

United States Department of the Interior
National Park Service

873

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 documented, enter "N/A" for "not applicable." For functions, architectural classification, materials, and areas of significance, enter only categories and subcategories from the instructions.



1. Name of Property

Historic name: Nassau Brewing Company

Other names/site number: Budweiser Brewing Company of Brooklyn, Bedford Brewery

Name of related multiple property listing:

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

2. Location

Street & number: 925-949 Bergen Street/1024 Dean Street

City or town: Brooklyn State: NY County: Kings

Not For Publication: Vicinity: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 x local

Applicable National Register Criteria:

x A ___ B x C ___ D

| | |
|---|-------------------------------|
| <u>Ruben A. Percept</u> Signature of certifying official/Title: | <u>8/25/14</u> Date |
| State or Federal agency/bureau or Tribal Government | |

| | |
|---|--|
| In my opinion, the property ___ meets ___ does not meet the National Register criteria. | |
| Signature of commenting official: | Date |
| Title : | State or Federal agency/bureau or Tribal Government |

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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:) _____

for Alexis A. Cherkashy
Signature of the Keeper

10/22/14
Date of Action

5. Classification

Ownership of Property

(Check as many boxes as apply.)

- Private:
- Public – Local
- Public – State
- Public – Federal

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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> | _____ | buildings |
| _____ | _____ | sites |
| _____ | _____ | structures |
| _____ | _____ | objects |
| <u>2</u> | _____ | Total |

Number of contributing resources previously listed in the National Register _____

6. Function or Use

Historic Functions

(Enter categories from instructions.)

INDUSTRY: manufacturing facility

AGRICULTURE/SUBSISTENCE: brewery

Current Functions

(Enter categories from instructions.)

VACANT

DOMESTIC: multiple dwelling

COMMERCE/TRADE: office

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7. Description

Architectural Classification

(Enter categories from instructions.)

MID-19TH CENTURY/Early Romanesque Revival

LATE VICTORIAN/Romanesque

Materials: (enter categories from instructions.)

Principal exterior materials of the property: Brick, stone

Narrative Description

Summary Paragraph

The Nassau Brewing Company, located at the corner of Franklin Avenue and Bergen Street in the Crown Heights neighborhood of northwestern Brooklyn, is a former brewery comprising two industrial buildings that represent the substantial elements of a sprawling complex that once covered most of the block. The brewery is located to the east of the Prospect Heights National Register Historic District and to the west of Crown Heights' two New York City-designated historic districts, areas that were developed beginning in the mid-nineteenth century, as transportation networks expanded from the waterfront sections of Brooklyn. Between these predominantly residential historic districts is a section of industrial development that includes the brewery complex. The surviving brick buildings, dating from the 1860s to the 1880s, are designed either in a simple Rundbogenstil or more sophisticated Romanesque Revival style depending on their date of construction. Ranging in height from two to six stories, the building complex forms an L-shape, with one building located on Bergen Street, the original brewery building (947-949 Bergen Street), and three subsequent historically connected additions (in order of construction, 943-945 Bergen Street, 937-941 Bergen Street, 925 Bergen Street) with the second building (1024 Dean Street), facing Dean Street on the north side of the block, originally connected to 925 Bergen Street by an architectural hyphen. A series of underground vaults, originally designed for aging lager beer, sits underneath the complex. The vacant 1860s and 1870s buildings and additions at the southeast corner of the site appear largely as they did when the brewery shuttered in 1916, save for brick infill in the window openings, while the 1880s elements to the west have been rehabilitated as apartments and offices in the 2000s. As a whole, the Nassau Brewing Company complex is a striking testament to Brooklyn's once-mighty beer brewing industry.

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Narrative Description

The following descriptions are chronologically organized, beginning with the oldest surviving building, and correspond to the alphabetical labeling system on the accompanying site map. Architect, when known, and approximate date follow the address in parentheses.

947-949 Bergen Street [Building A] (Philip Engelhardt, c. 1865-66, alt. 1890s)

At the northwest corner of Bergen and Franklin is a red brick building, rectangular in plan, with a three-story gabled roof section in the southern portion, and a two-story flat roof section on the northern portion. The building, according to the evidence of historic Sanborn maps, appears to have been constructed in at least three phases and later joined together into a single building. The building, in a Rundbogenstil style, is articulated in round-arched window openings on the exterior. On the Bergen Street elevation there are four bays of windows, with round-arched lintels composed of three rows of brick headers, and stone sills. On the ground floor, a door in one bay has been blocked up, flanked by two additional windows.

On the Franklin Avenue façade, the gabled portion has five bays and the center bay has larger openings, with a double door surviving at the third floor. At the ground floor, there is a door at left and grills over two windows, while the large center opening and rightmost window are bricked in. Courses of brick form a shallow cornice along the roofline. This façade has been painted white. The two-story rectangular portion immediately to the north, also in white-painted red brick, continues the round-arched window openings, all bricked in on the second floor, of the corner building. There are two grill-covered openings on the ground floor, as well as a large metal-framed wood double door.

943-945 Bergen Street [Addition B] (late 1860s)

Adjacent to the west is 943-945 Bergen Street, a two-story rectangular building, historically connected to 947-949 Bergen Street. The building has a plain red brick façade and flat tar roof with a tall metal smokestack rising from it. Formerly a section of the brewery containing ale vaults, its current form probably originated with the auto body business that later occupied the site. It appears essentially in its current form in a 1930s or 1940s photograph, with its two second-story windows and large overhead garage door. There are now two additional ground-floor penetrations at right side of the elevation—a metal double door with vents, and a single door with a metal grill.

937-941 Bergen Street [Addition C] (Charles Stoll, 1870s)

Adjacent to the west, 937-941 Bergen Street consists of two rectangular buildings with gabled roofs situated parallel to the street. The front part is three stories and the rear one six stories. The roof of the three-story section collapsed in the past decade, leaving this section without a roof. Constructed in the 1870s to accommodate new brewing technologies, the front building was built as an ice house for storage, according to construction documents, while the taller, rear section was the site of the gravity-driven brewing process, also carried out in a cooled environment. The building was historically connected to 943-945 Bergen Street. The façade overlooking Bergen Street has a relatively spare red brick façade with a corbelled brick cornice and brick pilasters at

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each end, and a course of star-shaped tie rod anchors between the second and third floors. The four small windows on each of the second and third floors, with arched brick lintels, have been partially bricked in and replaced with glass brick, as has a former large window at the attic level near the roofline. A gabled rooftop bulkhead above this window, seen in historic photographs, does not survive.

At the ground floor, two of the original arched windows survive as such; one has been converted to a doorway, and two have been replaced by new doorways: one wide entrance at center, and a single door and garage door at right. Additions to the façade include a metal fire escape added in the twentieth century that leads down from the third floor, and a large metal ventilation duct.

The east elevations of the two sections of 937-941 Bergen Street, painted white, rise over the adjacent flat-roofed two-story building with largely blank walls. A large overhead door opens from the front section to the neighboring roof, with a window located near the peak of the roof line. There are three small window openings in the east wall of the taller section. The rear, north wall is also painted white, and rises over adjoining two- and three-story buildings outside the nomination boundaries. There are three openings at the levels of these roofs, and three small and one large openings at the top-floor level of the building.

925 Bergen Street [Addition D] (John Platte, c. 1885)

The westernmost surviving building of the brewery on Bergen Street, adjacent to the shuttle train viaduct, is 925 Bergen Street. The building is composed of a four-story section facing the street, with a three-story section behind it. The building was historically connected to 937-941 Bergen Street. Built circa 1885 as an artificially refrigerated facility for various brewing and storage functions, the building's red brick Bergen Street façade is divided into three sections, divided by brickwork pilasters that rise to above the third floor (and resemble those on the older, adjacent building), with courses of Romanesque Revival brick corbelling, topped with stone, above each floor. Above the third floor, the corbelling on the left and right sections is higher than in the central section, framing an area of blank wall where the remnants of a painted sign reading "Heinz" are still visible, further framed above by more brick corbels in a peaked form. (These corbels reflect the original roofline of what was built as a three-story building, with a peaked central parapet, later incorporated into the wall of the added fourth floor.) The side sections also display remnant painted signs, reading "57 Varieties" and "Food Products," above the third-floor windows. (Food packer H.J. Heinz was one of the post-brewery occupants of the building, and "57 Varieties" was one of its slogans.) At the second-floor level, the central section bears a fading painted sign for a subsequent occupant, "Monti Moving & Storage."

