets the procedural and professional requirements set forth in 36 CFR Part 60. In my opinion, the property  meets  does not meet the National Register Criteria. I recommend that this property be considered significant at the following level(s) of significance:  national  statewide  local

Applicable National Register Criteria:  A  B  C  D

Michael J. Smith SHPO/Director  
Signature of certifying official/Title:  
Nebraska State Historical Society  
State or Federal agency/bureau or Tribal Government

05-18-15  
Date

In my opinion, the property  meets  does not meet the National Register criteria.

\_\_\_\_\_  
Signature of Commenting Official Date  
\_\_\_\_\_  
Title State of Federal agency/bureau or Tribal Government

## 4. National Park Service Certification

I, hereby certify that this property is:

- entered in the National Register.
- determined eligible for the National Register.
- determined not eligible for the National Register.
- removed from the National Register.
- other, (explain): \_\_\_\_\_

Janis [Signature] 6-30-2015  
Signature of Keeper Date of Action

Hastings Brewery Building  
**Name of Property**

Adams, Nebraska  
**County and State**

**5. Classification**

**Ownership of Property** (Check as many boxes as apply)

- Private
- Public-local
- Public-state
- Public-federal

**Category of Property** (Check only **one** box)

- Building(s)
- District
- Site
- Structure
- Object

**Number of Resources within Property** (Do not include previously listed resources in the count.)

Contributing	Noncontributing	
<u>2</u>	<u>        </u>	Buildings
<u>        </u>	<u>        </u>	Sites
<u>        </u>	<u>        </u>	Structures
<u>        </u>	<u>        </u>	Objects
<u>2</u>	<u>0</u>	Total

**Number of contributing resources previously listed in the National Register** 0

**6. Function or Use**

**Historic Functions** (Enter categories from instructions.)

AGRICULTURE/SUBSISTENCE: processing  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Current Functions** (Enter categories from instructions.)

COMMERCE/TRADE: warehouse  
WORK IN PROGRESS  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**7. Description**

**Architectural Classification** (Enter categories from instructions.)

LATE VICTORIAN: Romanesque and Renaissance  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Materials** (enter categories from instructions.)

Principal exterior materials of the property: Brick

Hastings Brewery Building

Adams, Nebraska

**Name of Property****County and State****Description**

**Summary Paragraph** (Briefly describe the general characteristics of the property, such as its location, type, style, method of construction, setting, size, and significant features. Indicate whether the property has historic integrity.)

The Hastings Brewery Building, located at the southwest corner of 2<sup>nd</sup> Street and Minnesota Avenue in downtown Hastings Nebraska, is a large red brick Late Victorian industrial building varying in height from two to four stories with a prominent large round smokestack rising above the roofline. With five distinct bays, each bay has a flat roof with brick parapet. Designed and built for the Hastings Brewing Company in 1907, the building is a rare Nebraska example of a pre-Prohibition American brewery, a unique industrial building type that depicts a German eclectic style called Rundbogenstil. The style combines Renaissance and Romanesque details characterized primarily by round-arched openings, symmetrical composition, and corbelled brickwork. The Hastings Brewery Building is distinguished by its finely detailed brick facades that feature brick pilasters, banding, and corbelling in addition to its round-arched openings. The style reflects the German heritage of the brewing industry and the first brewery design professionals.

The massing of the Hastings Brewery Building has been altered by at least four expansions of the original building but still reflects the variable, multi-story massing with bays ranging from two to four stories in height. The first addition was implemented by the brewery shortly after opening. It included a three-story addition to the brewery and the free-standing one-story Bottling Works Building built c.1910 and located immediately west of the brewery. The adjacent Bottling Works building is included in the nominated property. The later additions to the original building, which took place in 1924, 1930, and 1945, were implemented by K & R Food Products to accommodate their growing meat processing and wholesale grocery business. All of the additions were all executed in red brick but the K & R additions are utilitarian in style compared to the original brewery building. The additions obscure details of the original building on the west facade only; the south and east primary facades of the brewery remain exposed. Many of the original window openings on these primary facades have been infilled with brick recessed within the original openings. Existing fenestration includes original large multi-light windows in select locations, as well as, glass block infill, and 3/3 and 4/1 double-hung wood windows at the later additions. Despite the alterations and infill of original openings, the prominent round-arched openings as part of the finely-detailed brick facades, remain visible clearly portraying the style and character of the original brewery. The Brewery and Bottling Works buildings retain a high level of integrity of location and materials, and a moderate degree of integrity of setting, design, workmanship, feeling, and association.

**Narrative Description** (Describe the historic and current physical appearance and condition of the property. Describe contributing and noncontributing resources if applicable.)

Site

The Hastings Brewery Building is located at the southwest corner of W. 2nd Street and N. Minnesota Avenue at the eastern edge of Hastings' central business district. Comprised of six lots, the site is six blocks east of Burlington Avenue/Hwy 34/281, Hastings major north/south thoroughfare. Neighboring blocks to the west are a traditional downtown commercial setting with one- and two-story buildings with a common setback from a public sidewalk. The brewery building was constructed on the northeast corner of Block 23 in 1907 and oriented to the south facing the Burlington and Missouri Railroad. The Brewery expanded soon after opening and constructed a separate one-story brick building to house their bottling works. This building is free-standing on Lots 7 & 8 facing 2nd Street with a paved drive at Lot 6 between the two buildings and is included with the nominated property. The Brewery Building was expanded to its current footprint in 1924 when the building became home to Kauf & Rinderspacher Food Products, Inc. At that time, the orientation of the building was changed to face 2nd Street. Concrete sidewalks boarder the building on the north and east along 2nd and Minnesota Streets with a loading dock at the southeast corner facing Minnesota. An alley exists today along the former rail spur south of the building with a loading dock on the south facade at the rear alley. *See Figure 1-Site Plan at the end of the nomination.*

The original brewery property included a large site comprised of Lots 1-10 and 19-24, Block 23 of the Johnson's Addition to Hastings. Lots 19-24 are located behind/east of Lots 1-6, separated by the original rail spur, now an alley. The original brewery building is located on Lots 1-5 and the Bottling Works Building, built by the brewery c.1910, is located on Lots 7-8. Lot 6 is a paved drive between the two buildings. The original brewery site is now comprised of three parcels. The owner of the brewery building currently has one parcel – Lots 1 – 6 with the brewery building. The second parcel is Lots 7-10 with

Hastings Brewery BuildingAdams, Nebraska**Name of Property****County and State**

the Bottling Works Building south of the brewery building and the third parcel is Lots 19-24 south of the alley – the original location of three free-standing frame buildings used as a copper shop and barrel storage.<sup>1</sup> The two latter parcels are under separate private ownership and not included in the current nomination. *See Figure 2- 1915 Sanborn Map.*

Building Configuration and Massing

The Hastings Brewery Building is a concrete and steel structure with brick facades ranging in height from two to four stories. Five bays in width, the building is distinguished by its variable massing which in part, is a product of its evolution as home to two major industries from 1907 – 1979.

***Hastings Brewing Company 1907 – 1919*** (including Hastings Cream and Beverage Company 1917-1919)

The original brewery building ranged height from one to four stories. The four-story section is located at the southeast corner of the building. A large stair tower is positioned on the west side of the tower serving all four floors. North of the tower, the balance of the three east bays stepped down from three-stories at the eastern-most bay, to two-stories, to one-story at Bay 3. Bays 4 & 5 (from the east) were one-story in height and recessed at the northwest corner to function as the loading dock. These bays were also inset from the street facade on the south with a loading dock. *See Figures 3-6 for historic views of the Brewery and Bottling Works Buildings.*

While no plans have been found to illustrate the precise configuration of the brewery's interior spaces, the function of each bay is labeled on a c.1910 site plan by C.W. Way and on the 1915 Sanborn Map (*Figure 2*). The three bays at the southwest corner were labeled "Brew House," "Engine Room" and "Boiler Room" from east to west. A massive round smoke stack with a square base is located off the southwest corner of the Boiler Room. It appears that the Hastings Brewing Co. likely never retailed their product from this building, accounting for the "rear" orientation toward the rail spur. The brew house at the southeast corner of the building was the only semi-public space and was designed as the brewery's front, main entrance. The north portion of the three east bays were labeled "Chip Cask Cellar" and "Racking Room" on the site plan and "Fermenting Tanks and Beer Cellars" on the Sanborn Map. Bay 4 was the "Wash Room" and Bay 5 was the "Tank Room and Ice House" (site plan) or "Ice Factory and Ice Storage" (Sanborn Map).

The name of the business, as listed on the 1915 Sanborn Map, was "Hastings Brewing Company – Brewery and Ice Factory." Discussed in more detail in Section 8, the presence of the ice house or artificial ice plant (as it was labeled on a c.1920 site plan) was a distinguishing feature in the later pre-Prohibition breweries, a technological advancement brought about largely by the rising popularity of German lagers over English ales and their need for cold fermentation.

The original brewery building was expanded at least four times (*See Figure 9 for diagram of building additions*); the first expansion came shortly after its construction.<sup>2</sup> The first addition included a three-story bay comprised of a racking room and wash room measuring 25' x 100' (thought to be the second bay from the east). Additionally, in response to early government regulation regarding sale of alcoholic beverages and industry changes in marketing and distribution of beer, the Hastings Brewing Company built a bottling facility adjacent to the original brewery. Federal regulations dictated that the bottling operations be physically separated from the lagering facilities, across a 'public way' to assure proper per-barrel taxation by the Internal Revenue.<sup>3</sup> The Bottling Works Building is a free-standing one-story brick building located west of the brewery, completed c.1910. This building was sold/separated from the brewery property in 1920 but was recently acquired and will be included as a part of the pending development of the brewery building. The Bottling Works Building is included with the Hastings Brewery Building nomination as a contributing resource. *See Figures 5-6 for historic views.*

<sup>1</sup> Sheet 16, 1915 Sanborn Map.

<sup>2</sup> A notation in a 1910 issue of the *American Brewers' Review* states that the work at the addition [to the Hastings Brewery] has been completed. The note references a 3-story addition 26 x 100' with a racking room and wash house. It further notes that 22 chip casks have been installed, each of 140 barrels capacity, and 18 "Ruh" tanks of 225 capacity. Comparing this description to early photos, the 1915 Sanborn Map, and the c.1910 site plan by C.W. Way, it seems that the description refers to the area north (Bay 1) or northwest (Bay 2) of the 4-story tower. Given that this portion of the building is shown in the earliest photos (including photos during construction), it seems that plans for the brewery may have been expanded during its original construction or very shortly after construction was completed. *American Brewers' Review*, Chicago. 1910. Vol. 24, p. 248.

<sup>3</sup> *One Hundred Years of Brewing* (1903) 112-113 as cited in Susan K. Appel's, *Pre-Prohibition American Breweries – A Midwestern View*, *Journal of the Brewery History Society* (136) 5.

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Following Nebraska's passage of statewide Prohibition in 1916 and passage of the 18<sup>th</sup> Amendment to the U.S. constitution in 1920, Hastings Brewing Co. was reorganized into the Hastings Cream and Beverage Company, an unsuccessful venture that lasted only a few short years. The Bottling Works Building was sold in 1920 and the Brewery Building was sold in 1923.

***Bottling Works Building c.1910-1919 (Hastings Ice Cream Co. 1920 – c.1955)***

The free-standing one-story brick building was built by Hastings Brewing Co. around 1910 in order to bottle their own beer and expand their distribution. The building is setback from the sidewalk along W. 2<sup>nd</sup> Street and a brick wing wall extends north from the northeast corner, serving as a retaining wall along the drive east of the building. The grade at the front of the site has been raised, eliminating the need for multiple steps up to the front door as seen in the historic views. The rectangular footprint extends almost to the rear lot line with the original loading dock enclosed as a brick bay at the rear.

The front/north bay of the building is distinguished by pilasters that frame the front facade and north end bays on the east and west facades. A corbelled cornice band extends between the pilasters at the parapet. The side walls have a tile coping. The front/north facade has a central entrance flanked by two windows on each side. A single window opening is located in the north end bay on each side of the building. Although anodized aluminum-framed glass replacement units are in place at the front windows and doors, the original corbelled arched brick openings remain. Historic photos illustrate that the original windows were multi-light double-hung wood windows with a pair of narrow wood doors at the entrance. The front of the building has been painted; the sides and rear retain their original masonry finish. A non-historic door has been installed on the west side of the building and original masonry openings downsized to accept smaller replacement windows. Despite these changes, the building retains a fair degree of integrity portraying its original design and construction, and its original affiliation with the Hastings Brewing Company.

The building has not been affiliated with the original brewery building since it was sold by Hastings Cream and Beverage Co. (formerly Hastings Brewing Co.), in 1920. The Bottling Works Building became home to Hastings Ice Cream Co., a function it served into the 1950s. The 1924 Sanborn Map indicated the following interior uses: An office spanned the north end of the building. The south three-quarters of the building was split in half; the west half labeled "packing and storage," and the east half labeled "ice cream factory." The interior of the building has been modified on multiple occasions and retains little historic integrity.

***Kauf and Rinderspacher (K & R Food Products) 1924 - 1979***

The Hastings Brewery Building entered its second phase in 1924 as the new home to Kauf and Rinderspacher Food Products, Inc. (K & R). K & R purchased the building in 1923 and began an extensive remodeling to convert the brewery into a meat processing and wholesale grocery operation. The conversion included an addition that brought the building to its current footprint. At the northwest corner of the building, the brewery's former loading dock - the west two bays of the building - were extended north to the property line to house the company's offices. Additionally, a second story was built on the south end of the two west bays to accommodate a smokehouse and lard rendering room. With these alterations, K & R changed the orientation of the building to W. 2<sup>nd</sup> Street. The new offices, a one-story addition at the northwest corner of the building, became the front/public entrance, reversing the brewery's orientation to the railroad south of the building.

In 1930 K & R added a second story to the north end of Bay 3 to accommodate two additional refrigeration rooms (meat curing room). This addition had no openings on the north or west facades and is visible in the brick on the north facade.

The final expansion brought the building to its current form. In 1945 K & R undertook a major remodeling of their plant adding a second floor above the offices at the northwest corner of the building. The addition accommodated a second-floor locker room for employees and additional processing space for their renowned sausage. This final addition is clearly evident on the north and west facades of the existing building.

