

Longbeach Estate Item J

Cookshop



Location

Address:	1034 Lower Beach Road, Ashburton
Co-ordinates:	Northing 5678593 , Easting 2404687
Legal Description:	Lot 2 DP 39648 (CT CB18K/390), Canterbury Land District
Owner:	Longbeach Estate Limited

Purpose

Current Use:	Function Venue
Original/Past Uses:	Cookshop

Heritage Significance and Category

Heritage Significance:	Physical; Historic		
Heritage NZ:	Historic Place Category 2	List # 1761	Date Listed: 23 June 1983
Ashburton DC:	Category A		

Site Assessment

Assessed by:	Arlene Baird, Davie Lovell-Smith Ltd.
Date Assessed:	9 December 2014

Detail	
Description:	<p>The Cookshop was an important building on the Estate, its facilities consisting of a kitchen, dining room and bakehouse on the ground floor with sleeping accommodation for staff on the first floor.</p> <p>This handsome building is constructed of brick walls with a corrugated iron roof. There is a vent in the centre of the roof apex and a small bell tower at the top of one gable. This was used to call in the people of the estate at meal times. The main part of the building is a large rectangular two-storey structure and there is a small single storey element on the southern gable end, with what appears to be a lean-to extension to the rear of it. To the back of the two storey section, there is an external staircase to the first floor and a corrugated iron single storey extension housing the toilets.</p> <p>This building has good proportions with numerous ground and first floor windows, mostly 6-pane sash opening style. The windows and doors have segmental brick arched lintels, adding detail to an otherwise plain structure.</p> <p>The bricks for construction of the cookshop (and other buildings on the Estate) were made in a purpose built brickworks, which John Grigg established primarily to produce field tiles for the massive drainage schemes in the swampy lands of the coastal marshes.</p> <p>The Cookshop was refurbished in around 2006 and now operates as a function venue consisting of a small lounge, a large dining area and bar, a fully equipped commercial kitchen, and sleeping accommodation upstairs. The renovations have been completed to a high standard retaining all the important features of the building.</p>
History:	<p>The Cookshop</p> <p>This key building provided cooking, eating and sleeping facilities on this busy Estate. There were separate bathrooms and hot running water, providing excellent working conditions for the employees – this is a point that was noted by inspectors in the early 1900s.</p> <p>The Estate employed 90 staff on a permanent basis and during peak harvest times, this number rose to over 350 staff – this was despite the considerable use of machinery on the land.</p> <p>John Grigg and his descendants have always been known as good employers – some of the Longbeach land was given as rehab blocks for returned servicemen after the 2nd World War. The bulk of which is still in the hands of third generation descendants of Longbeach staff. There apparently was a saying that <i>“No man ever worked for ‘John Grigg’ always he worked on Longbeach.”</i></p> <p>Longbeach Estate</p> <p>John Grigg was born in Cornwall in 1828. After his parents death he became responsible for his siblings. He inherited a freehold farm which he sold in 1853 and sailed for Australia (with his siblings) in the ship “Blackwall,” reaching Melbourne early in 1854. They then sailed to New Zealand six months later.</p> <p>At first Grigg lived in Auckland but by his mid-30s he moved south with his wife Martha, their children (of which there were eventually 6) and his siblings. The land was described as Valueless Bog on the Lands Office Map in 1864. This was to become Longbeach and total 32,000 acres stretching from the Ashburton River in the North to the Hinds River in the South, and from the Pacific Ocean on the East to the present North/South Railway in the West.</p>

Detail	
	<p>The Grigg family, including John's sisters, step-sisters and brother, lived in Christchurch for several years while work began on draining the swamp and establishing dwellings. He purchased the Chertsey Accommodation House and transported it by bullock wagon through the Ashburton River to the farm. The family arrived in a convoy of horses and wagons across the swamp in 1872.</p> <p>The Station was a self-supporting Community with its own Post Office, School, General Store, Flourmill, Brickworks, Church, Smithy, Bakery, Cookhouse as well as Stables, Cowsheds, Pig Sties, Woolshed, most of these buildings still remain today.</p> <p>The Garden was first established in 1864 with trees planted as shelterbelts against the North West winds. Longbeach garden has prospered over the years as each generation of the Grigg family has continued with plantings and maintenance. Today there is 16 acres of sweeping lawns and garden.</p> <p>In 1882 Longbeach was put up for sale, due to the amicable end of the agreement between Thomas and John. John purchased back 16,000 hectares and 13,000 sheep. With the frozen export trade firmly in his sights, he grew that number to 37,000 in 12 years and concentrated on lamb fattening. John was also interested in dairying and his son JCN Grigg, was sent to source the best dairy cattle he could find. He settled on Dutch Friesian cattle, descendants of which are still important in local dairy herds today.</p> <p>Besides devoting great enterprise, intelligence, and energy to the development of Longbeach, John Grigg actively assisted in the establishment of the Belfast Freezing Works, in the management of the Canterbury Agricultural and Pastoral Association, and in the work of the Ashburton County Council, the Longbeach Road Board and school committee. He was also for some time a member of the House of Representatives. Mr. Grigg died at Longbeach on the 7th of November, 1901, in his 74th years, and was buried in the Longbeach churchyard beside his wife who had predeceased him by about sixteen years.</p> <p>Longbeach has remained in the same family, passing from John Grigg, to J.C.N. Grigg, to his son J. H. Grigg, who in turn passed it on to his daughter and son in law Virginia and David Thomas, and today it is farmed by their son Bill Thomas, his wife Penny and their four children. Bill was just 23 when he took over running Longbeach from his mother Virginia and her husband David Thomas in 1985.</p> <p>Today the Longbeach Cookshop is set up as a function venue for wedding receptions, special family events and corporate functions. The lawn and garden lend themselves to large marquee functions and summer garden parties and provide a picturesque backdrop for garden wedding ceremonies and photography.</p>
Notable features:	Brick construction; segmental arched lintels; bell tower; sash windows; range and bread ovens in kitchen; setting.
Condition:	The Cookshop was refurbished in 2006 and is currently used as a function venue. The building is in excellent condition with little evidence of weathering or wear.
Setting:	The building is set parallel to the road that runs through the centre of the Estate. It has a defined curtilage which is fenced and lawned and mature trees around it providing an attractive setting. The setting is of high importance due to the building's relationship with the homestead and other Estate buildings.