The second and third floors have tall windows in slightly recessed openings, with slightly arched lintels of brick with large stone keystones, and stone sills. The slate blue two-over-two sash window frames presumably date to the 2007 renovation of the building into modern commercial space. (Some bays in the left and right sections have matching recesses that are mostly bricked up, with only small, top-hinged windows.) The fourth floor has one modern top-hinged window at each end. At the ground floor, the left section has a large metal double door; the central section, a single door reached by three steps with modern metal handrails, and four arched and keystoned bays with raised windows and a louvered vent with iron bar grills; and the right

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section, a vent and a single door. A bulkhead with brick façade rises at the front of the roof, which also has stairwell skylights and solar panels.

On the west elevation, overlooking the viaduct, the plain brick wall has similar sash windows on the second floor, and smaller, top-hinged windows on the third floor, a pattern continued on the three-story rear section of the building. Overlooking roof of that section to the north, the rear of the four-story section also has small top-hinged windows.

1024 Dean Street [Building E] (John Platte, c. 1885)

Directly behind 925 Bergen Street, with main façade overlooking Dean Street, the building at No. 1024 Dean displays similar design elements, in a more elaborated form. It was built as an engine house for the brewery circa 1885, where the mechanical refrigeration equipment was housed, and was originally connected to 925 Bergen Street by an architectural hyphen.

Originally two stories (the first of double height, with windows at the second-story height), it has a rooftop addition as well as an extension on part of the west elevation, both dating to a 2003 conversion of the building to apartments and studio space. A narrow one-story garage building attached to the east is a part of this property.

The Dean Street façade has three sections above the first floor, framed by similar brickwork and brick corbelling above the windows in different styles on the second and third floors. The windows have arched lintels with stone keystones and springers. Below a stone string course, the first floor has a large arched entrance at center with two separate single doors separated by a thick post, each with a nine-light transoms. To each side of the entrance is a pair of windows (four-over-four sash as in the rest of the façade, but here with iron grills over them) in similar arched openings. The doors and windows date to the residential conversion.

The metal-clad rooftop addition is set back from the façade terminating at the third story, with the residential spaces opening onto the terrace thereby formed. In an “L” shape, the addition is continuous with an extension that rises up the rear part of the west elevation, with modern metal balconies, painted a slate blue, extending forward at each floor, with fronts nearly flush with the Dean Street façade. Opening onto each balcony is a pair of French doors with arched brick lintels on corbelled springers, apparently dating from the 2000s rehabilitation. Below, a tall metal gate encloses a driveway running along this side of the building.

The rear (south) elevation has five bays of windows in the second and third floors and a projecting section at the east end. At the first story, there is a gabled one-story connection between this building and 925 Bergen Street.

Vaults

The Nassau Brewing Company features substantial underground brick vaults originally constructed for the aging of lager beer at near-freezing temperatures. The vaults are accessible from a stairway located 937-941 Bergen Street, and stretch underneath neighboring 943-945 Bergen Street and 947-949 Bergen Street.

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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.)

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

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Areas of Significance

(Enter categories from instructions.)

ARCHITECTURE

COMMERCE

INDUSTRY

Period of Significance

1865-1916

Significant Dates

c.1860, c.1865/66

1870s, 1885

Significant Person

(Complete only if Criterion B is marked above.)

N/A

Cultural Affiliation

N/A

Architect/Builder

Engelhardt, Philip

Stoll, Charles

Platte, John

Statement of Significance Summary Paragraphs

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Criterion A

The Nassau Brewing Company complex is significant under Criterion A for its association with the beer brewing industry in Brooklyn, New York, from the mid-nineteenth century to the early twentieth century. The period of significance spans from 1865, the approximate date of the earliest surviving buildings on the site, and lasts until 1916, when the brewery closed. The operation and expansion of succeeding brewing companies at the Nassau Brewery Company site neatly mirrors the explosion of lager brewing in Brooklyn that accompanied the influx of German immigrants to the New York metropolitan area. As the Bedford Brewery, the brewery was the fourth largest of 24 lager breweries in 1866 in Brooklyn, producing 6,000 barrels annually. Two decades later, as the Budweiser Brewing Company of Brooklyn, production had increased nearly thirtyfold to 140,000 barrels annually, and the Nassau Brewing Company (as the company was renamed in 1898 following a lawsuit by St. Louis-based Anheuser Busch & Co.) was the tenth largest of 45 breweries operating in Brooklyn at the turn of the twentieth century. That number that would rapidly decline in the next two decades as smaller Brooklyn operations faced competition both from major brewing companies in the Midwest that shipped bottled beer by rail and from the handful of New York City breweries such as Rheingold and F. & M. Schaefer that invested in major new sophisticated industrial plants. Unable to compete with these economies of scale, the Nassau Brewing Company shuttered in 1916, only a few years before Prohibition would upheave the alcohol industry.

Criterion C

The Nassau Brewing Company complex is significant under Criterion C as a representative collection of brewery buildings spanning significant milestones in brewery architecture in the last half of the nineteenth century. The surviving intact buildings represent three succeeding architectural and technological approaches to producing the cold temperatures required for the brewing and aging of lager beer, which, unlike the ale process, requires near-freezing temperatures for a sustained period of time. The earliest surviving buildings of the Nassau Brewing Company complex, the malt houses at 947-949 Bergen Street and 943-945 Bergen Street, attributed to German-born lager brewery architect Philip Engelhardt and built c. 1865-66, were constructed with massive underground cellars designed to hold a low, uniform temperature. The adjacent 937-941 Bergen Street, designed by prominent brewery architect Charles Stoll and constructed in the 1870s, shows the evolution of brewery architecture to take advantage of supplies of natural ice (i.e. harvested and transported from colder climates) and used a configuration that placed ice at the top of tall building, refrigerating the building through vertical air flues. Finally, the more architecturally sophisticated 925 Bergen Street and 1024 Dean Street, designed by John Platte and constructed c. 1885, were designed to use mechanical refrigeration technology. The buildings and cellars constructed for succeeding cooling methods were reconfigured for other brewery uses as they became obsolete, leaving a neatly legible history of brewing architecture, readable right to left on the complex's Bergen Street elevation.

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Narrative Statement of Significance

Criterion A – Brewing Industry in Brooklyn until Prohibition

Brooklyn—an independent city until its consolidation with New York in 1898—was one of the great centers of American brewing in the nineteenth century.¹ Its ascendance as a brewing hub was due largely to the explosion in popularity of lager beer, which occurred hand in hand with the great waves of German immigration to the New York in the mid-nineteenth century. According to most accounts, lager beer was introduced to the United States in 1840, when Bavarian-born brewer John Wagner opened a small lager brewery in his home in Philadelphia.² Americans had “no strong national traditions in the matter of beer,” according to food scholar Harold McGee, and lager beer quickly caught on across the country.³ In metropolitan New York, Manhattan-based breweries George Gillig and F. & M. Schaefer began using the lager process that decade, and in 1854, S. Liebmann and Sons (later Rheingold) became the first brewery to produce lager beer in Brooklyn.

By the 1860s, lager’s popularity had transformed it from an esoteric brew drunk only by German immigrants to a beer of nearly universal appeal. “Lager beer seems likely to become our national beverage,” wrote the *Brooklyn Eagle* in June 1866, appraising brewing operations at the Bedford Brewery, as the Nassau Brewing Company site was then known. Only a few years before, the “sedate, quiet German” would never have expected that “his native drink would perhaps become a substitute for whiskey” and other liquors “indulged by Americans,” the *Eagle* opined—but lager was now, at least in the summer, an “American beverage.”⁴

Brooklyn was home to nearly 40 breweries by 1870, up from six in the 1850s, with most breweries concentrated in the city’s Eastern District (comprising today’s Williamsburg, Greenpoint, and Bushwick) and operated by German-born brewers. The rapid rise of Brooklyn’s brewing industry occurred against significant developments in beer distribution that would, however, erode Brooklyn’s role in the New York beer market in the coming decades. Bottling and pasteurization (and later canning) allowed beer to reach outside its traditional home markets. Around 1870, E. Anheuser & Co. (later Anheuser Busch) of St. Louis became the first brewery in the world to bottle beer for export to markets outside its immediate geographic area.⁵ In Brooklyn, many breweries continued to sell kegs to local saloons under their own control, but the competition of bottled products from Midwestern cities forced some breweries to take up

¹ The most complete, though still anecdotal, history beer industry in Brooklyn is Will Anderson’s *The Breweries of Brooklyn* (Croton Falls, NY: Anderson, 1976).