Exterior

The Hastings Brewery Building was representative of the time in which it was constructed – known as the third and final phase of pre-Prohibition breweries. The form and massing of the brewery buildings was impacted by technological advancements in the brewing industry, incorporating large multi-story vertical bays to accommodate the brewing and "lagering" process and a large ice house/ice plant to maintain the cool temperatures that were required for the German-style lagers. The style of such breweries was decidedly German, influenced by both German brewers and by German designers. The style, known as Rundbogenstil, combined Renaissance and Romanesque influences distinguished in large

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part, by round-arched openings. The Hastings Brewery is a typical Midwestern example of a small regional brewery portraying the Rundbogenstil. Oriented to the railroad, the south and east sides of the building were the primary facades distinguished by their massive brick facades classically ordered and finely detailed with pilasters, stringcourses and corbelling. A natural-faced stone belt course defines the base of the original building. Brick pilasters frame each bay and rise above the roofline providing subtle articulation of the flat roof-line in lieu of the more-ornate hipped or gabled roof lines common on the earlier and larger breweries. Brick corbelling and banding defines a deep cornice capping the primary facades. A distinguishing feature of the brewery building is the large round smokestack that rises above the four-story building. *See Figures 3-4 for historic views of the brewery.*

Fenestration varies by bay, each bay distinguished by its symmetrical composition of openings. The primary facades feature varying multi-light window configurations with arched corbelled brick lintels and contrasting natural-faced stone lintels and sills that distinguish each bay, and each floor on each bay. The upper level of the four-story tower features large arched openings with natural-faced stone keystones framing trefoil windows at the southeast corner and Palladian-style windows at the flanking bays. The upper-floor of the three-story section of the east bay features a line of small clerestory-type square windows, distinguished by their flat stone lintels and sills. The primary building entrance was located at the southeast corner of the first floor with doors on the east end of the south facade and the south end of the east facade into the corner brew house. The entrances were comprised of an over-sized pair of multi-light wood doors with a large multi-light transom. A similar entrance provided direct access into the boiler room at the third bay on the south facade. Today many of the door and window openings in the original brewery have been modified. A majority of the window openings on the north and east facades have been infilled with recessed brick to accommodate the cold storage/refrigerated rooms inside. However, drawings dating to the 1945 remodeling by K & R illustrate that most of the original windows remained on the south facade at that time, as well as in the center bay of four-story tower on the east facade. Bi-fold metal doors had been installed in the former doorway at the south end of the east facade but the original main entry at the east end of the south facade was extant (since removed and replaced with an overhead door). The 1945 project included installation of glass block in some openings at the southeast corner of the building where the pickle pumping room occupied the 2<sup>nd</sup> floor.

The 1924, 1930, and 1945 additions by K & R Food Products were all executed in red brick, yet are clearly distinguished from the original brewery building by the brick and varied fenestration. The additions incorporated 12/12, 9/9, 4/1, and 3/3 double-hung wood windows on the south, west, and north facades. The 4/1 units are extant in most locations (primarily at the first-floor offices) with aluminum storm windows formerly installed. Other windows on the west and south facades are extant but in much-deteriorated condition. Except for the office on the northwest corner of the building, most openings on the north facade of the building are infilled. Additionally, an overhead door was formerly installed in Bay 2 (from the east). The additions by K & R in 1924, 1930, and 1945 covered much of the west facade of the brewery building (Bay 2). The former arched openings (matching the east facade) are visible on the interior of the upper floors and used as openings between the interior bays. *See Figure 7 for historic view of building when it was occupied by K & R.*

Throughout their fifty-plus year occupancy, the north/front facade of the building featured painted signs on the brick between upper floors. At one time, the sign read "K & R Inc., Salt-Pork and Provisions." Later versions of the signs listed products such as "cheese, condiments, beef, pork, and cooked meats." Today, the upper sign has been painted over; the lower sign reads "Hastings Cold Storage."

The first addition (c.1910) by Hastings Brewing Co. occurred shortly after the original construction and is barely discernible; it was designed to match the original building. The K & R remodelings and additions (1924, 1930, & 1945) were utilitarian in design and function and did not embrace the style of the original brewery. These alterations however, are reflective of the building's change in function and are representative of K & R's fifty-plus-year tenure in the building. The exterior of the building currently reflects its evolution from a brewery to a meat processing and wholesale grocery facility, taking its current form in 1945 within the building's period of significance. Even with the alterations, the style and pattern of the original openings (distinguished by their round arches) remains a visible and prominent feature of the original primary building facades.

Interior

Other than the basic configuration described above, little is known of the interior configuration of the building during its early days as a brewery. The 1924 and 1930 Sanborn Maps note the following functions following the original conversion

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to K & R's meat processing and grocery warehouse [See Figure 8 for 1930 Sanborn Map showing K & R configuration]. The south end of the east three bays were used as "Receiving Room," Engine Room, and "Boiler Room," retaining the original configuration. The north two-thirds of the east bays were used for "Cold Storage." The north end of the two west bays was used for the office and storage; the south portion of these bays functioned as the "Smokehouse" and "Shipping" areas.

The existing configuration generally reflects the 1945 remodeling by K & R. There are no documented remodelings after that time and the interior configuration is consistent with the available 1945 plans. The floors are not organized around primary corridors. An office is located in the northwest corner of the first floor with access at the front of the building off 2<sup>nd</sup> Street. A secondary entrance is located south of the office, on the west facade. A stair, located inside the west entry, leads to the 2<sup>nd</sup> floor. Two primary stairways provide access to the upper floors, one centrally located in Bay 4 and one located at the northeast corner of the four-story tower (Bay 1). Two freight elevators are extant – one adjacent to the central stair and a large freight elevator on the south wall of Bay 2 (from the east) in the engine room of the four-story portion of the building. The boiler room remains in its original location on the south end of Bay 3 adjacent to the smokestack. In 1945, shipping and receiving rooms remained on the south side of the first floor; a smoking and curing room was located south of the office and separate beef and pork coolers were located in the northeast section of the floor.

Men's and women's locker rooms, dating to the 1945 expansion, were located above the office in the northwest corner of the 2<sup>nd</sup> floor. The remainder of the west half of the 2<sup>nd</sup> floor was used for making sausage and packaging meats. The pickle pumping room was located in the southeast corner of the 2<sup>nd</sup> floor distinguished by its glass-block windows and glazed tile wainscoting. The balance of the 2<sup>nd</sup> floor (east half) and the upper floors were generally used for dry storage and coolers/refrigeration units. Although most refrigeration equipment has formerly been removed, walls in most storage areas were insulated with ground cork, remnants of which remain in many locations. The room-size coolers have massive insulated doors that remain in place. The majority of the building interior is utilitarian storage space with concrete floors and exposed structure at the ceilings. Wall finishes include cork, cork with plaster, plywood, plaster, and exposed masonry generally with a painted finish. The 2<sup>nd</sup> floor of Bays 4 & 5 is distinguished by the presence of numerous skylights. The locker rooms on the north have glazed tile walls, paneled wood doors, and skylights. Additional skylights are located in the south half of the floor at the former smokehouse, lard rendering, and grinding rooms. The first-floor open office features a paneled wood rail around the perimeter and a paneled wood enclosure with clerestory windows at a private office in the northwest corner. These office features date to the 1945 remodeling and were designed by Marcus J. Evans, successor to Hastings architect, C.W. Way who designed the c.1910 Brewery expansion and the Bottling Works Building adjacent to the brewery.

Integrity

The Hastings Brewery Building retains a high level of integrity of location and materials, and a moderate degree of integrity of setting, design, workmanship, feeling, and association. The brewery itself comprises a brief period of the building's history; the building served as home to a second major industry – Kauf and Rinderspacher Food Products – for more than 50 years. The site maintains the feeling and association with Hastings' industrial past given its composition of free-standing buildings and its location on the fringes of Hastings central business district.

Five bays in width, the building is distinguished by its variable massing, a product of its evolution as home to two major industries from 1907 – 1979. The brewery's original varied multi-story massing is evident on most facades. Although expanded on at least four occasions, the building achieved its current footprint and massing within the period of significance. The most significant former alteration was reorientation of the front of the building, from the railroad on the south, to 2<sup>nd</sup> Street on the north, executed when K & R moved to the property in 1924. The subsequent alterations primarily impacted the north and west facades. The original primary facades of the brewery (south and east sides) have experienced little modification except the fenestration. Although many of the original openings have been infilled with brick, the infill is recessed making the original pattern of openings clearly visible. These facades still portray the original design and style of the brewery building to a significant degree. The planned rehabilitation project will remove brick infill and restore windows to most original openings on the primary facades.

The interior of the building generally reflects the configuration, finishes and features of the 1945 expansion and remodeling by K & R. Historic features include stairways and elevators and utilitarian finishes like concrete floors, exposed brick walls (some with cork insulation), and exposed structure at ceilings, dating to the original brewery, remain in some locations. Features and finishes in other areas reflect K & R's fifty-year occupancy. These finishes include plaster walls, cork, or cork

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and plaster walls, glazed tile wainscoting in select areas. Multiple skylights in the two west bays all reflect K & R's meat processing functions on the second-floor. The offices in the northwest corner retain paneled wood railings and office enclosures, as well as, a safe, all dating to K & R's occupancy. The interior retains a significant level of integrity generally reflecting the 1924 – 1945 period during which K & R purchased the building and implemented three additions to accommodate their growing meat processing and wholesale grocery operations.

The Hastings Brewery Building continues to portray its origins as a pre-Prohibition American brewery, a unique industrial building type that embraced the German heritage of brewers and brewery designers. In spite of later additions and alterations, the building reflects the Rundbogenstile, the defining style of the property type.

The Bottling Works Building retains a moderate degree of integrity, maintaining its original form, massing, and masonry openings. Windows and doors have formerly been replaced and the rear loading dock has been enclosed. The interior of the Bottling Works was modified to accommodate Hastings Ice Cream in 1920 and has been remodeled on subsequent occasions since that time leaving little historic integrity on the building's interior. Despite these changes, the historic affiliation with the Hastings Brewing Company is the basis for the building's historic significance and the Bottling Works retains sufficient integrity to support its inclusion in the nomination.

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**8. Statement of Significance**

**Applicable National Register Criteria**

(Mark "X" in one or more boxes for the criteria qualifying the property for National Register listing.)

- A** Property is associated with events that have made a significant contribution to the broad patterns of our history.
- B** Property is associated with the lives of persons significant in our past.
- C** Property embodies the distinctive characteristics of a type, period, or method of construction or represents the work of a master, or possesses high artistic values, or represents a significant and distinguishable entity whose components lack individual distinction.
- D** Property has yielded, or is likely to yield information important in prehistory or history.

**Criteria Considerations**

(Mark "X" in all the boxes that apply.)

Property is:

- A** Owned by a religious institution or used for religious purposes.
- B** Removed from its original location.
- C** A birthplace or a grave.
- D** A cemetery.  
A reconstructed building, object, or structure.
- E** A commemorative property.
- F** Less than 50 years of age or achieved significance within the past 50 years.

**Areas of Significance**

(Enter categories from instructions.)

INDUSTRY

ARCHITECTURE

**Period of Significance**

1907 - 1945

**Significant Dates**

1907, c.1910, 1920, 1924, 1945

**Significant Person**

(Complete if Criterion B is marked above.)

**Cultural Affiliation**

German-Americans

**Architect/Builder**

Original architect unknown

Original builder: Bolling Bros., Philadelphia, PA  
c.1910 addition & Bottling Works Building, C.W. Way, architect

1945 Expansion, R.J. McLaren, architect

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### Statement of Significance

**Summary Paragraph** (Provide a summary paragraph that includes level of significance, applicable criteria, justification for the period of significance, and any applicable criteria considerations.)

The Hastings Brewery Building at 219 W. 2<sup>nd</sup> Street in Hastings, Nebraska is locally significant under **Criteria A and C** in the areas of **Industry** and **Architecture**. The building served as home to two significant local businesses – Hastings Brewing Company and Kauf and Rinderspacher (K & R) Food Products, Inc. – for more than 70 years. Reflecting the German-heritage of the brewing industry and first professional brewery design specialists, the Hastings Brewery Building portrays Rundbogenstil, a German style common among Pre-Prohibition American breweries making the breweries a unique property type among industrial architecture of period.

The Hastings Brewing Company was formed in 1907 with stockholders comprised largely of Hastings businessmen. Established during a time when the temperance and prohibition movements were already well entrenched, the Hastings Brewing Co. focused primarily on manufacturing and distribution. The firm specialized in the manufacture of lagers which had displaced ales in popularity; their most famous varieties were Ritter Brau, Prairie Pride Beer and Personal Liberty Brew all marketed as old-style German beers. The popularity of lager beers was associated with German immigrants and resulted in major technological advances in the brewing industry. Germans introduced the cold maturation lager that demanded controlled cooling which impacted the design of breweries to include ice houses and insulated rooms. Shortly after opening, the brewery expanded, constructing a bottling plant. By 1911, Hastings boasted the second largest brewery in the state.<sup>4</sup> Despite the brewery's early success, just nine years after the building was constructed, Prohibition passed statewide in the November 1916 election and went into effect in May of 1917, ending all manufacture and sales of alcohol. While the vast majority of Nebraska's breweries closed, The Hastings Brewing Co. reorganized into Hastings Cream and Beverage Company. They produced ice cream and non-alcoholic beverages for a short time but the venture was not profitable. The Bottling Works facility, a separate one-story building on the south, was sold to Ward C. Hunt in 1920 and became home to Hastings Ice Cream Company - a function it served for the next thirty-plus years.

The second phase of the main brewery facility began in 1924 when established Hastings' German-born businessmen Karl Kauf and George Rinderspacher relocated their meat processing and grocery wholesale operation to the brewery building. K and R, Inc., as the company became known, was a giant in the grocery industry in Nebraska and the high plains. The company was known for its support of local farmers – buying local livestock whenever possible for its production of sausage and meat products under the brand name Country Maid (and later for its production of french fries), and for its wide distribution of a full line of grocery products including Kraft cheeses, canned fruit and vegetables, and margarine. K & R expanded the brewery facilities on at least three occasions to meet the needs of their growing company. They occupied the building for more than fifty years, ultimately closing in 1979. The building was used for cold storage for a time and then as a warehouse, but it has largely been underutilized for the past 25 years. The Hastings Brewery Building is significant as a prominent representative of Hastings industrial development in the first half of the twentieth century.

The Hastings Brewery Building is architecturally significant as one of the last extant brewery facilities in Nebraska. The building is representative of the final phase of pre-Prohibition brewery architecture in the Midwest, a professional-designed facility that embraced the technological advances of the brewing industry. The Hastings Brewery Building is an excellent example of a smaller-scale regional brewery. It is locally significant as an industrial example of Late Victorian architecture in Hastings, a style typically seen in institutional and residential architecture but breweries tended to be the exception to that rule. Specifically, the Hastings Brewery is a representative of the Rundbogenstil, or German round arch style, an eclectic style that combines Romanesque and Renaissance design elements. The style is characterized by the building's multi-story massing, its monumental brick facades, and its use of large round-arched window and door openings. Despite later alterations to accommodate the large warehousing operation of K & R Food Products, Inc., the building retains clear evidence of the arcaded round-arched openings that distinguish this unique style of industrial architecture. The building's massing is reflective of at least four major expansions, a fact that in itself portrays its enduring tenure as a manufacturing and warehouse facility. The period of significance begins with the building's construction in 1907 and extends to 1945, the last major expansion by K & R, Inc., bringing the building to its current massing and configuration.

<sup>4</sup> *Hastings Daily Tribune*, 31 December 1911.

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**Narrative Statement of Significance** (Provide at least one paragraph for each area of significance.)

