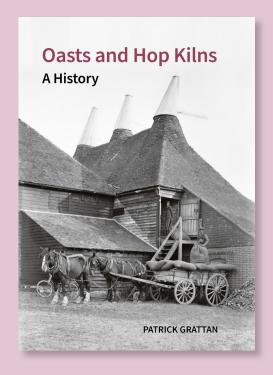
Oasts and Hop Kilns

A History

PATRICK GRATTAN

The story of oasts and hop kilns, unique and iconic English farm buildings and homes.



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This book is the first comprehensive account of the 400-year history of hop drying buildings, oasts and hop kilns, found in three regions of England. Pieced together from multiple sources, and richly illustrated, the charm of oasts and hop kilns on the countryside is captured in sketches, diagrams and photos.

NOVEMBER 2021

Hardback | 9781789622515 | £40 / \$79.95 Ebook | 9781800856110 | £40 / \$79.95 250 colour illustrations 240 pages, 240 × 160 mm

AUTHOR INFORMATION

Patrick Grattan MBE comes from Kent. He had a long career as a diplomat in Stockholm, Paris, Brussels and London, worked in the oil industry, and also ran charities related to employment and equal opportunities. Oasts and hop kilns is a subject he first studied in the 1960s. He has written much, but this is his first book.



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