² *Breweries of Brooklyn*, p 14

³ *On Food and Cooking*, Harold McGee, p. 743.

⁴ *Brooklyn Eagle*, “Lager Beer” June 4, 1866, p. 2. McGee, writing a century and half later, in 2004, reaches the same findings: “The U.S. preference for light, even characterless brews would seem to be the result of climate and history. Heavy beer is less refreshing when the summers get as hot as ours do. And the original British colonists seem to have been more interested in making whiskey than beer.” McGee, p. 743.

⁵ *One Hundred Years of Brewing*, p. 156

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bottling themselves, with newly constructed or converted bottling facilities placed on site.⁶ However, most beer produced in Brooklyn was consumed in the local market, and though Brooklyn remained a significant producer of beer in volume, it never attained the nationwide reach of major brewing centers in the Midwest, especially St. Louis and Milwaukee.

Beer production in Brooklyn, measured in barrels produced, peaked in 1907.⁷ In the early decades of the twentieth century, smaller Brooklyn operations faced competition both from those major national brewing companies in the Midwest that shipped bottled beer by rail, and from the handful of New York City breweries such as Rheingold and F. & M. Schaefer that invested in major new sophisticated industrial plants. The number of breweries fell rapidly in this period: in 1904, there were 44 breweries operating in Brooklyn, 31 in 1910, and 23 in 1915.⁸

The Nassau Brewing Company

The Nassau Brewing Company was the final incarnation of a succession of brewing operations that began with the construction of malt houses at the corner of Franklin Avenue and Bergen Street in the mid-nineteenth century, eventually expanding to cover over half a city block at the peak of the brewery's operations in the early twentieth century, with numerous connected buildings in the sprawling brewery complex as well as separate offices, stables, a cooperage, and a beer garden, as well as malt houses elsewhere in Brooklyn and affiliated buildings across the river in Manhattan.⁹ The offices and other structures separate from the nominated complex on its block are either demolished or have lost their historic integrity through substantial alteration or deterioration. A section of existing buildings adjacent to the rear of the three easternmost nominated buildings on Bergen Street were reconstructed in 1919, following the period of significance. (See subhead "Post-Brewery Site History" below.)

The brewery, according to one secondary history, was founded in 1849 as Limberger and Walter, but the earliest primary records are of an operation called Bedford Brewery in 1866 under the ownership of Scotland-born lager brewer George Malcolm. The *Brooklyn Eagle*, in an extensive profile of Malcolm and the Bedford Brewery operations published in June 1866, described Malcolm as the owner of the existing brewery for the previous eighteen months. Malcolm, according to the newspaper, was "extensively engaged in the making of a new kind of beer, known as 'Excelsior Lager'" with Bavarian hops and malt, resulting in an "excellent" beer of "deep amber" color that was the "nearest approach to the old Bavarian beer"—i.e. lager—available in the borough. The *Eagle* reported that Malcolm had already begun an extensive campaign of improvements and planned to enlarge the existing structure "to afford greater facilities in manufacturing," though a portion of the facility was also devoted to brewing ale even before the expansion.¹⁰ By 1868, the Bedford Brewery was producing 6,000 barrels of beer

⁶ New York City Landmarks Preservation Commission in William Ulmer Brewery Designation Report (2010), p. 3.

⁷ New York City Landmarks Preservation Commission in William Ulmer Brewery Designation Report (2010), p. 3.

⁸ *Breweries of Brooklyn*, p. 15.

⁹ An 1884 account of the brewery in the *Brooklyn Eagle*, written before the final expansion and modernization of the facility, describes the brewery as also owning malt houses at Kent Avenue and Taylor Street in Brooklyn, with "other large buildings" located in Manhattan. *Brooklyn Eagle*. Nov. 9, 1884, p. 10.

¹⁰ *Brooklyn Eagle*, "Lager Beer" June 4, 1866. p. 2.

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annually, ranking fourth of 26 lager beer breweries in New York's Second Collection District for federal excise taxes, within which Brooklyn's beer industry was concentrated. Brewers paid a duty of one dollar for each barrel of beer brewed, with a barrel measured as thirty-one gallons, making the monthly excise tax collections a reliable gauge of production capacity.¹¹

Ownership of the brewery changed hands in 1871, when the entire brewery site was sold at auction under New York State legislation governing Brooklyn's water supply authorizing the city's water commissioners to sell land for "non-payment of regular water-rents."¹² The buyers were Ferdinand Munch and Christian Goetz (later the sole owner), who expanded the facility, adding an ice house designed by prominent brewery architect Charles Stoll. Goetz, who was one of the founders of the prominent Atlantic Garden pleasure garden on the Bowery in New York, opened a similar operation on site at the brewery.¹³ In 1875 the *Eagle* described the Bedford Brewery as one of the few with "attached beer gardens where the lovers of the drink can sit and get it fresh from the tap at their pleasure," indicating that "Bedford Beer" had "very good reputation" especially as evidenced by the "Germans who frequent this brewery." However, this popularity was ultimately the undoing of Goetz's operation, when in 1883 detectives raided the establishment on Sunday, finding the brewery selling "lager beers to quite a number of thirsty men," in violation of blue laws.¹⁴ As a result, excise regulators revoked the Bedford Brewery's beer license, an event that forced the heavily indebted Goetz to relinquish the brewery to creditors.

William Brown, a Brooklyn real estate investor and a veteran of the Manhattan ale-brewing firm T.C. Lyman & Co. (a.k.a. Lyman's Brewery), purchased the brewery in 1884, changing the name to Budweiser Brewing Company of Brooklyn, nominally a reference to the famed Budweis lager of Bohemia (in today's Czech Republic) though of course a direct jab at Anheuser-Busch of St. Louis's own Budweiser brand. The new ownership spearheaded a massive increase in production; the *Eagle* reported in November 1885 that the number of barrels produced at the Budweiser facility had increased in two years from 30,000 to 140,000, an increase effected even before the completion of large new buildings incorporating state-of-the-art mechanical ice machines were constructed, and the older parts of the facility were converted to the production of ale.¹⁵ In an 1895 advertisement, the brewery described itself as an "ale and lager beer brewery," with four lines of lager beer, "Extra Bohemian," "Private Stock," "Rialto," and "Frankenbrau," varying "in color from a pale amber to a very dark amber." According to one account, Brooklyn's Budweiser brand was available in markets outside of New York in the northeastern U.S., especially Boston. Indeed, advertisements indicated that the beer was available in barrels—

¹¹ *Brooklyn Eagle*, "Breweries in the Second Collection District" January 31, 1868, p. 2. The Second Collection District comprised the Sixth, Eighth, Ninth, Tenth, Twelfth, Fourteenth, Sixteenth, Seventeenth and Eighteenth Wards of Brooklyn and other unincorporated parts of Kings County. In 1868, there were eleven breweries in the Sixteenth Ward, five in the Ninth Ward, seven in the Eighteenth Ward, and two in New Lots, then a separate town.

¹² *Brooklyn Eagle*, "Nassau Water Department—Sale of Property in the City of Brooklyn, for unpaid Regular Water-Rents, for the years 1867, 1868, 1869" September 12, 1871.

¹³ Goetz was called "one of the founders of the Atlantic Garden" in his obituary. *New York Tribune*, August 25, 1888, p. 5.

¹⁴ *Brooklyn Eagle*, "For Selling Beer on a Sunday," Jun 25, 1883, p. 3.

¹⁵ *Brooklyn Eagle*, "More Houses in the Ninth, Tenth and Twenty-Second Wards," November 21, 1885, p. 1.

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only for local consumption—or units of 36 or 120 bottles, indicating that the bottles were sold wholesale rather than for home consumption.

Anheuser-Busch, which had trademarked the Budweiser brand in 1878, brought suit against the East Coast upstart, forcing Brown to rename the company the Nassau Brewing Company in 1898, though it seemed to remain successful under the new moniker, at least judged by the scale of its facilities. A Sanborn fire insurance map from the first decade of the twentieth century shows the brewery complex at the full extent of its growth, stretching across nearly two-thirds of the city block and also containing large cooper and barrel storage facilities across Bergen Street.