Germans find new homes in the Midwest

Between 1835 and 1910 ninety percent of all German emigrants were bound for the United States.<sup>5</sup> Those leaving Germany, often to escape political turmoil, military conscription or simply for the economic promise of the New World, were farmers, skilled craftsmen and entrepreneurs. Ethnic Germans represented as many as a third of immigrants arriving in the United States in the middle of the 19<sup>th</sup> century, thousands of whom settled in the Midwest where they perceived the greatest opportunity to lie in the newly opened farmland and frontier cities.<sup>6</sup> Additionally, Germans were drawn to the Midwest by the idyllic description of a settler's life by fellow countrymen such as Gottfried Duden, a writer who lived in Missouri from 1824-1827 and returned to Germany to publish his book titled *Report of a Journey to the Western States of North America*. Duden's enthusiasm encouraged educated immigrants to follow in his footsteps. In 1870 thirty seven percent of German immigrants in the US had skilled jobs, while 27 percent were in agriculture, 23 percent in professional and personal service and 13 percent in trade and transportation.<sup>7</sup>

According to the 1900 federal census 15 percent of Nebraskans were born in Germany; a number that grew to 20 percent by 1910.<sup>8</sup> In many cities the numbers were much higher. In 1890, Germans comprised 23 percent of Omaha's population; by 1910 the number had risen to over 57 percent.<sup>9</sup> In Adams County and specifically, Hastings, Germans comprised the largest majority of the foreign-born population, especially during the 1880s & 1890s, when Germans were the largest immigrant group by a factor of five.<sup>10</sup> Many of the immigrants chose Hastings due to the encouragement of the town's residents. Karl Kauf illustrates this as much as any other Hastings individual. Kauf immigrated to the United States alone at age 16, and then wrote home to Germany about his experiences in America. As Dorothy Weyer Creigh stated in her Adams County history, "His glowing accounts of life in the new country started a virtual exodus of young people from his hometown."<sup>11</sup>

According to historian Frederick Luebke, Germans like many immigrant groups were "drawn together by their common language, heritage and problems."<sup>12</sup> In Hastings, Germans founded ethnic associations beginning with the Germania Club, in September 1885 as a mutual aid society.<sup>13</sup> The group, which was comprised of over 100 Hastings residents by 1905, leased a building for their activities and named it Germania Hall. The Hall became the social center for Germans in Adams County hosting song-fests, dances and meetings of the Order of the Sons of Hermann and Gemütlichkeit Lodge, two of the largest ethnic organizations in the area.<sup>14</sup>

In addition to ethnic Germans arriving from Germany, many came from farther east, including Russia due to economic and political changes. In 1763 the German-born ruler of Russia, Catherine the Great, encouraged immigration to fertile lands of the sparsely populated western-most areas of the empire. Peasants were invited to farm the land and live with little interference from the government. However in 1872, Tsar Alexander II reversed the special status and made the immigrants eligible for compulsory military service. Thousands fled the draft and looked to America as their new land of

<sup>5</sup> Kathleen Neils Conzen, "Germans," in Stephan Thernstrom, ed. *Harvard Encyclopedia of Ethnic Groups* (Cambridge: Harvard University Press, 1980), p. 410.

<sup>6</sup> *Ibid.*

<sup>7</sup> *Ibid.*, p. 413.

<sup>8</sup> *The 2012-2013 Nebraska Blue Book* accessed at <http://nebraskalegislature.gov/pdf/bluebook/44-45.pdf> on 17 February 2015 and Frederick C. Luebke, "The German-American Alliance in Nebraska, 1910-1917" *Nebraska History* 49, (1968): p. 165-185.

<sup>9</sup> Larsen, L.H., Cottrell, B.J. and Dalstrom, H.A. 007) *Upstream Metropolis: An Urban Biography of Omaha and Council Bluffs*. (Lincoln: University of Nebraska Press, 2007) p. 122 and Frederick Luebke, *Germans in the New World: Essays in the History of Immigration*. (Chicago: University of Illinois Press, 1999) p 27.

<sup>10</sup> Dorothy Weyer Creigh, ed. *Adams County: The Story 1872-1972*. (Hastings, NE: Adams County Hastings Centennial Commission, 1972) p. 334-335.

<sup>11</sup> *Ibid.*, p. 336.

<sup>12</sup> Luebke, "The German-American Alliance in Nebraska, 1910-1917," p. 165-185.

<sup>13</sup> *Adams County: The Story 1872-1972*, p.336.

<sup>14</sup> *Ibid.* The Order of the Sons of Hermann was formed as a mutual protection society for German immigrants in New York City on 20 July 1840. The order provides low-cost insurance and mutual aid and has historically promoted the preservation of German language and traditions.

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opportunity. By 1920, there were well over 100,000 of these so-called Russian Germans in the United States, with the greatest numbers in the Dakotas, Nebraska and Colorado.<sup>15</sup> More than 10,000 Russian-born Germans were reported as Nebraska residents on the 1920 census; 783 of whom lived in Hastings.<sup>16</sup> These Russian-Germans were often separated from other German immigrants even though they shared a common language and heritage. Russian-Germans moved to Nebraska primarily to work on the railroad. They eventually represented a significant portion of Hastings' working class, laboring in the brickyards factories and the Hastings brewery.<sup>17</sup>

Beer, Family and Culture

For German immigrants, beer drinking was social, familial, and seen as inherently part of German culture. As one historian explained,

...the most elemental activity through which German Americans constituted themselves as a cultural group was social drinking. Midwestern saloons and public houses functioned as community centers where immigrants bonded with each other and infused their relationships with meaning. Neighborhood bars were primarily male spaces but at beer gardens women joined men, and children were welcome too... [these] social gatherings temporarily obscured the everyday distinctions of religion and class and evoked a profound sense of common feeling.<sup>18</sup>

Beer has been brewed in the United States almost since the first settlers arrived. Between 1810 and 1850 the number of breweries grew from 129 to 431, primarily in Pennsylvania and New York.<sup>19</sup> Until the 1850s most of the beer brewed in the United States was ale or porter. Lager beer, brewed in Germany since the 1200s, required slower fermentation and storage at low temperatures, attributes not considered feasible in the New World.<sup>20</sup> Additionally, yeast, not yet grown in America, was required.

Brewing as an industry did not really exist in America in the first half of the nineteenth century; residents made beer for their own consumption or that of local townfolk. The popularity of lager among the immigrant population across the United States changed beer into a business. As production and consumption increased, lager, also known as German-style beer, began to replace English-style ales.<sup>21</sup> As Germans made the Midwest their home, breweries spread westward – the first in St. Louis as early as 1842 and Milwaukee in 1851.<sup>22</sup> In Nebraska, the Fred Krug Brewing Company was the first; beginning operations in Omaha in 1859. By 1880 Krug produced twenty-five thousand barrels annually and was the largest brewery in the state.<sup>23</sup> The Storz brewery was first established as the Saratoga Brewery in Saratoga. In 1865 it became the Columbia Brewery; Gottlieb Storz bought it in 1884 and moved it to Omaha.<sup>24</sup> In 1891, Storz founded the Omaha Brewing Association and supported a baseball team that carried the Storz name.

In 1850 the value of beer brewed in the United States was \$5.7M; by 1905 that number was over \$300M and increasing.<sup>25</sup> As one source explained, "The development of the brewing industry from a small trade to a great industry naturally changed the owner of the brewery from a craftsman and small capitalist into a great capitalist."<sup>26</sup> In 1905 the brewing industry had over \$515M capital on hand,<sup>27</sup> making it a formidable political group.

<sup>15</sup> "The Germans in America," Library of Congress, <http://www.loc.gov/rr/european/imde/germchro.html> accessed on 13 February 2015.

<sup>16</sup> Richard Sallet, *Russian-German Settlements in the United States*, (translated by LaVern J. Rippley and Armand Bauer, (Fargo, ND: North Dakota Institute for Regional Studies) 1974, p. 117.

<sup>17</sup> Mead & Hunt, *Adams County Nebraska Historic Buildings Survey*, 1999, p. 7-2.

<sup>18</sup> Allison Clark Efford. *German Immigrants, Race, and Citizenship in the Civil War Era*. (Cambridge University Press, 2013) p. 40.

<sup>19</sup> Hermann Schlüter. *The Brewing Industry and The Brewery Workers' Movement In America* (Cincinnati: Intl Union of United Brewery Workers of America, 1910) p. 50.

<sup>20</sup> Schlüter, p. 51.

<sup>21</sup> *Ibid.*, p. 54.

<sup>22</sup> *Ibid.*, p. 52.

<sup>23</sup> *Ibid.*, p. 57 and <http://www.nebraskahistory.org/sites/mnh/neb-made/brewery.htm> accessed on 15 February 2015.

<sup>24</sup> "Storz History," accessed at <http://storzbrewing.com/about-storz/storz-history/> on 3 March 2015.

<sup>25</sup> Schlüter, p. 66.

<sup>26</sup> *Ibid.*

<sup>27</sup> *Ibid.*

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In Nebraska, as in many Midwestern states, the brewery business steadily grew to keep up with demand. In 1908 Storz Brewing Co. that had moved to Omaha in 1884, built an addition to their plant “equipped with the largest glass enamel tanks in the west” as well as added a bottling plant.<sup>28</sup> The Jetter Brewery Co., founded in Omaha in 1887, was said to have expanded and improved its capabilities annually during the first decade of the century highlighting the “steady increase in the business.”<sup>29</sup> Even as late as 1914, two Nebraska breweries in Grand Island and Columbus, were upgrading their plants by adding refrigeration machinery.<sup>30</sup> While Nebraska’s breweries were generally smaller local or regional brewing companies, national firms provided stiff competition. Driven by technological advances that extended the shelf life of beer and well-established transportation networks, national brewers brought their bottled beer to a growing number of markets before the turn of the century.<sup>31</sup> National firms including Pabst, Anheuser-Busch, and Schlitz all had offices and cold storage (depots) in Nebraska urban areas. For example, the Schlitz Brewing Co. of Milwaukee had facilities in Lincoln<sup>32</sup> and Anheuser-Busch had an agency in Omaha from 1874 until statewide prohibition was passed in 1916.<sup>33</sup>

While the brewery business was booming, German Americans felt their culture was increasing under attack by the temperance movement that equated saloons with evil.<sup>34</sup> For Germans beer drinking, singing and community spirit were inherently part of their identity. They had many clubs or groups organized around the celebration of their culture and fostering understanding and acceptance of “German ways.” Festivals and “German Day” events celebrating German heritage and culture were held across the country, including Hastings, NE.<sup>35</sup> One of the most important German organizations was the National German-American Alliance founded in Philadelphia in 1901, which had state branches including the German-American Alliance of Nebraska. As one historian explained the Alliance was “essentially a middle-class organization led by businessmen, journalists, clergymen, and professors... financially supported by the brewing and liquor interests.”<sup>36</sup> In effect the Alliance became the counter to the anti-saloon league – the leading proponent of prohibition. Many non-Germans viewed it with increasing suspicion.<sup>37</sup> When prohibition elements threatened a locality, the National Alliance help the state and local Alliance chapters to be “politically active, attempting to form and lead public opinion, approving candidates for public offices and marshalling ‘the German vote’ in behalf of the anti-prohibition cause.”<sup>38</sup>

The temperance and prohibition movements actually began in the United States as early as the mid-1800s but gained momentum after the turn of the century. In Nebraska, there were several attempts to pass state-wide prohibition through the 1880s-1890s. In fact prohibition was in effect from 1855-1858. From that point on prohibition and brewery interests fought for control of the state. In 1881 the legislature passed the Slocomb Act, allowing localities to vote on prohibition and set a minimum license fee. After this “win” the proponents of prohibition began to work at the local level to further increase taxes, limit saloon hours and limit the percentage of alcohol by volume.<sup>39</sup> In 1902 the statewide “license fee” for a

<sup>28</sup> *American Brewers' Review*, Chicago. Vol. 21, p. 327 and Vol. 22, p. 112.

<sup>29</sup> *Ibid.*, p. 378.

<sup>30</sup> *American Brewers' Review*, Chicago. 1914. Vol. 28.

<sup>31</sup> Martin Stack, “Local and Regional Breweries in America's Brewing Industry, 1865 to 1920,” *The Business History Review*. Vol. 74, No. 3 (Autumn, 2000), pp. 435-463.

<sup>32</sup> *American Brewers' Review*, Chicago. 1907. Vol. 21, p. 327.

<sup>33</sup> Nebraska State Historical Society, *Anheuser-Busch Beer Depot* National Register Nomination, 1978, p. 4.

<sup>34</sup> Luebke, *Germans in the New World: Essays in the History of Immigration*, p. 172.

<sup>35</sup> “Big Day at Hastings: German Organizations Figured Prominently in Parade,” *Nebraska State Journal*, 14 October 1910, accessed at Newspapers.com on 16 February 2015.

<sup>36</sup> Luebke, *Germans in the New World: Essays in the History of Immigration*, p. 172.

<sup>37</sup> For a better understanding of the Alliance and its views, see “County Option Is Opposed,” *The Nebraska State Journal*, 6 October 1910 accessed on Newspapers.com on 15 February 2015. The article prints in full the resolution passed by the Alliance as well as a detailed account of its views on prohibition, German education and language instruction. Another article used inflammatory language to describe the Alliance’s German culture goals by claiming that what they really want is to “establish Prussian Kultur on American soil,” in “Makes Fight to Save Mockett Law,” *The Lincoln Star*, 10 May 1917, accessed at Newspapers.com on 17 February 2015.

<sup>38</sup> Luebke, “The German-American Alliance in Nebraska, 1910-1917” p. 168, quoting Clifton J. Child, *The German-American in Politics, 1914-1917* (Madison: University of Wisconsin Press, 1939) p. 2-14.

<sup>39</sup> For a full discussion on prohibition in Nebraska see S D Fitchie, “The Fight for Prohibition in Nebraska,” *Nebraska History* 6 (1923): p. 81-88 available at [www.nebraskahistory.org/publish/publicat/history/full-text/NH1923Prohibition.pdf](http://www.nebraskahistory.org/publish/publicat/history/full-text/NH1923Prohibition.pdf) and Robert E Wenger, “The Anti-Saloon League in Nebraska Politics, 1898-1910,” *Nebraska History* 52 (1971): p. 267-292 available at [http://www.nebraskahistory.org/publish/publicat/history/full-text/NH1971Anti\\_Saloon.pdf](http://www.nebraskahistory.org/publish/publicat/history/full-text/NH1971Anti_Saloon.pdf)

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business that served alcohol was increased to \$1500 per year – an exorbitant amount for the day.<sup>40</sup> The breweries fought back. In order for them to be legally able to sell their products on the brewery premises they formed real estate holding companies to separate the wholesale and retail elements. Krug, Metz, Jetter and Storz breweries did so in order to avoid conflict with the Gibson law, which prohibited breweries from being connected with saloons.<sup>41</sup> The Nebraska Supreme Court overturned the Gibson law in 1913.<sup>42</sup>

Particularly as the United States contemplated joining the war in Europe, anti-German sentiment was strongly linked to the Prohibition movement. The propaganda war at home began long before US's entry into the war and it was indelibly linked with prohibition. One ardent example was when the Anti-Saloon League called Milwaukee's brewers "the worst of all our German enemies," and dubbed their beer "Kaiser Brew."<sup>43</sup> Another was a 1918 ad from a Springfield Missouri newspaper claiming that, "the Kaiser must go! The Saloon Must Go! Both Menace the Welfare of Society." The ad went on to claim that "the saloon and saloon interests are Pro-German. They are the foes of democracy and sane legislation."<sup>44</sup>

Historian A. E. Sheldon describes the situation in Nebraska in 1917:

The World War has been in progress overseas for two [and a half] years. During all that time public opinion in Nebraska has been divided. A large element of Nebraska Germans, numbering about 200,000 people, [was] German by birth or descent. Not all these Germans were in sympathy with Imperial Germany...but a large part of them were. Pro-German Nebraska included thousands...It was equipped with a German language press of forty newspapers. It spoke the German language in everyday business and in religious exercises. It had a large number of ministers preaching in the German language. In many communities were men and women grown, born in the United States who could not understand the English language...During the long struggle which preceded the entry of the US into the War an active propaganda in the interest of the German cause had been carried on in Nebraska. Thousands of people firmly believed that the Fatherland had been attacked and was fighting in self-defense....Suddenly, April 6, 1917, the whole situation changed.<sup>45</sup>

Anti-German sentiment reached hysteria in Nebraska during and after WWI. In 1919, the Nebraska legislature passed a law banning the German instruction in schools throughout the state, although most areas had already ended it before the United States entered the war.<sup>46</sup> Americans of German decent had no choice but to assimilate, buy war bonds and continually profess their allegiance to their new homeland.