Nassau Brewing Company shut its doors in 1916. Though no primary information about its failure appears to survive, it likely succumbed to the same market forces that felled other Brooklyn breweries unable to compete with national brands and the local powers of Rheingold and Schaefer.¹⁶ Its demise was noted the trade journal *American Brewers' Review* in a list of “Breweries Closed”—an effective obituary section compiled from excise tax reports—where the news ran alongside the closing of three other Brooklyn breweries.

Criterion C – Brewery Architecture

The Nassau Brewing Company complex developed in a series of phases, beginning in the 1860s, in which each building’s construction, as well as their subsequent evolution, reflects the evolution of the technology and economics of beer brewing in the U.S. in the last half of the nineteenth century. The site’s history closely matches the periods of evolution in brewery architecture outlined by brewery architect and engineer Frederick K. Widmann in a sweeping retrospective survey delivered to a 1912 brewers’ congress in Chicago. Widmann characterized brewery architecture as having undergone three major phases: a “primitive” period from “pioneer days up to 1860,” characterized by unprepossessing assemblages of low-rise buildings; a period, from 1860 to 1880, of sharp growth in beer consumption and, consequently, more coherent architectural and engineering design of breweries; and, from 1880 onward, sophisticated industrial plants designed around modern technologies such as mechanical refrigeration and bottling.¹⁷ All three periods are reflected in the surviving Nassau Brewery buildings, and indeed are almost neatly timed to the chronological markers that Widmann outlined.

Modern scholarship has surveyed the development of refrigeration technology in the nineteenth century, which was closely tied in the U.S. to the dramatically expanding brewing industry, and the shift in consumption from ales to lagers, which depended more extensively on cool temperatures throughout the brewing process. Historian Susan K. Appel also identifies three stages of American brewing and brewery building tied in particular to refrigeration: early brewing by cooling in underground cellars, until the 1860s; the development of above-ground ice houses cooled using large, high chambers filled with naturally harvested ice; and by the 1880s, the use of various means of mechanical production of cold air and/or ice, which led breweries to

¹⁶ William A.A. Brown, who remained the principal shareholder in the brewery owner at the time of its demise, was also a noted real estate developer in the Flatbush section of Brooklyn, and was the developer of row houses in Brooklyn’s Prospect-Lefferts Gardens Historic District.

¹⁷ Widmann, Frederick. “The Development of the Buildings and Equipments of Breweries from Pioneer Times to the Present Day.” Proceedings of the Second International Brewers’ Congress, Chicago (1911), vol. 1.

Nassau Brewing Company

Name of Property

Kings County, NY

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add buildings dedicated to refrigeration machinery and boilers and engines to power them. Again, the surviving Nassau Brewery complex clearly reflects this evolution.¹⁸ This description focuses on the surviving buildings that formed the original complex, all of which were the most substantial buildings and all of which relate directly to the artificial refrigeration processes required for the brewing of lager beer.

Pre-1869: The Malt Houses

The earliest of the surviving buildings of the complex, the low-rise structures at the northwest corner of Franklin and Bergen, were probably built before 1869, as their footprint can be seen in a Dripps atlas of Brooklyn published that year.¹⁹ At the time, the business was known as the Bedford Brewery, and owned by Scottish-born brewer George Malcolm, who despite his origins, specialized in the increasingly popular Bavarian style lager beer.²⁰

By 1869, according to the atlas, these buildings were part of a larger facility, other parts of which were soon replaced by the subsequently built existing structures. The earliest map to label the buildings' function is the 1888 Sanborn, which calls them the "malt house" section of the brewery.²¹ They are likely the same "Malcolm malt houses" credited to German-born Brooklyn brewery architect Philip Albert Engelhardt (1819-1881).²² Widmann noted that in the early period of brewing, "Not every brewery had a malt-house," but if one was present, it would be "one or two stories high, the upper floor being used for storage of barley or malt, the sprouting floors as a rule being in a basement or arched cellars, with kiln furnace adjoining the malt-house." (The Sanborn denotes a rear section of the corner building as a "roaster.")

The *Brooklyn Eagle* in June 1866 published an article on the popularity of lager beer, focusing on the Bedford Brewery. The reported described the malting process:

[The grain] is subjected to a process called steeping, which is performed in large cisterns, with a depth of about six inches above the surface of the grain. When the latter has been well soaked it is removed from the cisterns, drained about six hours, and then spread on the malt floor...and germination begins....germination is arrested by the grain being spread on the floor of a malt kiln, and the temperature gradually raised from 90 to 140 degrees; the malt being frequently stirred while drying.

In the actual brewing process, the reporter continued, the malt is ground, "shaken into large 'mash-tubs'" to infuse successive batches of hot water, along with hops. Then "the liquor is

¹⁸ Susan K. Appel, "Artificial Refrigeration and the Architecture of 19th-th Century American Breweries," *The Journal of the Society for Industrial Archeology* 16, No. 1 (1990), 21-38.

¹⁹ *Map of the City of Brooklyn* (New York: M. Dripps, 1869), sheet 3.

²⁰ "Lager Beer," *Brooklyn Eagle*, (June 4, 1866), 2; Will Anderson in *Breweries of Brooklyn: An Informal History of a Great Industry in a Great City* (Croton Falls, N.Y.: Anderson Publishing Co., 1976) states that the Bedford Brewery succeeded a brewing business established on the site in 1849, known as Limberger & Walter, but no corroborating evidence of this firm has been found.

²¹ 1888 Sanborn.

²² Carl Wilhelm Schlegel, *Schlegel's American Families of German Ancestry*, vol. 1 (New York: American Historical Society, 1916), 389; cited as extant by the New York City Landmarks Preservation Commission in William Ulmer Brewery Designation Report (2010) and Catherina Lipsius House Designation Report (2013).

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strained, cooled, placed in large wooden vats, and yeast added.” After fermentation, “the liquor is drawn off into large receptacles, and stored in huge vaults many feet under ground, where even on a summer’s day, the temperature is almost at the freezing point”—the resting stage known as “lagering.”²³

The *Eagle*’s description corresponds to Appel’s early period of underground-cellar cooling, in which brewers built deep vaults to achieve “temperatures sufficiently low and uniform to allow lager fermentation to take place for at least part of the year.”²⁴ The reliance on cellars made them a defining architectural feature of breweries. They “were often divided into sections to prevent warming in still-filled sections as other areas were emptied... the breweries with the best and most extensive cellars became the most famous, and underground caverns became as interesting visually as the rather modest breweries aboveground.”²⁵

1870s: Charles Stoll’s Ice House and Cooler

The second section of the existing brewery to have been built is the pair of gabled buildings adjacent to the malt houses to the west on Bergen Street, apparently constructed in the 1870s. Christian A. Goetz and Frederick Munch had bought the Bedford Brewery operation in 1871 in a city auction of properties for unpaid water charges, and the first of the two to be built, the three-story building facing Bergen, was probably erected soon afterwards. According to an undated New York City building application, it was built as an “ice house for storing lager bier,” and the architect was Charles Stoll (1835-1893), a nationally prominent figure in the increasingly specialized field of brewery architecture.

Widmann’s history of American brewing noted that, in the middle period of 1860-1880, “underground beer cellars were practically abandoned and new beer storage houses or stock houses entirely above ground were substituted,” as high as three stories “with high ice chamber above,” refrigerating the building through air flues. Appel notes that by the 1870s, “American breweries were almost universally refrigerated using natural ice.” Initially, ice chambers were placed atop the underground fermentation and storage spaces, but eventually, “the brewery icehouse became a separate architectural entity” with an ice chamber situated atop a series of “cellars” for fermentation and/or aging in storage. “Improving the basic arrangement of the icehouse was a natural field of exploration for the increasing number of architect-engineers associating themselves with brewery architecture in the 1870s,” including Charles Stoll.²⁶

Widmann also cited Stoll among the “pioneers” of thoughtful brewery design. The German-born Stoll designed a number of noted breweries in the New York City area such as the Otto Huber brewery in Williamsburg, Brooklyn, and elsewhere in New York State and in Baltimore, Maryland.²⁷

²³ “Lager Beer,” *Brooklyn Eagle*.

²⁴ Appel, p. 23.

²⁵ Appel, p. 23.

²⁶ Appel, p. 25.