The battle for prohibition seemed to seesaw back and forth with more localities favoring "wet" one year, and changing to "dry" the next. By 1909 more than half of Nebraska had voted itself dry.<sup>47</sup> In the April 1910 election, however, of the 135 Nebraska towns that voted, 76 stayed wet while 59 went dry. Twenty six towns had switched sides from the previous year.<sup>48</sup> In April 1916, 30 municipalities changed their minds from one side to the other.<sup>49</sup> As early as January 1916, it was announced that statewide prohibition would be on the ballot in November. Generally, Republicans supported the measure while Democrats were against. The general public was thought to support breweries and the freedom to drink. On November 7, 1916, however, Nebraska voters approved a measure that banned statewide, the manufacture, sale, consumption or possession of alcohol; the law went into effect May 1917. Seventeen state breweries that produced

<sup>40</sup> John Anderson, "Lincoln, Nebraska, and Prohibition: The Election of May 4, 1909," *Nebraska History* 70 (1989): 187, accessed at [www.nebraskahistory.org/publish/publicat/history/full-text/NH1989Linc\\_Prohibition.pdf](http://www.nebraskahistory.org/publish/publicat/history/full-text/NH1989Linc_Prohibition.pdf).

<sup>41</sup> *American Brewers' Review*, Chicago. 1907. Vol. 21, p. 323.

<sup>42</sup> *American Brewers' Review*, Chicago. 1913. Vol. 27, p. 253.

<sup>43</sup> Mintz, S., & McNeil, S. (2013) "Prohibition," *Digital History*, accessed on 17 February 2015 at [http://www.digitalhistory.uh.edu/disp\\_textbook.cfm?smtID=2&psid=3383](http://www.digitalhistory.uh.edu/disp_textbook.cfm?smtID=2&psid=3383).

<sup>44</sup> The Springfield-News Leader as quoted in Todd Kliman, "The Ignoble Grape: The Rise, Fall and Rise Again of the Outsider Norton," *Missouri Historical Review*, 109 (2015): 102.

<sup>45</sup> As quoted in *Adams County: The Story 1872-1972* p. 340.

<sup>46</sup> The US Supreme Court deemed the law unconstitutional in 1923.

<sup>47</sup> Addison E. Sheldon, (1931) *Nebraska, The Land and the People*, Chicago: Lewis Publishing Co., p. 843.

<sup>48</sup> *American Brewers' Review*, Chicago. 1910. Vol. 24, p. 197.

<sup>49</sup> *American Brewers' Review*, Chicago. 1916. Vol. 30, p. 206.

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425,000 barrels of beer annually were forced to close or switch to non-alcoholic products.<sup>50</sup> Wilber, West Point, Otoe, Metz Brothers (Omaha), Fremont and Columbus breweries chose to close their doors, while Hastings, Willow Springs and Storz in Omaha tried to sell non-alcoholic products.<sup>51</sup> On January 16, 1919, Nebraska was the 36<sup>th</sup> state to ratify the 18<sup>th</sup> Amendment to the US Constitution, initiating nationwide prohibition.<sup>52</sup>

Industry and Commerce in Hastings

Located in Adams County in the heart of south central Nebraska, Hastings was first incorporated as a town on 2 April 1874. By 1881, the town had more than 2,800 residents and was an important rail transportation hub in Nebraska shipping and receiving goods from all over the country. Farm products such as cattle, wheat, oats and corn represented more than 70 percent of the goods shipped from the town, while various other merchandise and industrial products made up the remaining exports.<sup>53</sup> Hastings was at the center of 57 miles of railroad track used by five rail companies including the Union Pacific, Burlington & Missouri and the St. Joseph's & Western lines.<sup>54</sup>

Hastings grew in population and industrial strength over the next four decades. By the end of 1911 the Hastings Tribune declared that the city manufactured more bricks and cigars than elsewhere in Nebraska; that it had the largest harness and collar manufacturing plant in Nebraska, Iowa or Kansas; that it had the second-biggest brewery and artificial ice plant in the state; the third largest foundry business, building supply company and candy manufacturing plants in the state.<sup>55</sup> Much of Hastings growth and economic strength was due to leadership and business acumen of its German immigrants and its Russian-German workforce.

The 1972 historical account *Adams County: The Story* states when one compares the German heritage organization Sons of Hermann roster and the directory of businesses in Hastings during the period between 1880 until WWI, one sees "an uncommon duplication."<sup>56</sup> German businesses were the backbone of Hastings commerce and social society. Germans founded many service oriented organizations to encourage and assist their fellow man. A chamber of commerce and several banks were founded. In 1911, a committee of town leaders, many of whom were German, formed a company to build a large modern hotel. The effort was representative of Hastings citizens working together for mutual prosperity.

Although Germans clearly dominated the brewing industry nationwide, the overriding influence in Hastings was one of leadership. Many of the town's German immigrants were prominent owners of businesses and industries and active leaders in the community. Three members of the two firms associated with the Hastings Brewery Building exemplify that leadership. Emil Polenske, Karl Kauf and George Rinderspacher were all respected members of the Hastings community. The three men were German-born, leaders in Hastings' immigrant community, and were founding members of the Germania Club.<sup>57</sup> Karl Kauf, a founding partner of Kauf & Rinderspacher, was also a stockholder and director of Hastings Brewing Co.<sup>58</sup> Kauf was also involved in the leadership of the German-American Alliance of Nebraska, an ardent foe of the temperance movement. Undoubtedly, other Hastings residents of German descent were affiliated with both companies who occupied the building, and were active in Hastings German community.

<sup>50</sup> Ibid, p. 361.

<sup>51</sup> *American Brewers' Review*, Chicago. 1917. Vol. 31, p. 338.

<sup>52</sup> "Teaching Materials," Nebraska State Historical Society, accessed at

[http://www.nebraskahistory.org/museum/teachers/material/nebdata/history\\_minutes.pdf](http://www.nebraskahistory.org/museum/teachers/material/nebdata/history_minutes.pdf) on 17 February 2015.

<sup>53</sup> A. T. Andreas, (1882) *History of the State of Nebraska*. The Western Historical Co. accessed online at

[http://www.kancoll.org/books/andreas\\_ne/adams/adams-p3.html](http://www.kancoll.org/books/andreas_ne/adams/adams-p3.html) on 17 February 2015.

<sup>54</sup> Ibid.

<sup>55</sup> *Hastings Daily Tribune*, 31 Dec 1911 as quoted in *Central Hastings Historic District* National Register Nomination (Elizabeth Spillnek, 2003) 8-2.

<sup>56</sup> *Adams County: The Story 1872-1972*, p. 336.

<sup>57</sup> *Adams County: The Story 1872-1972*, p. 337.

<sup>58</sup> Dorothy Weyer Creigh, ed. *Adams County: The People 1872-1972*. (Hastings, NE: Adams County Hastings Centennial Commission, 1972) p.135.

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The Hastings Brewing Company

In November 1906, a company was formed with the goal of opening a brewery in Hastings, Nebraska. Hastings businessman and future Brewery Director, G.E. Evans, bought Lots 1-6 and 19-24 of Block 23 in the Johnson's Addition, from William and Mary Briggs and H.C. and Eleanor Thurman, for the site of the new brewery.

By January 1907, local businessman Ezra Langevin was named as president, and H.C. Hansen, George Tyler, Emil Polenske, and Griffin J. Evans made up the board of directors of the newly formed Hastings Brewing Company. Louis Kraus was listed as brew-master.<sup>59</sup> The \$125,000 in capital funds had been raised, at least half of which came from local investors with the remaining amount from a Cleveland firm building breweries across the United States, represented by Isaac Le Doiyt, a former Hastings resident.<sup>60</sup> In May 1907, construction of the brewery began using bricks from all four brickyards in the city, with John Hemple sub-contracting the brick work and J.C. Saucerman overseeing the carpentry. Balling Brothers of Pittsburgh, Pennsylvania were awarded the construction contract.<sup>61</sup> The contract for the equipment of the brewhouse was let to the George E. Laubenheimer Co. of Chicago.<sup>62</sup>

Given the political situation in the state of Nebraska regarding alcohol it seems a bold move for Hastings businessmen to invest in the brewery. However, breweries were operating and expanding across the Midwest, including Nebraska and, towns in which the breweries were located were prospering. While the original news stories identify the five original officers of the Brewery's Board of Directors, numerous Hastings residents, some of German heritage, invested in the brewery, while a number of prominent local businessmen participated in the brewery's operation and management during its nine year tenure. These business leaders came from different ethnic and religious groups. Some had immigrated, while others were first generation Americans. Most had large families. Most owned their homes and several their own businesses. All had other jobs and responsibilities. Clearly the brewery was seen by the Hastings business community as an investment in their future.

According to local news reports, the person initially responsible for organizing the local brewing company was Isaac Le Doiyt. Le Doiyt, born February 1833 in New York, had lived in Nebraska for more than 30 years, during most of which he resided in Hastings.<sup>63</sup> He had been a freelance writer and correspondent for Nebraska newspapers and a bookkeeper for a local business in Hastings as late as 1906 according to census records and city directories.<sup>64</sup> It is unclear exactly when he moved to Cleveland or how he came to represent the brewery investors from that city. However in 1898, he lived at 511 W 2<sup>nd</sup> Street in Hastings, near where the brewery would be built within ten years.<sup>65</sup>

Named as the brewery's first president, *Ezra Langevin*, born in Verchere, Quebec in August 1842, immigrated to the United States in 1860.<sup>66</sup> In 1878, he married Octavia Guilmette and moved to Hastings, NE where they raised six children. Along

<sup>59</sup> *American Brewers' Review*, Chicago. Vol. 21, p. 423.

<sup>60</sup> "Company Formed to Open Brewery In Hastings," *Hastings Tribune*, 30 November 1906 and "Build Brewery in Hastings," *Hastings Tribune*, 25 January 1907. According to the November 1906 article the firm reportedly had supported the establishment of 17 breweries across the US in the past 12 months.

<sup>61</sup> "Work Started on Hastings Brewing and Ice Plant," *Hastings Tribune*, 11 May 1907, p. 1.

<sup>62</sup> *American Brewers' Review*, Chicago. 1907. Vol. 21. p. 201.

<sup>63</sup> Ancestry.com and The Church of Jesus Christ of Latter-day Saints. *1880 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2010, Ancestry.com. *1900 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2004 and Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>64</sup> See 1880 Census and 1887, 1895, 1898, 1903 & 1906 city directories for Hastings and Lincoln, NE at Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, and Ancestry.com and The Church of Jesus Christ of Latter-day Saints. *1880 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2010, accessed on 17 February 2015.

<sup>65</sup> Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>66</sup> "Adams County," (1890) *Biographical and Historical Memoirs of Adams, Clay, Webster and Nuckolls Counties, Nebraska, Comprising a Condensed History of the State*. The Goodspeed Publishing Co. Clay Co., NE, p. 175, and Ancestry.com. *1930 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2002, accessed 16 Feb 2015.

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with two partners he founded a wholesale grocery business in December 1889. The Ezra Langevin Co. (also known as Langevin, Cushing and Gauvreau and later the Hastings Wholesale Grocery Co.) filled a newly built 3-story brick building at the corner of Denver Avenue and Front Street.<sup>67</sup> He was a member of the Catholic Church and was elected to the city council for several terms.<sup>68</sup> Brewery board member *Emil Polenske*, a naturalized American was born in Niekosken, Germany in December 1864. He immigrated to America as a teenager and made his way to Hastings where he married Elizabeth Pruess in 1887 and raised nine children.<sup>69</sup> Polenske went into the brick business with members of his family and helped to build one of the largest and most successful companies in Hastings, the Polenske Brothers Co., also known as Hastings Brick Co.<sup>70</sup> Emil also was on the board of directors of the Bank of Commerce in Hastings. In 1880, *George Tyler* lived in Iowa with his parents and his new wife Maggie.<sup>71</sup> His occupation was mining broker. By 1900, the Ohio native was a proprietor of a saloon in Hastings.<sup>72</sup> *H.C. Hansen* was a farmer, according to the 1900 census, who immigrated to the US in 1891.<sup>73</sup> Born in August 1849 in Denmark, he married Carline in 1881 and together they had 8 children. In 1906, H.C. was listed as the owner/manager of the Hastings Implement Co. in the local city directory.<sup>74</sup> *Griffin J. Evans*, born July 1856 in Wales, immigrated to the United States in 1868. According to the 1900 census, G.J. Evans, as he was known, was a wholesale fruit dealer in Hastings.<sup>75</sup> In 1910, Evans was managing a local cigar business.<sup>76</sup>

Hastings Brewing Company began operations February 12 1908 with the first product released in May.<sup>77</sup> According to a report in *American Brewers Review* the plant was regarded as “one of the finest and most modern in the state.”<sup>78</sup> The same year the brewery is listed in the Hastings City Directory with the aforementioned officers. In 1910, Cornell H. Hansell is listed as president of the Brewing Company.<sup>79</sup> Hansell, born in Iowa in 1871, arrived in Hastings in 1898. He was the manager of the Beatrice Creamery Co. in Hastings for eighteen years.<sup>80</sup>

In 1909, Governor Chester H. Aldrich had mocked the term “personal liberty” in framing his pro-temperance stance; leading one to surmise that the Hastings Brewing Co. beer named “Personal Liberty Brew” might have been in response to the state bureaucrat or as a show of support for the Personal Liberty League, an anti-temperance organization founded in 1882.<sup>81</sup> For whatever reasons they held, the brewery was founded in a difficult era for the liquor industry. It is clear that local

<sup>67</sup> “Adams County,” (1890) *Biographical and Historical Memoirs of Adams, Clay, Webster and Nuckolls Counties, Nebraska, Comprising a Condensed History of the State*. The Goodspeed Publishing Co. Clay Co., NE, p. 271.

<sup>68</sup> Ibid.

<sup>69</sup> Ancestry.com. *1900 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2004 accessed 18 February 2015.

<sup>70</sup> There were actually two Emil Polenskies who were residents of Hastings and co-founders of the Polenske company. One was “Emil Adolph” while the other was “Emil Gustav” but rarely was the middle initial used making it difficult to determine which, if not both, of the cousins were connected with the brewery as they were also close in age. Additionally, Polenske was sometimes spelled Polinske in news reports.