²⁷ Amy P. Schlager, Nineteenth century brewery architecture in America : with specific reference to Brooklyn, New York (M.S. thesis, Columbia University, 1976), 53-55; Peter Ross, *A History of Long Island, From Its Earliest*

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Stoll also held a variety of patents on brewing equipment and structures, including an 1876 patent for “Refrigerating Buildings.”²⁸ The patent filing diagram shows a gabled building with a flue rising from the peak that in shape remarkably resembles the ice house he designed for the Bedford Brewery, as well as its larger, five-story companion to the rear, likely also designed by Stoll. The height of this building suggests its role in the brewing process, as Widmann explains that by his third period of brewing technology, the brew house was “frequently as high as six stories,” to facilitate an efficient, gravity-driven brewing process.

An 1884 *Brooklyn Eagle* article describes the six-story portion of the building as “cooler,” in which ventilators and pipes circulating ice water kept the brewing lager cool as it flowed downward through the gravity-driven process. According to the article, strained beer from the mashing process would be pumped “up to the top of the house”—the sixth story—which contained the “surface cooler,” a “large flat basin twelve inches in depth, the contents of which have been compared to a small lake.” The beer was cooled by cross ventilation from the “heavily shuttered” windows surrounding this room (these openings, many of them infilled, survive today), which even in summer brought a “strong cool breeze [...] over the surface of the liquor.” Once the temperature fell, the beer would flow downward to be cooled by a “French cooler,” a series of copper pipes filled with icewater that brought the beer to near-freezing temperature, where it would sit in cold fermenting tanks also cooled by piping system before being drawn to the cellar and placed barrels where it would “rested” for one to four months, “kept at very low temperature all the time by the great blocks of ice which cover the casks.”²⁹

1885: Mechanical Refrigeration and John Platte’s Ice and Engine Houses

The configurations and uses of these buildings continued to evolve with the brewery’s expansion, and further technological advances prompted the construction of a new ice house and ice-making facility in the mid-1880s. In 1885, the Budweiser Brewing Co.—as the Bedford Brewery had been renamed after it was purchased by William Brown in 1884—constructed a new ice house to the west of Stoll’s ice houses on Bergen, with an engine house powering ice machines and other mechanisms for the complex, connected to it in the rear, on Dean. Both were designed by Brooklyn-based architect John Platte.³⁰

As Widmann pointed out, the advent of mechanical refrigeration was a key development in the brewing industry in the post-1880 period. Appel elaborates on the reasons for this: natural ice was costly, as was the building of large ice houses to store it, and it was not amenable to precise

Settlement to the Present Time, vol. 2 (New York: Lewis Publishing Co., 1902), 446; [citation for Baltimore American Brewery]

²⁸ U.S. Patent No. 184,189 (Nov. 7, 1876): Charles Stoll, “Refrigerating Buildings.”

²⁹ “Local Manufactures: A Day’s Journey Through a Great Brooklyn Brewery,” *Brooklyn Eagle* (November 9, 1884), 10.

³⁰ Brooklyn DOB NB 219-1879. Previously at this site on Bergen Street had been a frame stable on Dean Street built for the brewery in 1879. Stables and wagon sheds were integral features of breweries, for the primarily local distribution of their product. A cooperage, the office and other non-surviving separate frame structures supporting the brewery’s operations were present on the block by the 1880s.

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temperature control. As mechanical means of producing refrigerated air and generating ice developed in the later nineteenth century, they were adopted across the brewing industry; the *Western Brewer* trade journal in 1891 declared, “almost every well appointed brewery is refrigerated by machinery.”³¹ In 1903, the encyclopedic *One Hundred Years of Brewing* testified “...it may be said that the wonderful progress made in the art of brewing during the last twenty-five years in mainly attributable to the introduction of artificial refrigeration.”³²

Architecturally, this led to new kinds of brewery buildings: “aboveground, artificially cooled cellars or stock houses,” newly flexible in organization without the need for the top ice chamber. Additionally, refrigeration equipment could require its own building, with boilers for power; architect and refrigeration pioneer Edmund Jungenfeld in the early 1880s built an “elegant two-story structure” for the new refrigeration machinery at the Anheuser-Busch brewery in St. Louis—just as architect Platte did for Brooklyn’s Budweiser Brewery.³³ An 1885 *New York Times* article described Budweiser’s newly built engine house as having a “bewildering army of engines and pumps,” including pumps for beer, water, and even pitch for the cooperage. The new ice house was said to have “two vast surface coolers, capable of holding a veritable ocean of beer, while just underneath is a monster ice chamber 25 feet deep.”³⁴

Platte also designed parts of the Fallert Brewery in Williamsburg, and a number of ice houses among other buildings. As fits their role in an increasingly productive and sophisticated operation, they exhibit yet greater sophistication of design, with richer expression of the brick corbelling and arched windows seen in a more spare form on the Stoll ice house.

As the new ice houses were largely devoted to mechanically refrigerated methods of brewing lager beer, many older parts of the brewery were converted to ale production, which did not require the near-freezing temperatures of the lager process. A portion of the earlier malt house was later known as the “ale brew house,” and according to a 1908 Sanborn map, the brewery’s vaults were used for the storage of ale rather than for the aging of the lager beer they had been designed for—evidence that it was simply more convenient and cost effective to repurpose many technologically obsolete portions of the brewery rather than to build anew.³⁵

Post-Brewery Site History

The Nassau Brewing Company at its closure in 1916 was a sprawling complex covering over half a city block, comprising large brick industrial buildings housing the brewing and refrigeration equipment, a small freestanding wooden office building on Dean Street, and numerous supporting buildings on the other side of the elevated transit line tracks just to the west. The substantial buildings related to lager brewing retain their historic integrity, though no historic brewing machinery appears to have survived (see descriptions above for building alterations subsequent to their brewery life), while the remaining supporting buildings in the complex were either destroyed or substantially altered shortly after the brewery’s demise.

³¹ Appel, pp. 26, 28.

³² *One Hundred Years of Brewing*, p. 92

³³ Appel, pp. 29-30.

³⁴ “The Budweiser Brewing Co.,” *New York Times* (August 18, 1885).

³⁵ New York City Department of Buildings property folders, Borough of Brooklyn, Block 1142, Lots 40, 44, 48, 60.

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In 1919, the new owner of the property submitted demolition plans to the Brooklyn Department of Buildings “to remove three old buildings in rear of present buildings,” referring to the two-story brick buildings at the interior of the site connected by party walls to 937-941 Bergen Street, 943-945 Bergen Street, and 947-949 Bergen Street, identified in a 1908 Sanborn as a housing brewing equipment, malt storage, and an ale annex. This work was completed in 1919, when much of the site was converted to an automobile body and truck repair shop, though several wall fragments were retained and incorporated into two new automobile-service buildings constructed on the site, one adjoining 1024 Dean Street on its east one-story elevation, and another, later one at the corner of Dean and Franklin Avenue. These buildings were subsequently integrated into an enclosed one-story garage complex adjoining the former brewery buildings that also enveloped the formerly freestanding frame office building. This building has partially collapsed and lacks historic integrity. All the ancillary buildings located to the west of the rail line and those were demolished in the 1920s, replaced by a four-story Studebaker service garage.

Nassau Brewing Company
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9. Major Bibliographical References

Bibliography (Cite the books, articles, and other sources used in preparing this form.)

Public Records

New York City Department of Buildings property folders, Borough of Brooklyn, Block 1142, Lots 40, 44, 48, 60.

U.S. Patent No. 184,189 (Nov. 7, 1876): Charles Stoll, "Refrigerating Buildings."

Brooklyn, N.Y., Land Atlases

Dripps 1869.

Bromley 1880, 1899, 1907.

Robinson 1886.

Sanborn 1888, 1908, 1932, 1951.

Belcher-Hyde 1903, 1916.

Books and Scholarly Articles

Anderson, Will. *The Breweries of Brooklyn*. Scranton, Pa.: Haddon Craftsmen, 1976.

Appel, Susan K. "Artificial Refrigeration and the Architecture of 19th-Century American Breweries" *The Journal of the Society for Industrial Archeology* 16, No. 1 (1990), 21-38.

Corran, H. S. *A History of Brewing*. North Pomfret, Vt.: Newton Abbot, 1975.

New York City Landmarks Preservation Commission.

One Hundred Years of Brewing, A Complete History of the Progress Made in the Art, Science and Industry of Brewing in the World, Particularly in the Nineteenth Century. Chicago: H.S. Rich & Co., 1903.

Ross, Peter. *A History of Long Island, From Its Earliest Settlement to the Present Time*, vol 2. New York: Lewis Publishing Co., 1902.

Schlagel, Amy P. *Nineteenth-Century Brewery Architecture in America: With Specific Reference to Brooklyn, New York* (M.S. thesis, Columbia University, 1976).

Schlegel, Carl Wilhelm. *Schlegel's American Families of German Ancestry*, vol. 1. New York: American Historical Society, 1916.

Widmann, Frederick. "The Development of the Buildings and Equipments of Breweries from Pioneer Times to the Present Day." Proceedings of the Second International Brewers' Congress, Chicago (1911), vol. 1, 406-416

Newspaper and Magazine Articles

"Lager Beer." *Brooklyn Eagle*, June 4, 1866, 2.

"Breweries in the Second Collection District." *Brooklyn Eagle*, Jan. 31, 1868, 2.

"Nassau Water Department—Sale of Property in the City of Brooklyn, for unpaid Regular Water-Rents" (advertisement). *Brooklyn Eagle*, Sept. 12, 1871, 3.

"Copartnerships." (advertisement). *Brooklyn Eagle*, Feb. 19, 1876, 2.

"The Bedford Brewery." *Brooklyn Eagle*, Nov. 26, 1883, 4.

"The Old Gods: Disciples of Bacchus and Gambrinus in Line." *Brooklyn Eagle*, Aug. 14, 1884, 4.

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- “Local Manufactures: A Day’s Journey Through a Brooklyn Brewery.” *Brooklyn Eagle*, Nov. 9, 1884, 10.
- “The Budweiser Brewing Company: Phenomenal Progress in Eighteen Months,” *New York Times*, Aug. 18, 1885.
- “Christian Goetz” (obituary). *New-York Tribune*, Aug. 25, 1888, 5.
- “The Late Christian Adolph Goetz.” *Brooklyn Eagle*, Aug. 27, 1888, 3.
- “Affairs in Brooklyn.” *New York Herald-Tribune*, Sept. 15, 1894, 12.
- “Extra Bohemian Beer.” *Brooklyn Eagle*, Nov. 23, 1895, 28.
- “Nassau Brewing Company.” *Brooklyn Eagle*, Dec. 18, 1898, 14.
- “William A. Brown to Retire,” *Brooklyn Eagle*, Aug. 25, 1901, 1.
- “Nassau Brewery Bottling Department,” *Brooklyn Eagle*, Oct. 5, 1907, 4.
- “George Malcolm, Deceased.” *Western Brewer*, April 1908, 194.
- “George Malcolm” (obituary). *American Brewers’ Review*, April 1908, 174.
- “Breweries Closed.” *American Brewers’ Review*, May 1917, 161.

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 # _____

Primary location of additional data:

- State Historic Preservation Office
- Other State agency
- Federal agency
- Local government
- University
- Other
- Name of repository: _____

Historic Resources Survey Number (if assigned): _____

Nassau Brewing Company
Name of Property

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10. Geographical Data

Acreege of Property .97 Acres

Latitude/Longitude Coordinates

Datum if other than WGS84: _____

(enter coordinates to 6 decimal places)

| | |
|-----------------|----------------|
| Latitude | Longitude |
| 4503459N | 588208E |

Verbal Boundary Description

The nominated property is located Between Dean Street and Bergen Street in the Brooklyn, NY neighborhood of Crown Heights. The boundary is L-shaped with single building with multiple additions fronting Bergen Street and a single building located on Dean Street.

Boundary Justification

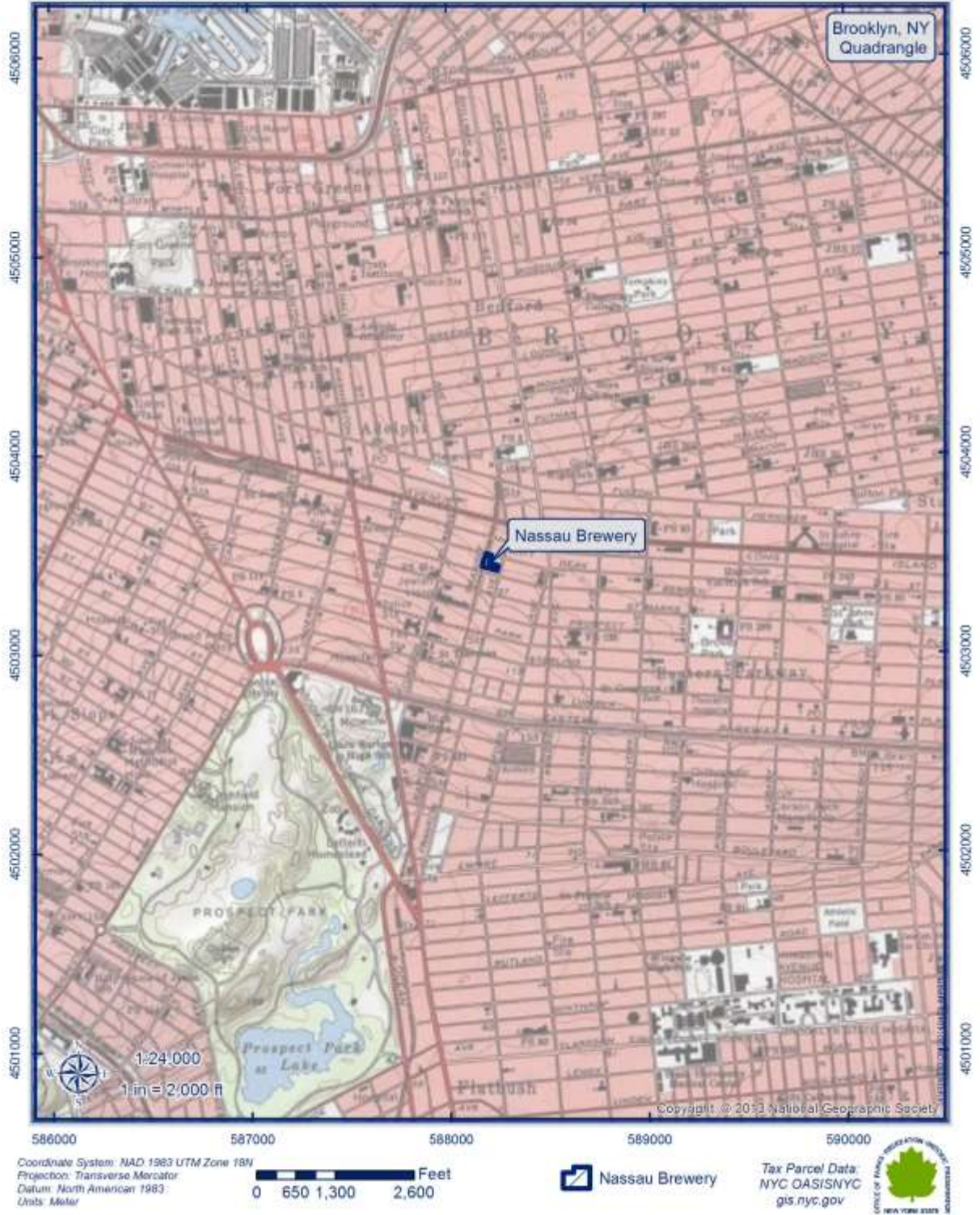
The boundaries are drawn to include buildings composing the Nassau Brewing Company complex that have historic integrity. As described at the conclusion of the significance narrative, the rear walls of 937-941 Bergen Street, 943-945 Bergen Street, and 947-949 Bergen Street originally formed a party wall with brewery buildings that were effectively demolished in 1919.