<sup>71</sup> Ancestry.com and The Church of Jesus Christ of Latter-day Saints. *1880 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2010, accessed on 17 February 2015.

<sup>72</sup> Ancestry.com. *1900 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2004, accessed on 17 February 2015.

<sup>73</sup> Ibid.

<sup>74</sup> Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>75</sup> Ancestry.com. *1900 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2004, accessed on 17 February 2015.

<sup>76</sup> Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>77</sup> *American Brewers' Review: A monthly journal devoted to the science and practice of brewing*. Chicago. Vol. 23, No. 10, p. 112.

<sup>78</sup> Ibid.

<sup>79</sup> Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015. Cornell H. Hansell often had his name misspelled. He is alternately listed in public documents as Colonel, but there is no clear record he ever served in the military. In the Adams County biographies his name is spelled three different ways in two pages. Given various documents we are using Cornell H. Hansell because of the preponderance of evidence that this was his legal name.

<sup>80</sup> “Biography of Colonel H. Hansell,” accessed at [www.onlinebiographies.info/ne/adams/hansell-ch.htm](http://www.onlinebiographies.info/ne/adams/hansell-ch.htm) on 19 February 2015.

<sup>81</sup> Luebke, “The German-American Alliance in Nebraska, 1910-1917,” p. 165-185.

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investors did not foresee the short and difficult journey they had begun. The challenges began before the first beer was brewed.<sup>82</sup> Yet for a few years the business prospered.

Shortly after opening the company recognized the need for a bottling capability. Plans were underway by the fall of 1908 and completed by June 1910<sup>83</sup> for the \$40,000 bottling plant designed by prominent Hastings architect C. W. Way.<sup>84</sup> The brewing company placed advertisements for the Hastings Artificial Ice Co. as well as their beers in the city directory and newspapers around the state. 1910 advertisements offered tours of the plant.<sup>85</sup> "Ritter Brau, the Velvet Beer of Perfection," Prairie Pride Beer and Personal Liberty Brew were touted as old-style German beers.<sup>86</sup> One source stated that the Hastings Brewing Co. opened a warehouse in Cheyenne, WY for western distribution.<sup>87</sup> Each year the brewery held an annual meeting where officers of the board were elected. In May 1910 the officers were C. H. Hansel, president, Emil Polenske, vice president, G.J. Evans, secretary, Louis Kraus, treasurer, and Karl Kauf, director.<sup>88</sup> These officers did not change during the following tumultuous years.<sup>89</sup> In 1913, Howard C. High was listed as the plant manager. The brewery made a 10% profit in 1915 and 20% in 1916.<sup>90</sup>

But the wave of prohibition finally overcame Hastings. On November 6, 1916, Adams County went dry and the brewery was forced to stop production in May 1917. The county had been voted dry by 450 votes.<sup>91</sup> After prohibition was instated in May 1917, the company was hastily re-organized into Hastings Cream and Beverage Company. Their advertisement in the 1917 Hasting City Directory stated they were manufacturing ice cream and "non-intoxicating" beverages. One advertisement seen in the local paper touted that the company was "Home of *Bohemo* Beverage: the Very Best Ice Cream and Artificial Ice."<sup>92</sup> However, their efforts met limited success and on November 30, 1919, the plant went idle.

The businessmen tried every angle to recoup their investment. Cold storage and a flour mill were considered, as was a milk condensery.<sup>93</sup> However, none of the options was deemed profitable. In 1920 the brewery was listed for sale in newspapers across the Midwest with various uses suggested, and by 1922 the brewery was offering equipment and supplies including marketing of the beer casks available for alternate uses.<sup>94</sup> According to the *Lincoln Star* on July 30, 1923 the brewery equipment was set to be "dismantled" by a firm in Lincoln because the buildings were to be converted into a storage warehouse due partly to the fact that the idle brewery owners had been force to pay \$1,000 per year in taxes while receiving no revenue.<sup>95</sup>

While Hastings Cream and Beverage Company was able to sell a portion of the land and the bottling plant to Hastings Ice Cream Company, it was a small dispensation for Hastings investors. The last day of 1924 brought the final dissolution of the Hastings Brewing Company. One hundred dollars of the original brewery stock was worth only \$40.75<sup>96</sup> and thus closed the original chapter of the Hastings Brewery Building.

<sup>82</sup> The brewery faced an almost immediate legal challenge that dragged out at least two years. Additionally, pro-temperance supporters tried to prevent the brewery from retailing and wholesaling beer from the same premises. "License Given Brewing Company," *Hastings Daily Tribune*, 6 May 1910.

<sup>83</sup> *American Brewers' Review*, Chicago. Vol. 22, No. 7, p. 378 and Vol. 24, p. 248.

<sup>84</sup> "Last Chapter in Brewery's Story," *Hastings Daily Tribune*, 31 Dec 1924, p. 8 and C.W. Way, *Hastings Brewery Proposed Bottling Works Site Plan*, n.d. available at Adams County Historical Society.

<sup>85</sup> *Hastings Daily Tribune*, 5 October 1910.

<sup>86</sup> *Hastings Daily Tribune*, 25 September 1911.

<sup>87</sup> *American Brewers' Review*, Chicago. 1910. Vol. 24, p. 248.

<sup>88</sup> *Ibid.*

<sup>89</sup> *American Brewers' Review*, Chicago. 1916. Vol. 30, p. 137.

<sup>90</sup> "Last Chapter in Brewery's Story," *Hastings Daily Tribune*, 31 December 1924, p. 8.

<sup>91</sup> *American Brewers' Review*, Chicago. 1917. Vol. 31, p. 7.

<sup>92</sup> *Hastings Daily Tribune*, 30 June 1917.

<sup>93</sup> "Changing Idle Brewery into Dividend Getter," *Hastings Daily Tribune*, 28 Jul 1923, p. 6 and "May Convert Brewery into Cold Storage," *Hastings Daily Tribune*, 17 November 1916 and *American Brewers' Review*, Chicago. 1910. Vol. 30, p. 368.

<sup>94</sup> A 22 February 1920 advertisement in the *Cincinnati Enquirer* touted the sale of a "combined plant, brewery, artificial ice & wholesale ice cream plant" with fireproof buildings, machinery & equipment. A 23 July 1923 *Lincoln Evening Journal* listed the oak beer casks for grain or water storage accessed at Newspapers.com on 16 February 2015.

<sup>95</sup> "To Put Hastings Brewing to Use," *The Lincoln Star*, 30 July 1923, p. 4 accessed at Newspapers.com on 16 February 2015.

<sup>96</sup> "Last Chapter in Brewery's Story," *Hastings Daily Tribune*, 31 December 1924, p. 8.

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Hastings Ice Cream Company

In 1920, the Hastings Cream and Beverage Co. (formerly the Hastings Brewing Co.) sold a portion of their property to Ward C. Hunt of Hastings Ice Cream Company (no relation to Hastings Cream and Beverage Co.). Hunt purchased Lots 6-10<sup>97</sup> with the one-story brick bottling works building adjacent to the original brewery for the new home of Hastings Ice Cream Co.

Ward Hunt, born in New York in 1863, was listed on the 1900 & 1910 census records as a railroad clerk in Holdrege, Phelps County, Nebraska.<sup>98</sup> He had married Florence in 1898 and had 2 children, son Clifford in 1900 and daughter Halla in 1904. On December 24, 1918, Hunt bought the Hastings Ice Cream Company with John Miller from Seymour Bissell and James F. Barnes who had founded the Hastings business in 1910.<sup>99</sup> Both Miller, who was listed as president and Hunt, as vice president, lived in Holdrege while managing the business in Hastings.<sup>100</sup>

Ward's son Cliff worked for his father as a delivery boy and became full partner Hastings Ice Cream Co. in 1921. Ownership of the property was transferred from father to son in 1925. Ward Hunt died in 1928; his widow and son operated the company until 1948 (at 227 W. 2<sup>nd</sup> – the brewery bottling works building). The company then merged with Blue River Creamery, formerly the Blue Valley Creamery, which later became known as Abbots Dairy. Abbots continues to use the trade name of Hunts on one of their lines of ice cream. Ward's son, Clifford J. Hunt and his wife Florence sold the property to John H. Hueske in 1955.<sup>101</sup>

Kauf & Rinderspacher

On December 11, 1923, Kauf and Rinderspacher Inc. bought the brewery and converted it into a wholesale and distribution plant. On January 29, 1909, Karl Kauf filed for incorporation with George, August, William J. and George C. Rinderspacher. With \$150,000 of capital the Kauf & Rinderspacher Company was formed in packaging, wholesaling and retailing of meats, fruit, vegetables and provisions.<sup>102</sup> However, this was not the beginning of the Kauf & Rinderspacher meat business. The partnership had begun when George Rinderspacher, his sister Selma and her husband, Karl Kauf came to Hastings in 1887. In the early years the business was focused almost exclusively on meat sales; their operation fostered relationships with area farmers as far away as Omaha and included stockyards, a slaughterhouse and fresh meat market.<sup>103</sup> The business expanded to include wholesale operations after their 1909 incorporation.<sup>104</sup>

George Rinderspacher, born in Germany, immigrated to the United States in 1886 at the age of 26 and was naturalized in 1890.<sup>105</sup> He had married Anna in July 1885 and together they had four sons and one daughter: William J., George C., Carl, Harry and Freda. In his obituary George Rinderspacher is noted for his "outstanding judgment in stock buying" and was well-known to farmers and stock raisers of a large territory around Hastings.<sup>106</sup> He retired in 1919, turning over the business to his brother August and two sons, William J. and George Carl.

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<sup>97</sup> Lot 6 was split between the original brewery building located on Lots 1-5 and the Bottling Works Building that became home to Hastings Ice Cream Co., located on Lots 7-10. Lot 6 is a paved drive between the two buildings and currently included with the original brewery building parcel (Lots 1-6).

<sup>98</sup> Ancestry.com. *1900 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2004 accessed on 22 February 2015.

<sup>99</sup> "Ice Cream Manufacturing," *Historical News*, Adams County Historical Society, vol. 8. No. 9, September 1975 and 1910 Hastings City Directory, Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>100</sup> 1912 & 1913 Hastings City Directory, Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>101</sup> "Ice Cream Manufacturing" and Adams County Register of Deeds Records.

<sup>102</sup> Newspapers.com, *Nebraska State Journal (Lincoln)*, 29 January 1909, accessed 17 February 2015.

<sup>103</sup> *Unidentified notes of interviews with George Rinder and others*, Adams County Historic Society Vertical files, n.d.

<sup>104</sup> "Immense Yearly Sausage Output," *Hastings Daily Tribune*, 20 December 1921, p. 6.

<sup>105</sup> Ancestry.com. *1920 United States Federal Census* [database on-line]. Provo, UT, USA: Ancestry.com Operations Inc., 2010, accessed on 22 February 2015.

<sup>106</sup> "Death Comes to G. Rinderspacher," *Hastings Daily Tribune*, 30 October 1927, p. 1.

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William J. Rinderspacher, who would later shorten his name to Rinder,<sup>107</sup> was born in Red Oak, Iowa on May 29, 1886. William was actively involved in the family business from his childhood years in his father's meat market. In 1921 he became president of K & R and remained in that post until his retirement sometime after 1949.<sup>108</sup> His son William G. Rinder would be named vice president of the company by 1938 and eventually succeed his father as president in 1950. The elder William was heavily involved in the Hastings community. He was a Mason and member of the Lodge. Additionally, he was elected as the first president of the Associated Industries of Nebraska, a trade organization influential in the manufacturing industry.<sup>109</sup>

George Carl Rinderspacher was born on March 11, 1888 in Hastings. He too, was actively involved in the family business from an early age. In 1971 his biography stated that he was vice president and secretary of K & R, having spent 53 years in the business.<sup>110</sup>

Karl Kauf, the original business partner of George Rinderspacher, was born in Baden, Germany in March 1862. Shortly after his eighteenth birthday he sailed for America. Karl married Selma Rinderspacher, sister of George, in California in 1885, and they had five children. They relocated to Hastings in 1887 where he forged the partnership with George Rinderspacher. Kauf was politically active and according to a 1971 biography was "a stockholder and director" of the Hastings Brewing Co.<sup>111</sup> He was on the board of directors of the Hastings Bank of Commerce and very active in the St. Paul Lutheran Church. Additionally, he was a founding member of the Hastings Chamber of Commerce and a long-time member of the German heritage Order of the Sons of Hermann.<sup>112</sup>

Kauf and Rinderspacher became synonymous with quality from the start. As early as 1904 K & R had two Hastings meat markets (one on 2<sup>nd</sup> St. and one on Lincoln Ave.) reportedly offering "first class holiday meats."<sup>113</sup> They were known for the "artistic carving and dressing of meats" especially for the holidays.<sup>114</sup>

The firm's reputation for quality was due partly to the fact that the firm maintained its own livestock, feed yards and butchered and processed the meat themselves. The firm bought livestock locally; sometimes requiring cattle to be driven as far as twenty miles overland from the Blue River on horseback. The cattle would feed along the road and would be watered at the stock tanks at farms along the way.<sup>115</sup> In a 1924 article it was explained further:

It requires a number of carloads of stock weekly to supply the raw material for this plant. Kauf & Rinderspacher furnish a home market for the beef cattle and hogs of the farmers of the region. As a matter of fact, a large part of the farm livestock of this territory finds its market here although especially at times, it is necessary for the Kauf & Rinderspacher Co to buy livestock on the Omaha Market. Many carloads are bought on this market every year and shipped to Hastings for slaughter.<sup>116</sup>

The early 1920s held many changes for the company. First, the slaughterhouse on S. Baltimore Ave. was destroyed by fire in late September 1921.<sup>117</sup> Shortly afterward, Karl Kauf sold his interest in the company to the Rinderspacher family. He took full possession of the K & R retail shop called "Union Meat Market" at 804 W 2<sup>nd</sup> Street and operated it with his son until his retirement. The Rinderspacher family kept the K & R brand name, the retail market at 613 2<sup>nd</sup> Street and the

<sup>107</sup> William J. and George Carl shortened their last name to Rinders sometime in 1926-27, likely due to anti-German feelings that remained after the war. Their business known as K & R by this point did not change.

<sup>108</sup> Karl Kauf, original partner to George Rinderspacher, was president from George's retirement in 1919 to November 1921 when he sold his shares of the company.

<sup>109</sup> *Adams County: The People 1872-1972*, p. 207.

<sup>110</sup> *Ibid.*

<sup>111</sup> *Ibid.*, p. 135.

<sup>112</sup> "Karl Kauf Sr. Hears Last Call," *Hastings Daily Tribune*, 27 June 1931, p. 1

<sup>113</sup> "Kauf & Rinderspacher," *Hastings Daily Republican*, 22 December 1904.

<sup>114</sup> *Ibid.*

<sup>115</sup> *Unidentified notes of interviews with George Rinder and others*, Adams County Historic Society Vertical files, n.d.

<sup>116</sup> "Great Distributing Business of K & R in Commodious Home," *Hastings Daily Tribune*, 11 November 1924, p. 6.

<sup>117</sup> "Immense Yearly Sausage Output," *Hastings Daily Tribune*, 20 December 1921, p. 6.

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slaughterhouse.<sup>118</sup> In the same month of October it was reported that K & R was producing 300,000 pounds of sausage under the Country Maid brand name each year in addition to their other meat products, which were distributed throughout the South Platte territory, earning the company \$750,000 annually.<sup>119</sup> The split between Kauf and Rinderspacher represented K & R's move into the wholesale market of meat and the distribution of a wide variety of food products, while Kauf focused on the retail meat business.<sup>120</sup>

In 1924, K & R, Inc. moved their wholesale production into the 75,000 square foot brewery building at the corner of W. 2<sup>nd</sup> Street and Minnesota Avenue in Hastings. The location, with a rail spur on the property, was well suited to rail distribution for their wholesale operation. K & R's advertisement in the 1924 Hastings City Directory stated they were "Wholesale Manufacturers and Distributors of Condiments, Food Products, Sausage, Canned Fruits, Vegetables, Meats and Provisions."<sup>121</sup> K & R opened the plant for public tours for three days in November 1924 to showcase their new modern facility.<sup>122</sup> News reports cited "spacious offices, multiple rooms for curing and processing meat as well as distribution lines for other food products."<sup>123</sup> The tour included the second floor smoke houses where "hams and bacon [were] suspended, exposed to the wood smoke that [came] from the furnaces located below on the first floor."<sup>124</sup> Approximately 2,500 visitors toured the plant the first day and were said to be "amazed at the size and scope of the operation" as well as the cleanliness of the plant.<sup>125</sup>

While the more than 70 different varieties of meat specialties were at the heart of K & R's business, by 1924 the company was distributing numerous brand name products including Libby canned fruits and vegetables, Kraft cheeses, Carton-Jefferies Empson and Inavale lines, and the Corn Products Sales Company line that included Mazola oleo and margarine.<sup>126</sup> The company distributed across south central and western Nebraska, while the cattle and hogs that were used in K & R meats came from farms in the same area.<sup>127</sup> The article also states that the distribution of products extends into "adjoining territory of neighboring states" and that K & R had 75 employees to operate the plant.

In 1929, it was reported that K & R was one of the three largest firms in Hastings, and the only one of its kind in Nebraska outside of the big cities of Omaha and Lincoln. The company reported it had a steadily improving business due to the fact that "the housewife of today has learned that she can secure a variety of prepared luncheon meats among other foods, which are nourishing and economical."<sup>128</sup> At that time K & R was said to be distributing the "most complete line of fancy and domestic cheese in the state."<sup>129</sup> During the 1930s and 1940s K & R's business boomed. In 1930 the plant added new storage facilities in the form of two new refrigeration rooms.<sup>130</sup> In 1938, more new equipment was added to provide "thermostatically controlled" precision cooling rooms, pneumatic tube for transmission of messages around the plant, "automatic fire-sprinkling apparatus," and a new "carrier line" for products.<sup>131</sup> K & R's distribution had grown to include more than 1,000 different products including Empson brand canned goods and Superior Brand canned fruit packed by the Hunt brothers.<sup>132</sup> In 1940, the plant increased production of "specialty meats" by 25% over the previous year; producing

<sup>118</sup> Even though the slaughterhouse was destroyed in the previous month, plans to rebuild were immediate. "New Organization of K & R Company," *Hastings Daily Tribune*, 5 October 1921, p. 7.

<sup>119</sup> "Immense Yearly Sausage Output," *Hastings Daily Tribune*, 20 December 1921, p. 6.

<sup>120</sup> K & R closed their retail market in Hastings sometime between 1928 and 1935.

<sup>121</sup> 1924 Hastings City Directory, p. 197.

<sup>122</sup> "Formal Opening K & R Building," *Hastings Daily Tribune*, 8 November 1924, p. 6.

<sup>123</sup> *Ibid.*

<sup>124</sup> "Great Distributing Business of K & R in Commodious Home," *Hastings Daily Tribune*, 11 November 1924, p. 6.

<sup>125</sup> "K & R Exhibit Charms Visitors," *Hastings Daily Tribune*, 14 November 1924, p. 1.

<sup>126</sup> *Ibid.*

<sup>127</sup> "Great Distributing Business of K & R in Commodious Home," *Hastings Daily Tribune*, 11 November 1924, p. 6. The article goes on to say that the distribution of products extends into "adjoining territory of neighboring states."

<sup>128</sup> "Prepared Meats in Demand," *Hastings Daily Tribune*, 12 January 1929, p. 2.

<sup>129</sup> *Ibid.*

<sup>130</sup> "K & R Additions to Cost \$100,000," *Hastings Daily Tribune*, 30 June 1930, p. 6. Much of the \$100,000 investment went into building a new slaughterhouse not on the property of the main plant. The old slaughterhouse on Baltimore Avenue that was rebuilt after the 1921 fire was at least partially destroyed by a tornado in the spring of 1930.

<sup>131</sup> "Local Meat Lines Famous," *Hastings Daily Tribune*, 24 January 1938.

<sup>132</sup> *Ibid.*

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more than 5,000 pounds of braunschweiger weekly.”<sup>133</sup> In 1949, K & R reportedly distributed Kuner canned vegetables, as well as two enduring brands: Hunt’s fruits and Dole pineapple.<sup>134</sup>

One of the product lines included in K & R’s expansion in the mid-1930s was french fries. Thirty years later, in 1964, the plant was processing more than 50,000 pounds of potatoes each day requiring 100 people to work in three shifts and the production of 7,000 acres annually. The products were distributed across 16 states under three brand names: Dinners Delight, Country Maid and Pioneer.<sup>135</sup> Similar to their early dealings with local and regional stockmen for quality beef and hogs, K & R sought local growers for their products even contracting with farmers providing a guaranteed price for superior quality potatoes. Additionally, the firm was working with the University of Nebraska testing varieties to determine the best strains suitable for growth in the region.<sup>136</sup>

Helen Rullman was listed as secretary at K & R in 1954, taking over the position from George Rinder. While no relationship was found between Helen and George Rullman and the Rinder/Rinderspacher family, it is likely that they are closely related as the plant was listed in Helen’s name in 1978<sup>137</sup> without an official change in deed. Helen’s husband, George B. Rullman, is listed in a 1964 Hastings news article,<sup>138</sup> having taken over the management of K & R. Aside from the french fry production it is unclear if other food/meat processing was occurring. The news article indicates that part of the building was being used for cold storage.<sup>139</sup> City Directory listings for K & R include Cold Storage and Wholesale Grocery in the 1950s and 1960s; by 1970, the building is listed only as K & R Cold Storage. K & R was last listed in the Hastings City Directory in 1979 clearly reflecting the end of the Kauf and Rinderspacher era. The 1980 City Directory lists the building as “Hastings Cold Storage.”

The ownership of the property is unclear for a period around that time. There is a consignment of Lots 1-6 and 19-24 from K & R, Inc. to Square Deal Implement Company in 1980 and a deed from K & R to J.R. Nylan of Square Deal. However, there is also a mortgage from George Rullman in 1980. Regardless of the precise ownership, these attempted ventures in the 1980s were evidently unsuccessful. The property was sold by Hastings Cold Storage to T & T Enterprises in 1988. Terrance E. Welsh and Tom Di Martino bought the building with the goal of restoring it. According to the *Hastings Daily Tribune* the men removed the cork and refrigeration equipment from the building and used the building for office space for their respective companies - Terry’s Electric and Di Martino Mechanical Contracting, as well as, for T&T Enterprises.<sup>140</sup> The building appears to have generally been used as a warehouse for the past 25 years. The building was later bought by K & R Media and Fine Arts Center, the current owner; however, this group has the building under a sales contract to a Kansas City, Kansas developer who has initiated this nomination with plans to develop the property into housing.

Despite its underutilization for the past forty years, the Hastings Brewery Building at 219 W. 2<sup>nd</sup> Street is significant as a prominent representative of Hastings industrial development in the first half of the twentieth century. Built by the Hastings Brewing Company in 1907, the building served that company until they were literally ruined by Prohibition. In 1924, the building became home to Kauf and Rinderspacher Food Products, Inc., a function it served for more than fifty years.

The Architecture of Breweries: The German Influence

The emergence of beer in the late 19<sup>th</sup> century as one of the nation’s leading industries spawned a distinctive post-Civil War industrial building type – The American Brewery. Historian Susan Appel summarizes, “... American brewery architecture

<sup>133</sup> *Adams County: The Story 1872-1972*, p. 819.

<sup>134</sup> “K & R Hams, Products Are Sought Far and Wide,” *Hastings Daily Tribune*, 28 February 1949, p. 6. In 1943 the Hunt Brothers Fruit Packing Co. had been bought out by another firm that decided to focus exclusively on tomato products.

<sup>135</sup> “K & R Raises Output,” *Hastings Daily Tribune*, 10 March 1964, p. 9G.

<sup>136</sup> *Ibid.*

<sup>137</sup> A 1978 Nebraska Historic Survey for the Hastings Brewing Company Building lists the property owner as Mrs. George Rullman (available in Adams County Historic Society Vertical files – Kauf and Rinderspacher). 1954 Deed Records (Adams County Register of Deeds) document real estate transactions between K & R and George B. and Helen Rullman but K & R continued to own the property.

<sup>138</sup> *Prior to 1964, George Rullman was listed in numerous Hastings city directories as an accountant.* Ancestry.com. *U.S. City Directories, 1821-1989* [database on-line]. Provo, UT, USA: Ancestry.com Operations, Inc., 2011, accessed on 17 February 2015.

<sup>139</sup> “K & R Raises Output,” *Hastings Daily Tribune*, 10 March 1964, p. 9G

<sup>140</sup> *Hastings Tribune*, 14 September 1988.

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was conditioned by its German heritage, the innovations demanded by the growth of the industry, and the expertise of well-trained architects and engineers.”<sup>141</sup>

While brewing in America began with Dutch settlements in New Amsterdam in the mid-17<sup>th</sup> century, it was German immigration in the mid-19<sup>th</sup> century that introduced lager-style beer to America. The tremendous popularity of lager style-beer with the American public over English-style ales was the overriding influence on the design of American breweries. Lager was first brewed in America in the early 1840s first in Philadelphia, followed closely thereafter by St. Louis.

“Lager” comes from the German term “lagern” meaning “to store.” Lager beer is brewed with a different type of yeast that fermented at the bottom of the tank versus at the top as for English ales. The “lagering” process refers to storing the fermented brew at consistently cool temperatures. This process takes longer but results in a crisp mellow beer that quickly displaced ale in popularity with the American public. The emergence of lager beer and its rapid rise in popularity forever changed the beer industry and the breweries in which the beer was made. Breweries evolved from the small structures before the Civil War, to complex industrial buildings and complexes influenced in large part by the technological requirements of lagering.

In the 1850s, brewers found creative solutions to the need for cold storage by using or creating underground storage facilities. Although successful, fluctuating temperatures relegated brewing to the cold months and brewers had difficulty meeting the rising demand for their beer. Success encouraged the invention of new equipment that could regulate temperatures and increase production which in turn created the problem of adequate space for brewing large quantities of beer. Appel notes, “As a result, in the years following the Civil War, professionally trained architects and engineers began to address the issues of creating brewery buildings capable of containing new kinds of equipment efficiently, withstanding the weight of increasing amounts of materials, and taking advantage of new scientific, architectural and engineering ideas.”<sup>142</sup>

Frederick Widmann of St. Louis, in a 1912 article in *The Western Brewer*, discussed the development of brewery architecture in the United States, identifying three distinct periods of development.<sup>143</sup> The first period spanned from pioneer days to about 1860 when breweries were generally small and simple in layout and manner of production. Prosperity in the industry encouraged more carefully designed and substantially built breweries during the second period from 1860 – 1880 requiring the services of the earliest architects and engineers who were recognized as specialists in the field. In Widmann’s third period, from 1880 to 1912 (the date of his article), brewery design was entirely dominated by architects and engineers whose expertise helped brewers deal effectively with greatly increased demand, competition, and complexity in equipment and facilities.<sup>144</sup> Appel expands on Widmann’s outline, extending his final period up until Prohibition and adding first, second, and third-generations of brewery designers as characteristics of the post-Civil War period. Appel suggests that it was the first generation – the pioneers of professional brewery design - who established the essential features and direction of change that made possible the transformation of the vernacular brewery into a highly specialized and handsome form of industrial architecture.<sup>145</sup>

German immigrants flocked to the United States in the mid-19<sup>th</sup> century, settling in large numbers in the Midwest. While New York and Philadelphia topped the list of the nation’s top brewing cities, Midwestern cities like St. Louis, Cincinnati, and Milwaukee all had firmly- established nationally-known brewers by the 1860s. By the 1870s, St. Louis and Chicago emerged as centers of brewery design to service the growing number of Midwest brewers. A common trait among these early brewery designers was their German heritage. Appel notes that brewery architects, like many brewers, were German-born, and that some are known to have trained in German polytechnic schools. American brewery architecture in this important

<sup>141</sup> Susan K. Appel, “Brewery Architecture in American from the Civil War to Prohibition,” in *The Midwest in American Architecture* John S. Garner ed. (Urbana and Chicago: University of Illinois Press, 1991) p. 206.

<sup>142</sup> Appel, *Brewery Architecture*, p.186.

<sup>143</sup> Frederick Widmann, “The Development of the Buildings and Equipments of Breweries from Pioneer Times to the Present Day,” *The Western Brewer*. 38 (January 1912) 29-32, as quoted by Susan Appel in *Brewery Architecture*, p. 186-187.

<sup>144</sup> Appel, *Brewery Architecture*, p.186-187.

<sup>145</sup> Appel, *Brewery Architecture*, p. 186-187.

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period thus acquired a double-dose of German influence, while it also responded to the particular conditions of building and brewing in the United States.<sup>146</sup>

The general design and layout of breweries from the third period of development (1880 until Prohibition) retained the basic form and stylistic influences of the second period – the period which saw the emergence of brewery design specialists and a common architectural style that reflected the German heritage of the brewers and designers. Rundbogenstile, a style that distinguishes the breweries from other industrial buildings of the time, conveys the German heritage of the brewery industry and the pride these immigrants took in making their buildings attractive additions to their cities. The style is more ornate with finely detailed facades, than traditional industrial buildings with their relatively plain, utilitarian facades.

Appel describes the typical brewery of the second phase of brewery design as featuring "round arched and circular windows aligned in regular patterns and set in pilastered walls capped with corbelled blind arcades and hints of battlements ...a visual balance between openings and smooth, solid surfaces." Rundbogenstil is a German eclectic style that combines Renaissance and Romanesque design elements. The Hastings Brewery Building embodies the defining feature of this style – the round-arched openings - although to a lesser degree than some of the larger brewery companies' complexes in larger cities. Its massive red brick facades are well defined by pilasters, banding, and corbeling. Fenestration is generally symmetrical on each bay although the composition varies in the bays across the facade. Additionally, the Hastings Brewery has a flat roof with parapet; the pilasters rise above the roofline to create a varied profile but the building lacks the battlements and Gothic towers of some of the earlier and larger examples of the style.

The Hastings Brewery Building varied in height from one to four stories, embodying the vertical massing typical of breweries of the pre-Prohibition era. It is distinguished by its massive round smoke stack that rises above the roofline. The incorporation of steel as a structural element in the building's construction provided for open unobstructed rooms capable of accommodating large, heavy equipment and large volumes of materials. The brewery's design reflects the technological advances common to breweries of this period. It included an ice plant to maintain constant cool temperatures for fermenting and lagering, and numerous levels for storage of large volumes of product. The building incorporated cork as insulation on the interior walls of fermenting and racking rooms to aid in the regulation of a constant cool temperature for the lagering process.