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Nassau Brewery
Brooklyn, Kings Co., NY

925-949 Bergen St. & 1024 Dean St.
Brooklyn, NY 11238

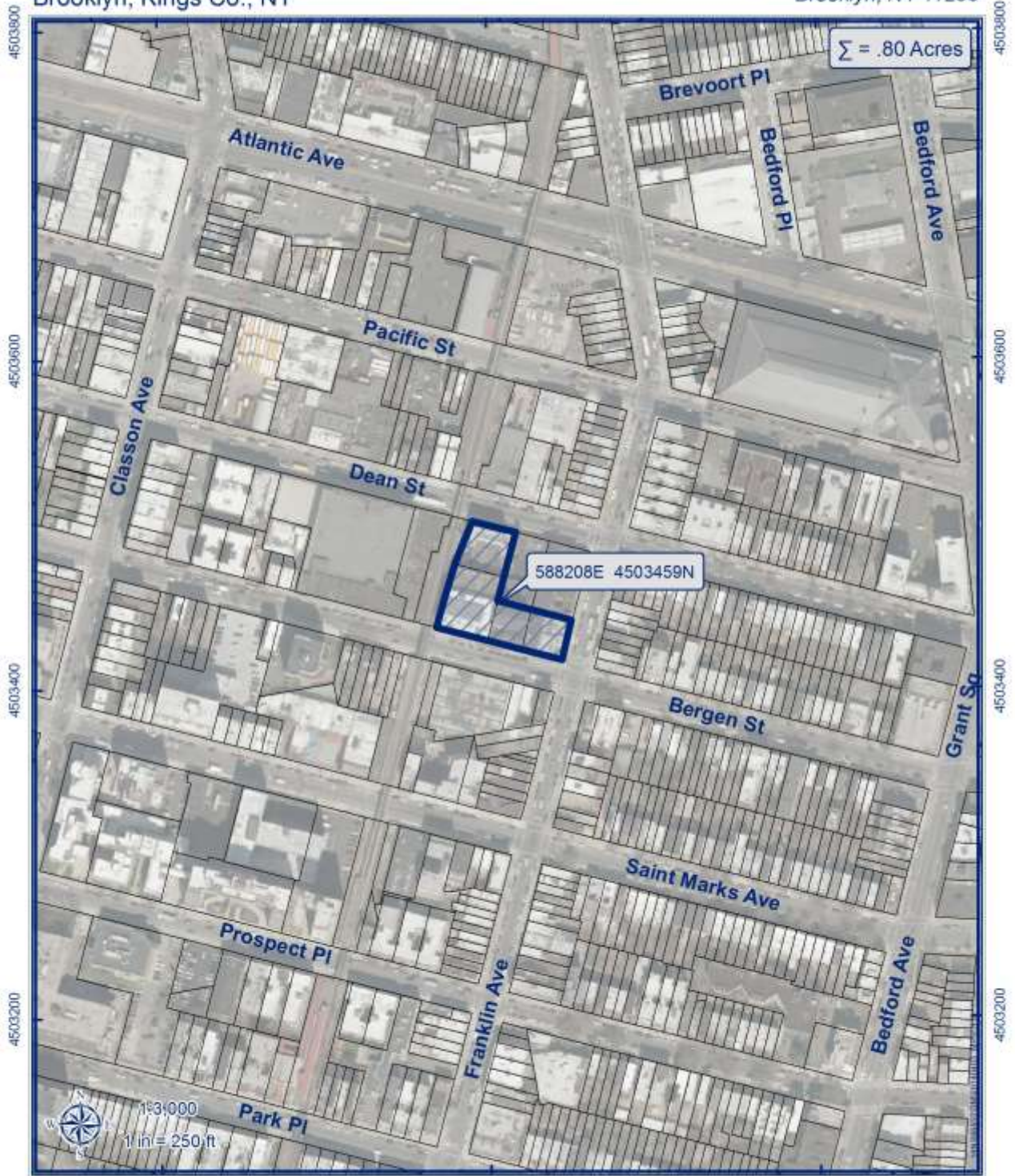


Nassau Brewing Company
Name of Property

Kings County, NY
County and State

Nassau Brewery
Brooklyn, Kings Co., NY

925-949 Bergen St & 1024 Dean St.
Brooklyn, NY 11238



Coordinate System: NAD 1983 UTM Zone 18N
Projection: Transverse Mercator
Datum: North American 1983
Units: Meter



Tax Parcel Data:
NYC OASIS/NYC
gis.nyc.gov



Nassau Brewing Company
Name of Property

Kings County, NY
County and State

11. Form Prepared By

name/title: Patrick W. Ciccone & Jonathan D. Taylor
organization: Gambit Consulting
street & number: 373 Broadway Suite C14
city or town: New York state: NY zip code: 10013
e-mail pwciccone@gambitpllc.com
telephone: 646-483-4563
date: _____

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 this map.
- **Additional items:** (Check with the SHPO, TPO, or FPO for any additional items.)

Photographs

Name of Property: Nassau Brewing Company (Brooklyn), Kings County

State: NY

Name of Photographer: Patrick W. Ciccone

Date: December 2013

Location of original files: 373 Broadway Suite C14, New York, NY

1. NY_Kings_Nassau Brewing Company_0001
925 Bergen Street, 937-941 Bergen Street, 943-945 Bergen Street, and 947-949 Bergen Street, Bergen Street and Franklin Avenue elevations. Camera facing northwest from corner of Bergen Street and Franklin Avenue.

2. NY_Kings_Nassau Brewing Company_0002
937-941 Bergen Street, 943-945 Bergen Street, and 947-949 Bergen Street, Bergen Street elevation. Camera facing northwest.

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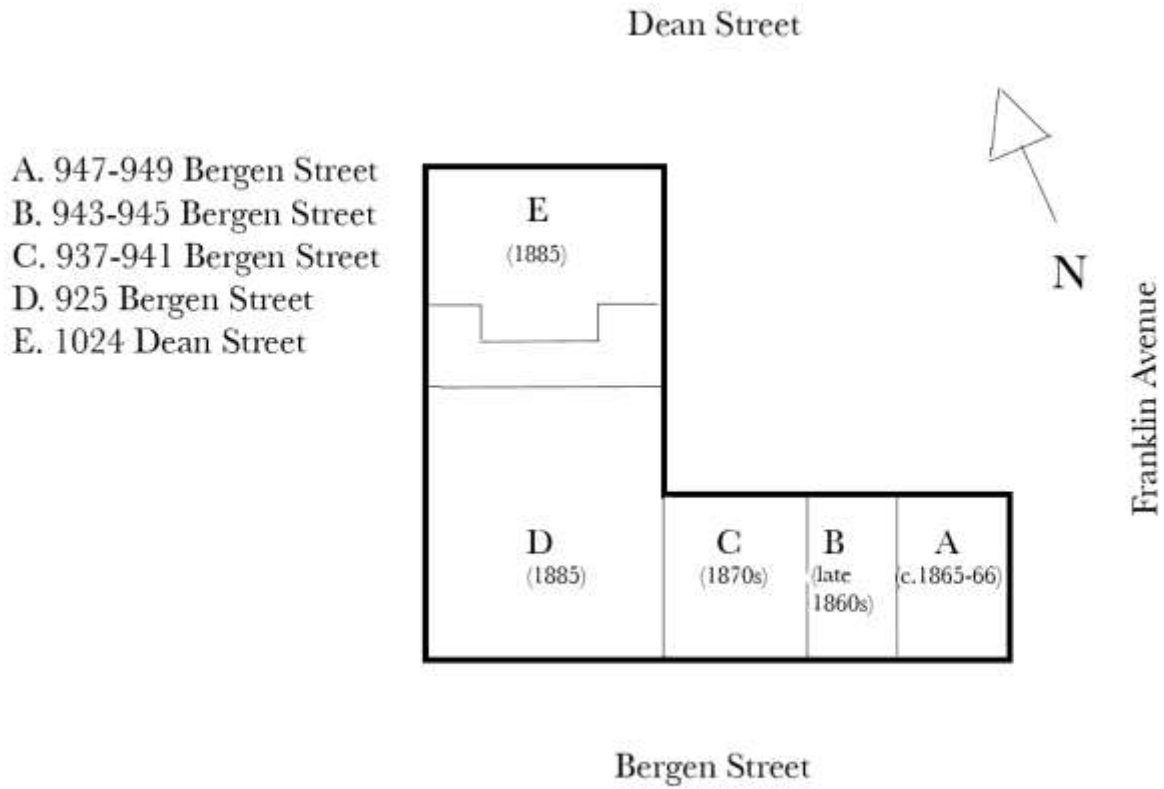
3. NY_Kings_Nassau Brewing Company_0003
947-949 Bergen Street, Bergen Street elevation. Camera facing north.
4. NY_Kings_Nassau Brewing Company_0004
947-949 Bergen Street, Franklin Avenue elevation. Camera facing west.
5. NY_Kings_Nassau Brewing Company_0005
937-941 Bergen Street, 943-945 Bergen Street, Bergen Street elevation. Camera facing northwest.
6. NY_Kings_Nassau Brewing Company_0006
937-941 Bergen Street, Bergen Street elevation. Camera facing north.
7. NY_Kings_Nassau Brewing Company_0007
937-941 Bergen Street, 943-945 Bergen Street, and 947-949 Bergen Street, Bergen Street elevation. Camera facing northeast.
8. NY_Kings_Nassau Brewing Company_0008
925 Bergen Street, Bergen Street elevation. Camera facing north.
9. NY_Kings_Nassau Brewing Company_0009
1024 Dean Street, Dean Street Elevation. Camera facing south.
10. NY_Kings_Nassau Brewing Company_0010
Sixth floor interior of 947-949 Bergen Street, which once housed a floor-wide surface cooler for beer.
11. NY_Kings_Nassau Brewing Company_0011
Interior lager vault beneath 937-941 Bergen Street, 943-945 Bergen Street, and 947-949 Bergen Street. Camera facing east.
12. NY_Kings_Nassau Brewing Company_0012
Nassau Brewing Company bottle, early twentieth century.