While research has not uncovered the designer of the Hastings Brewery Building, the building appears to have been architect-designed and clearly portrays the German Rundbogenstil – the round arch style. Although locally owned and operated, the original promoter/organizer of the Hastings Brewing Company was from Cleveland and Balling Bros., the builder, was from Philadelphia however; no connection has been uncovered to tie the Hastings Brewery Building to Cleveland or Philadelphia brewery designers. A short time after opening, the owners of Hastings Brewing Company turned to prominent local architect C.W. Way for design of their first expansion including an adjacent Bottling Works (c.1910). Future additions took place after the building became home to Kauf and Rinderspacher Food Products; R.J. McLaren was architect for K & R's 1945 expansion.

The Hastings Brewery Building is an excellent example of a small, regional pre-Prohibition brewery. In spite of multiple additions and remodelings, the building continues to portray the Rundbogenstil style typical of pre-Prohibition breweries, a distinctive type of post-Civil War industrial buildings and one of the only known remaining brewery buildings in Nebraska.

<sup>146</sup> Appel, *Brewery Architecture*, p. 190-191.

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**Previous documentation on file (NPS):**

- preliminary determination of individual listing (36 CFR 67 has been requested)
  - previously listed in the National Register
  - previously determined eligible by the National Register
  - designated a National Historic Landmark
  - recorded by Historic American Buildings Survey #
  - recorded by Historic American Engineering Record #
  - recorded by Historic American Landscape Survey #
- Historic Resources Survey Number (if assigned):

**Primary location of additional data:**

- State Historic Preservation Office
- Other State agency
- Federal agency
- Local government
- University
- Other (Name of repository)  
 Adams County (NE) Historical Society

Hastings Brewery Building Adams, Nebraska  
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### 10. Geographical Data

Acreage of property Less than one USGS Quadrangle Hastings West

(Use either the UTM system or latitude/longitude coordinates. Delete the other.)

#### Latitude/Longitude Coordinates

Datum if other than WGS84: \_\_\_\_\_

1. Latitude 40.584897 Longitude -98.384062

#### Verbal Boundary Description (Describe the boundaries of the property.)

Lots 1-6 and Lots 7 – 10, Block 23, Johnson’s Addition, Hastings, Adams, County, NE.

#### Boundary Justification (Explain why the boundaries were selected.)

Although the original brewery property included a larger site comprised of Lots 1-10 and 19-24 in Block 23 of Johnson’s Addition, that area is now separated into three parcels, each under different ownership. Lots 19-24, south of the alley, are no longer affiliated with the brewery building and is under separate ownership; it is not included in nomination. The boundary described above reflects the parcel with the original brewery building and adjacent bottling works (Lots 1 – 10).

### 11. Form Prepared By

name/title Brenda Spencer, with Michelle Spencer  
organization Spencer Preservation date 8 March 2015  
street & number 10150 Onaga Road telephone 785-456-9857  
city or town Wamego state KS zip code 66547  
email Brenda@spencerpreservation.com

### Additional Documentation

Submit the following items with the completed form:

- **Maps:** A **USGS map** or equivalent (7.5 or 15 minute series) indicating the property's location.
- **Sketch map** for historic districts and properties having large acreage or numerous resources. Key all photographs to map.
- **Additional items:** (Check with the SHPO for any additional items.)

#### Photographs

Submit clear and descriptive photographs. The size of each image must be 1600x1200 pixels (minimum), 3000x2000 preferred, at 300 ppi (pixels per inch) or larger. Key all photographs to the sketch map. Each photograph must be numbered and that number must correspond to the photograph number on the photo log. For simplicity, the name of the photographer, photo date, etc. may be listed once on the photograph log and doesn’t need to be labeled on every photograph.

Hastings Brewery Building Adams, Nebraska  
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**Photo Log**

Name of Property Hastings Brewery  
 City or Vicinity Hastings County Adams State Nebraska  
 Photographer Brenda Spencer Date Photographed January 13-14, 2015

Description of Photograph(s) and number, include description of view indicating direction of camera.

#	Camera Direction	Description
1	NW	South and east facades (primary facades of original brewery)
2	N	South facade at four-story tower – location of original “brew house” and main entry
3	W	East facade, primary street facade of original brewery
4	SW	North and east facades from intersection of 2 <sup>nd</sup> Street and Minnesota Ave.
5	SE	View of brewery site on W. 2 <sup>nd</sup> St. with c1910 Bottling Works building in foreground
6	SE	North and west facades – location of multiple additions by K & R
7	S	West facade, looking from north end (2 <sup>nd</sup> Street)
8	N	Smokestack on south facade, original to brewery construction
9	W	Office at northwest corner of 1 <sup>st</sup> floor with paneled wood railings dating to 1945
10	NW	Private office at north end of Bay 4
11	SE	Original “brew house” with former building entrances at SE corner of building
12	N	2 <sup>nd</sup> floor Locker rooms added above offices as part of 1945 remodeling
13	S	Smoke house chambers extant in west bay on 2 <sup>nd</sup> floor
14	E	Freight elevator and stair centrally located in Bay 4 near west side of building, from 2 <sup>nd</sup> fl
15	S	Former sausage grinding room in Bay 4, 2 <sup>nd</sup> floor, looking S toward rear of building
16	W	Former lard rendering room at SW corner of 2 <sup>nd</sup> floor, with large skylight
17	S	Pickling Room in SE corner of 2 <sup>nd</sup> floor with glass block infill and glazed tile wainscoting
18	E	Main freight elevator at S end of Bay 2, from 3 <sup>rd</sup> floor
19	N	Looking N from S end of Bay 4-5 on 3 <sup>rd</sup> floor
20	E	Looking E in Bay 4 on 3 <sup>rd</sup> floor; arched openings are former windows on west facade of original brewery building, now an interior wall (after 1930 addition of 2 <sup>nd</sup> floor)
21	N	Former cooler – brick wall with cork insulation (some with plaster finish) on 4 <sup>th</sup> floor
22	N	Insulated door to cooler/refrigeration unit, typical on upper floors (4 <sup>th</sup> floor)
23	E	Looking down from 3 <sup>rd</sup> floor at stairway in center of east wall (Bay 1)

**Paperwork Reduction Act Statement:** This information is being collected for applications to the National Register of Historic Places to nominate properties for listing or determine eligibility for listing, to list properties, and to amend existing listings. Response to this request is required to obtain a benefit in accordance with the National Historic Preservation Act, as amended (16 U.S.C.460 et seq.).

**Estimated Burden Statement:** Public reporting burden for this form is estimated to average 100 hours per response including time for reviewing instructions, gathering and maintaining data, and completing and reviewing the form. Direct comments regarding this burden estimate or any aspect of this form to the Office of Planning and Performance Management, U.S. Dept. of the Interior, 1849 C. Street, NW, Washington, DC.

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Additional Documentation

PHOTO KEY



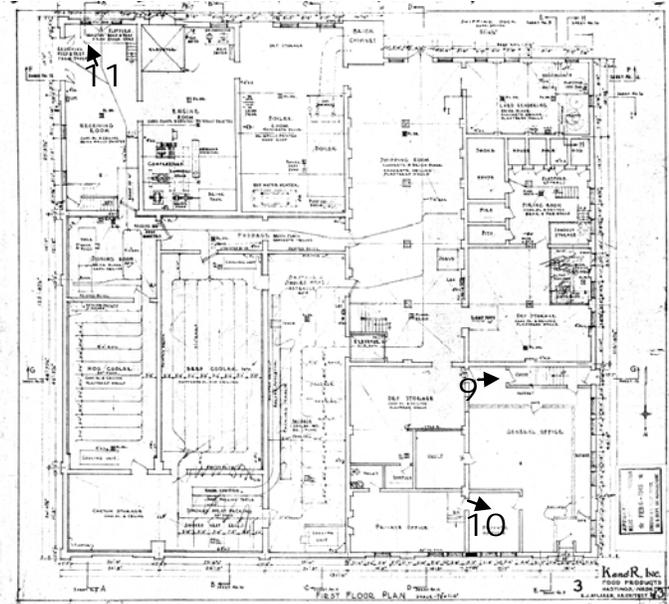
Exterior photos are keyed to Site Plan above

Base plan is aerial photo downloaded at Google Earth, February 2015

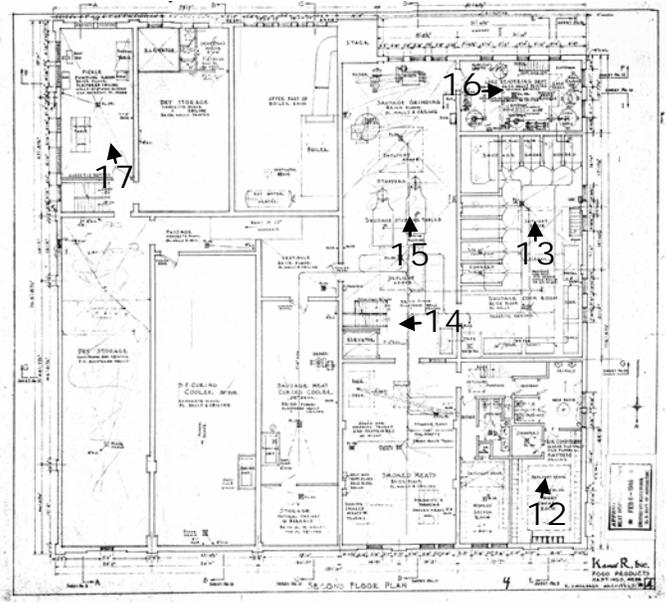
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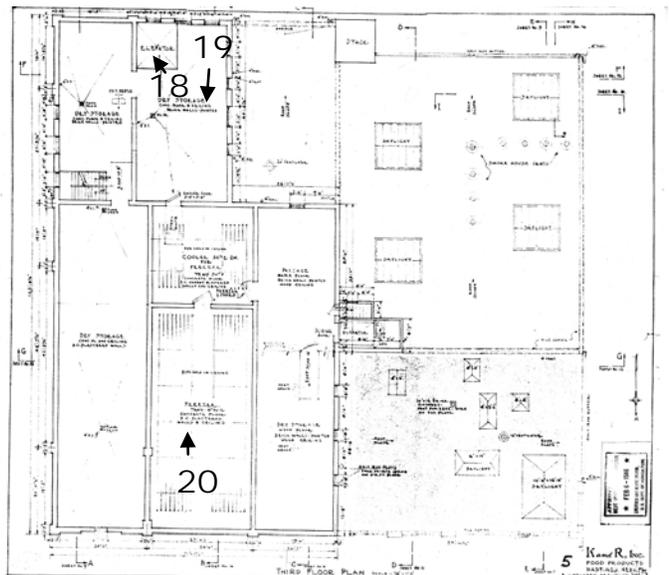
**PHOTO KEY**



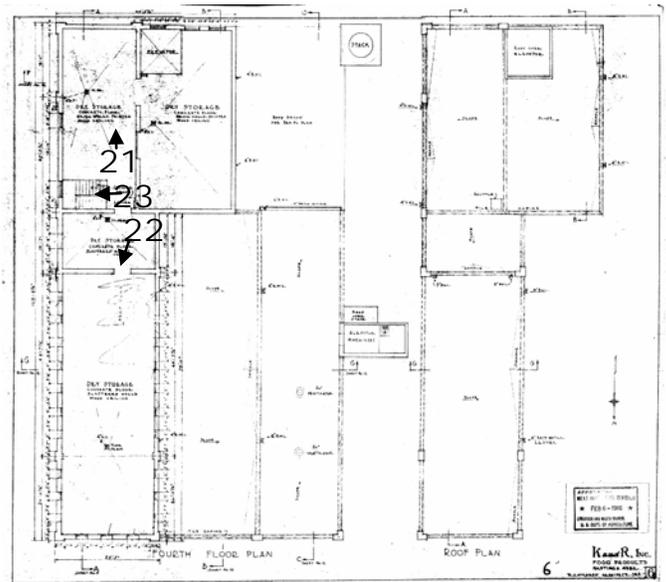
**FIRST FLOOR**



**SECOND FLOOR**



**THIRD FLOOR**



**FOURTH FLOOR**

Interior photos are keyed by floor, on 1945 plans above  
 (NOTE – Plans are oriented with NORTH facing down, opposite the site plan)



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**ADDITIONAL DOCUMENTATION – SITE PLAN**



Figure 1 - Site Plan  
(Aerial Map downloaded at Google earth, 2015)  
Hastings Brewery Building  
219 W. 2<sup>nd</sup> Street, Hastings  
Adams County, Nebraska  
Lat/Long 40.585058 -98.383880, WGS84  
Dotted line indicates approximate site boundary

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**ADDITIONAL DOCUMENTATION – HISTORIC VIEWS**

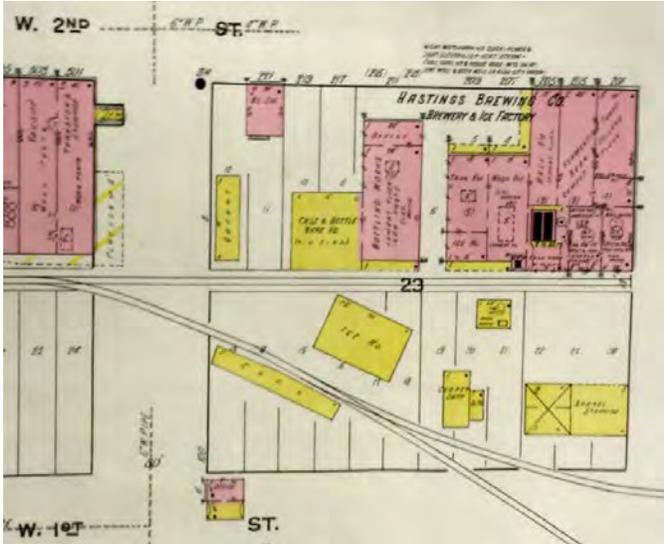


Figure 2 – Excerpt from Sheet 16 - 1915 Sanborn Fire Insurance Maps showing original configuration of brewery building and c.1910 bottling works building adjacent on south



Figure 3 – Historic View of Hastings Brewing Company - c.1907 during construction showing south and east facades (Courtesy Adams County Historical Society)

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Figure 4 – c.1910 view of Hastings Brewing Company from southeast (Courtesy Adams County Historical Society)



Figure 5 – Historic View of Hastings Brewing Company with Bottling Works Building (built c.1910) adjacent on the south (right) – showing north facades from W. 2<sup>nd</sup> Street. Note loading docks at northwest corner of Brewery. (Courtesy Adams County Historical Society)

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Figure 6 – May 1919 photo from northwest on W. 2<sup>nd</sup> Street. Brewery building was home to Hastings Cream and Beverage Co. Adjacent Bottling Works building was briefly used as office for the Cream and Beverage Company but sold to separate company - Hastings Ice Cream Co. in 1920 separating the building and Lots 7-10 from brewery building property. (Courtesy Adams County Historical Society)



Figure 7 – c.1925 view from northeast on W. 2<sup>nd</sup> Street. Former brewery was home to K & R Food Products. (Courtesy Adams County Historical Society)

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Figure 8 – Excerpt from Sheet 4 - 1930 Sanborn Fire Insurance Maps showing former brewery site as home to Kauf and Rinderspacher (also shown on 1924 Map).