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.

Nassau Brewing Company
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Nassau Brewing Company Site Map

Nassau Brewing Company
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1907 *Brooklyn Eagle* photograph of 937-941 Bergen Street.

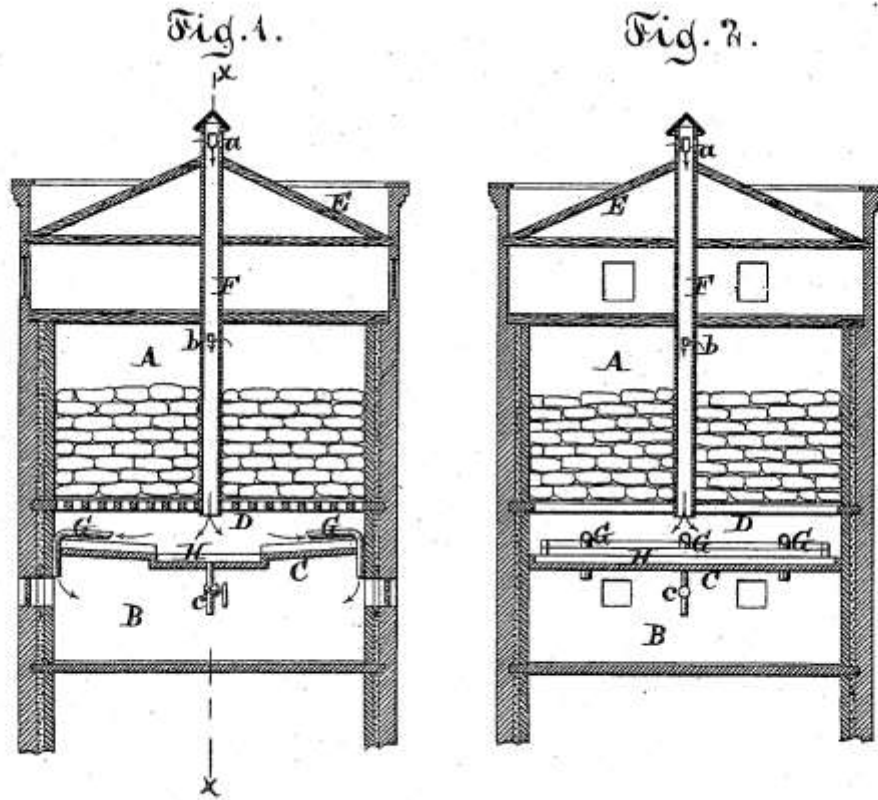
Nassau Brewing Company
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C. STOLL.
REFRIGERATING BUILDINGS.

No. 184,189.

Patented Nov. 7, 1876.



Refrigerating building, U.S. patent no. 184,189, issued Nov. 7, 1876 to Charles Stoll, architect of Addition C,

Nassau Brewing Company
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Kings County, NY
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Former Nassau Brewing Company complex c.1940, reflecting use by various industrial tenants following the failure of the brewery in 1916.



Bergen St
Franklin St
ONE WAY
ONE WAY







Home.

91

91



Franklin Ave

048

MARCE

WTC

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VIEW

WARNING
DO NOT TOUCH
THIS EQUIPMENT





SHAG

RAE
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ADP
ADP

ADP
ADP

Handwritten graffiti tags.

SAKE

estu:

ARSENAL
95 JERSEY STREET
WEST BABYLON NY 11704
631-274-3900

NO PARKING





925

MONTI MOVING & STORAGE 44-8200

FOOD PRODUCTS

NO PARKING
EXCEPT
DURING
DELIVERY

LOADING ZONE











Superior Quality
Perrin's
Bottle No. 1

UNITED STATES DEPARTMENT OF THE INTERIOR
NATIONAL PARK SERVICE

NATIONAL REGISTER OF HISTORIC PLACES
EVALUATION/RETURN SHEET

REQUESTED ACTION: NOMINATION

PROPERTY NAME: Nassau Brewing Company

MULTIPLE
NAME:

STATE & COUNTY: NEW YORK, Kings

DATE RECEIVED: 9/05/14 DATE OF PENDING LIST: 9/29/14
DATE OF 16TH DAY: 10/14/14 DATE OF 45TH DAY: 10/22/14
DATE OF WEEKLY LIST:

REFERENCE NUMBER: 14000873

REASONS FOR REVIEW:

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

COMMENT WAIVER: N

ACCEPT RETURN REJECT 10/22/14 DATE

ABSTRACT/SUMMARY COMMENTS:

RECOM./CRITERIA _____

REVIEWER Aherndly DISCIPLINE _____

TELEPHONE _____ DATE _____

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

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



NYC
Landmarks Preservation
Commission

Robert B. Tierney
Chair

May 6, 2014

Kate Daly
Executive Director
kdaly@lpc.nyc.gov

Ms. Ruth Pierpont, Deputy Commissioner
New York State Office of Parks, Recreation
and Historic Preservation
P.O. Box 189
Peebles Island
Waterford, NY 12188-0189

1 Centre Street
9th Floor North
New York, NY 10007

212 669 7926 tel
212 669 7797 fax

Re: Nassau Brewing Company, Brooklyn, New York

Dear Ms. Pierpont:

I write on behalf of Chair Robert B. Tierney in response to your request for comment on the eligibility of the Nassau Brewing Company, located at 925-949 Bergen Street in Brooklyn, for the State and National Registers of Historic Places.

The New York Landmarks Preservation Commission's Director of Research Mary Beth Betts has reviewed the materials submitted by the Historic Preservation Field Services Bureau and has determined that the Nassau Brewing Company appears to meet the criteria for inclusion on the State and National Registers of Historic Places. Thank you.

Sincerely,

Kate Daly

cc: Robert B. Tierney, Chair
Mary Beth Betts, Director of Research



COMMUNITY BOARD NO. 8

1291 ST. MARKS AVENUE • BROOKLYN, NEW YORK 11213

TEL.: (718) 467-5620 • FAX: (718) 778-2979

Eric Adams
Borough President

June 5, 2014

Nizjoni Granville
Chairperson

Robert Matthews
Chairperson Emeritus

Michelle T. George
District Manager

Mr. Dan McEneny
Division for Historic Preservation
NYS Office of Parks, Recreation and Historic Preservation
Peebles Island
P.O. Box 189
Waterford NY 12188-0189

Re: Nassau Brewery
925-945 Bergen St, Brooklyn 11238
Kings County

Dear Mr. McEneny:

In response to the May 13, 2014 letter from Deputy Commissioner Pierpont, we thank you for recommending the Nassau Brewery buildings for listing in the State and National Registers. The site is worthy of the protections and encouragement associated with being included in the Registers. Brooklyn Community Board 8 supports your recommendation.

We have reached out to both of the owners to congratulate them in pursuing this opportunity to preserve some of Brooklyn's history.

We look forward to receiving the State Review Board's decision.

Yours truly,

Nizjoni Granville
Chairperson

cc: Sue Boyle
Fabian Friedland





New York State Office of Parks, Recreation and Historic Preservation

Division for Historic Preservation
P.O. Box 189, Waterford, New York 12188-0189
518-237-8643



Andrew M. Cuomo
Governor

Rose Harvey
Commissioner

29 August 2014

Alexis Abernathy
National Park Service
National Register of Historic Places
1201 Eye St. NW, 8th Floor
Washington, D.C. 20005

Re: National Register Nomination

Dear Ms. Abernathy:

I am pleased to enclose the following two nominations, both on disc, to be considered for listing by the Keeper of the National Register:

Residence at One Pendleton Place, Richmond County
Nassau Brewing Company, Kings County

Please feel free to call me at 518.237.8643 x 3261 if you have any questions.

Sincerely:

Kathleen LaFrank
National Register Coordinator
New York State Historic Preservation Office