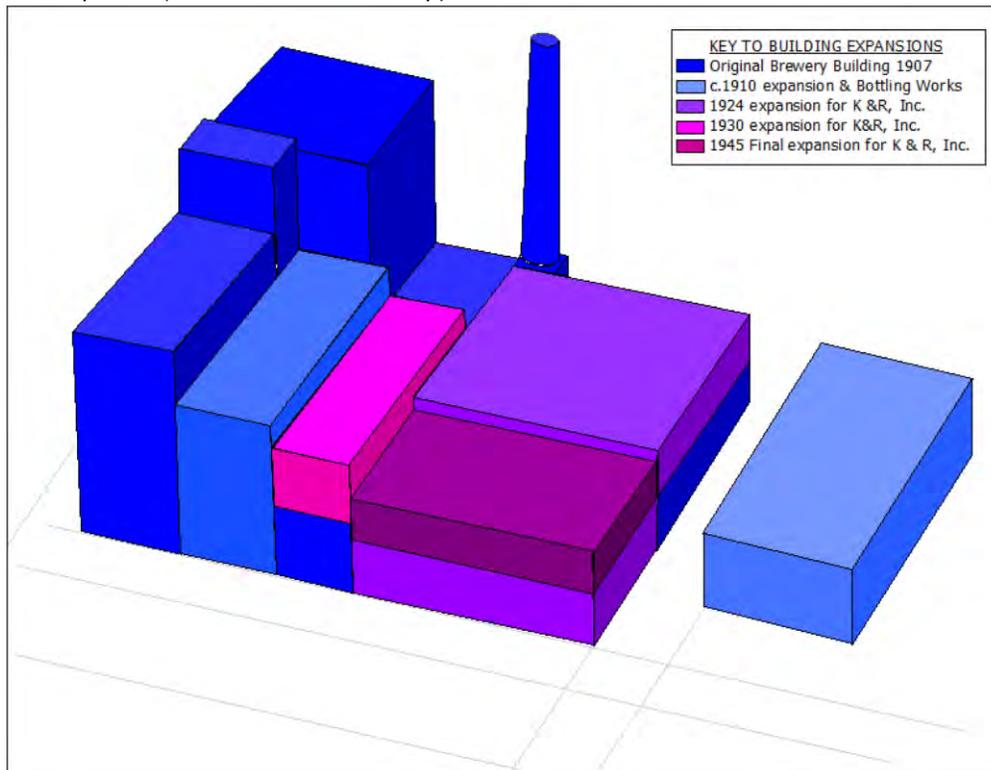


Figure 9 – Diagram show evolution of building massing.

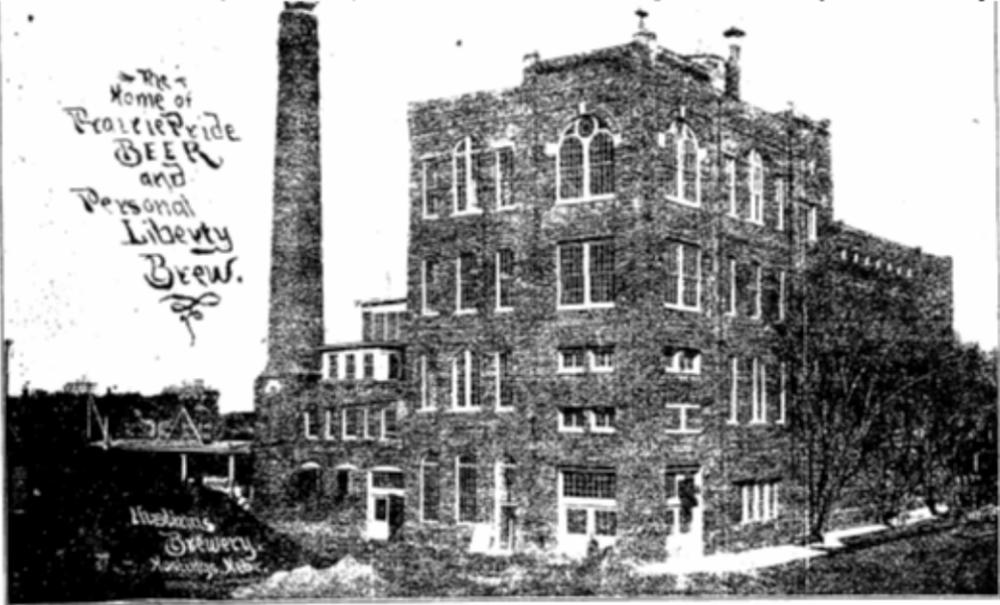
Hastings Brewery Building  
Name of Property

Adams, Nebraska  
County and State

**HASTINGS BREWING COMPANY**

**During the Carnival or at any Other Time**

**You and your friends are most cordially invited to call  
and inspect our Plant.**



**HASTINGS BREWING COMPANY**

Home of Prairie Pride Beer, Personal Liberty Brew and Nebraska's most famous Old Style German brew, Ritter Brau.

---

**Ritter Brau**

Brewed from the choicest Saaz Bohemian Hops, and Wisconsin-Carmel Malt only. In strict compliance with the oldest known German formula in the most modern Brewery today. We offer Ritter Brau as the Velvet of Beer Perfection.

**Ritter Brau**

is Absolutely the only six months lagered Beer manufactured or sold in the state.

Sold Everywhere in Nebraska.

**HASTINGS NEBR**

Figure 10 – Hastings Brewing Company Advertisement in Hastings Daily Tribune, 25 September 1911

Hastings Brewery Building  
 Name of Property

Adams, Nebraska  
 County and State

Page 16

Hastings, (Nebr.) Daily Tribune, Monday February 28, 1949

1949 Tapeline Edition

**K and R**

**A PRODUCT FOR WHICH WE ARE FAMOUS**

*K and R Braunschweiger is known throughout the Country for its Goodness and its Excellence.*

**FOR REAL ECONOMY**  
*"Insist on the Best"*

When you see the stamp K and R you know that you are buying one of the famous K and R Countrymaid Food Products which this company has manufactured for more than thirty years.

Carefully prepared and processed in a modern, scrupulously clean plant, K and R Countrymaid Food Products have enjoyed such a growing and enduring popularity that, through the years, their number has steadily increased. Today, more than two hundred such items are processed or manufactured by us.

One of these is K and R Countrymaid Tender Ham which has a distinctive mild flavor all its own. "Knowing" hostesses serve it on all occasions. Among other famous products of K and R Inc., are: K and R Hickory Smoked Bacon and Sliced Bacon... Pure Lard... Pure Pork Links... Sausage Pattettes... All Meat Wieners... Frankfurters... Salami... Thuringer... Milwaukee... Jellied Meats... Chili Con Carne... Corned Beef... Oven-Baked Loaves... Dressed Beef and Pork.

**K and R Inc.**  
*Insist on the Best*  
 Hastings, Nebraska

K and R Inc.  
 Has Been Processors of  
 Meats and Food  
 Products for 30 Years

Figure 11 – K & R Advertisement in Hastings Tribune, 28 February 1949

# Hastings Brewery

219 West 2nd Street  
Hastings, Adams Co.,  
Nebraska

Latitude/Longitude Coordinates:

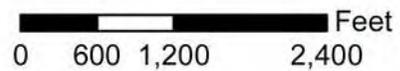
40.584897, -98.384062

Datum: WGS84

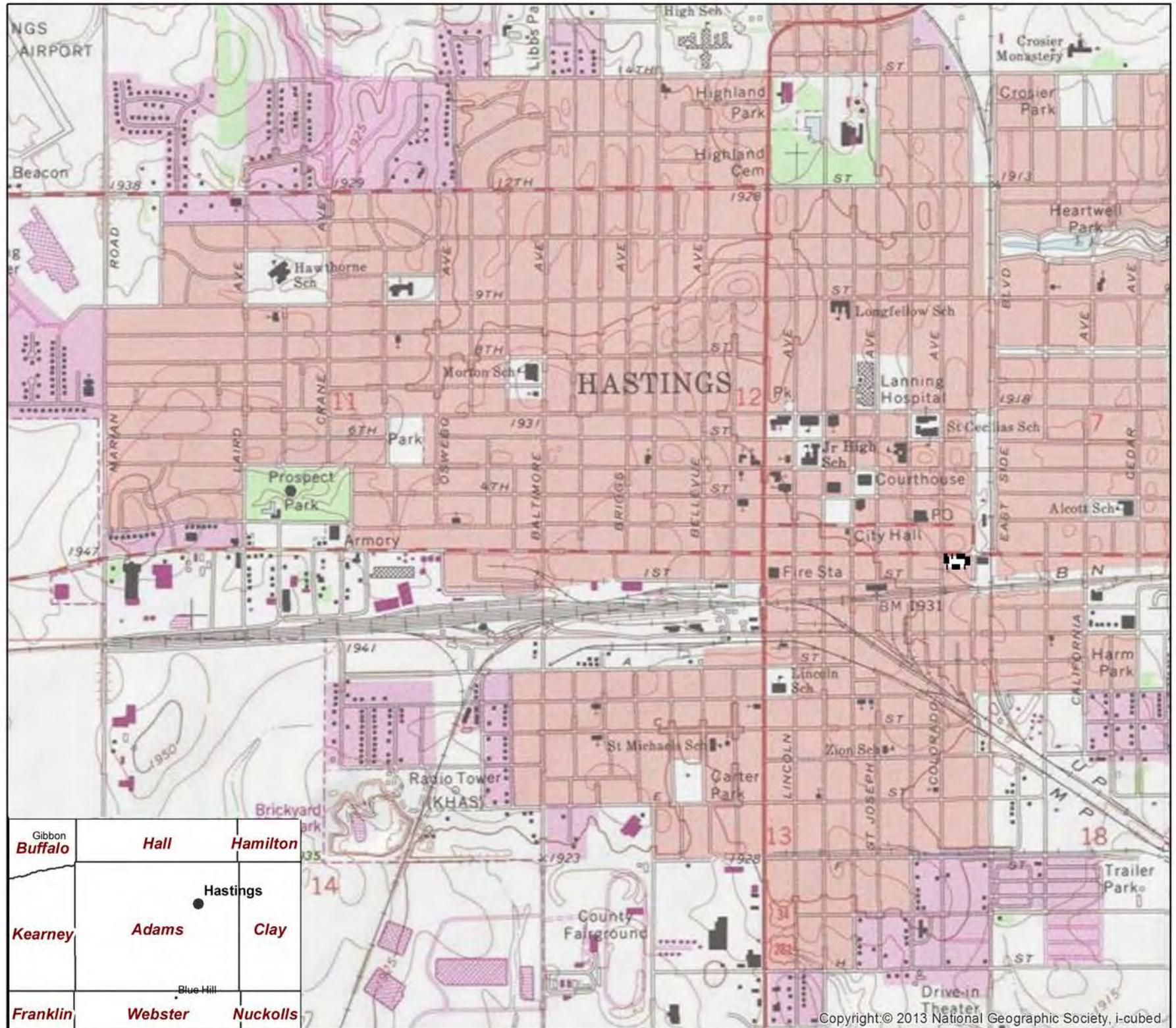
## Legend

 Property Boundary



 Feet

1:18,000



Gibbon <b>Buffalo</b>	<b>Hall</b>	<b>Hamilton</b>
<b>Kearney</b>	Adams ● Hastings	<b>Clay</b>
<b>Franklin</b>	Webster	<b>Nuckolls</b>

**Hastings Brewery**

**219 West 2nd Street  
Hastings, Adams Co.,  
Nebraska**

Latitude/Longitude Coordinates:

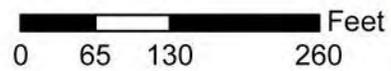
40.584897, -98.384062

Datum: WGS84

**Legend**

 Property Boundary



 Feet

1:2,000



Source: Esri, DigitalGlobe, GeoEye, i-cubed, Earthstar Geographics, CNES/Airbus DS, USDA, USGS, AEX, Getmapping, Aerogrid, IGN, ICP, swisstopo, and the GIS User Community, Esri, HERE, DeLorme, MapmyIndia, © OpenStreetMap contributors









HASTINGS CO. STORAGE

DEAD  
END

DO NOT  
ENTER

DO NOT  
ENTER





HASTINGS CO-OP STORAGE

33



































UNITED STATES DEPARTMENT OF THE INTERIOR  
NATIONAL PARK SERVICE

NATIONAL REGISTER OF HISTORIC PLACES  
EVALUATION/RETURN SHEET

REQUESTED ACTION: NOMINATION

PROPERTY NAME: Hastings Brewery Building and Bottling Works

MULTIPLE NAME:

STATE & COUNTY: NEBRASKA, Adams

DATE RECEIVED: 5/22/15      DATE OF PENDING LIST: 6/12/15  
DATE OF 16TH DAY: 8/27/15      DATE OF 45TH DAY: 7/07/15  
DATE OF WEEKLY LIST: 6

REFERENCE NUMBER: 15000391

REASONS FOR REVIEW:

APPEAL: N    DATA PROBLEM: N    LANDSCAPE: N    LESS THAN 50 YEARS: N  
OTHER: N    PDIL: N    PERIOD: N    PROGRAM UNAPPROVED: N  
REQUEST: N    SAMPLE: N    SLR DRAFT: N    NATIONAL: N

COMMENT WAIVER: N

ACCEPT     RETURN     REJECT    6-30-2015 DATE

ABSTRACT/SUMMARY COMMENTS:

*Distinctive Design is a hallmark of German Breweries of the late 19th & early 20th centuries. Later, after prohibition, the plant became a major wholesale distributor of meats + other foodstuffs.*

RECOM./CRITERIA Accept A & C

REVIEWER J. Gubser      DISCIPLINE \_\_\_\_\_

TELEPHONE \_\_\_\_\_      DATE \_\_\_\_\_

DOCUMENTATION see attached comments Y/N Y see attached SLR Y/N N

If a nomination is returned to the nominating authority, the nomination is no longer under consideration by the NPS.



RECEIVED 2280

MAY 22 2015

Nat. Register of Historic Places  
National Park Service

May 19, 2015

J. Paul Loether  
National Register—National Historic Landmarks Programs  
National Park Service  
1201 "I" Street NW, 8th Floor  
Washington, DC 20005

RE: Hastings Brewery Building & Bottling Works  
219 W 2nd, Hastings, Adams County Nebraska

Dear Mr. Loether:

The enclosed disk contains the true and correct copy of the nomination for the above referenced property to the National Register of Historic Places. This form has met all notification and other requirements as established in 36 CFR 60.

If you have any questions concerning this nomination, please let me know.

Sincerely,

A handwritten signature in blue ink that reads "Ruben A. Acosta". The signature is fluid and cursive, with a long horizontal stroke extending to the right.

Ruben A. Acosta  
National Register and CLG Coordinator  
Nebraska State Historical Society

Enclosure

1500 R Street  
PO Box 82554  
Lincoln, NE 68501-2554  
p: (800) 833-6747  
(402) 471-3270  
f: (402) 471-3100  
[www.nebraskahistory.org](http://www.nebraskahistory.org)