NPS Form 10-900-a (8-86) OMB Approval No. 1024-0018

6/24/91

United States Department of the interior National Park Service

National Register of Historic Places Continuation Sheet

Section number _____ Page _____

Pacific Cooperative Paustry Producers Egg-Taking Station Lane County, OREGON

Keeper Allour Byen 7/3/9/ ADDITIONAL DOCUMENTATION APPROVAL \$ \$ $\delta \sigma_{15}$ - 2 3

RECEIVED

United States Department of the Interior National Park Service

National Register of Historic Places Registration Form

AUG 8 1988

> NATIONAL REGISTER

Number of contributing resources previously listed in the National Register N/A

for Completing National Register Forms (National Register Bulletin 16). Complete each item by marking "x" in the appropriate box or by entering the requested information. If an item does not apply to the property being documented, enter "N/A" for "not applicable." For functions, styles, materials, and areas of significance, enter only the categories and subcategories listed in the instructions. For additional space use continuation sheets (Form 10-900a). Type all entries. 1. Name of Property historic name Pacific Cooperative Poultry Producers Egg-Taking Station other names/site number N/A 2. Location street & number 506 Olive Street not for publication N/ vicinity city, town Eugene N state code code zip code 97401 Oregon OR county Lane 020

This form is for use in nominating or requesting determinations of eligibility for individual properties or districts. See instructions in Guidelines

3. Classification **Ownership of Property** Category of Property Number of Resources within Property X building(s) X private Contributina Noncontributing public-local district buildings 1 public-State site sites public-Federal structure structures object objects 1 Ω Total

Name of related multiple property listing: N/A

State/Federal Agency Certification 4.

As the designated authority under the National Historic Preservation Act of 1966, as amended, I here X nomination request for determination of eligibility meets the documentation standards for regist National Register of Historic Places and meets the procedural and professional requirements set for	tering properties in the
In my opinion, the property 🖾 meets 🗔 does not meet the National Register criteria. 🗔 See continu	
	Date
Deputy State Historic Preservation Officer	
State or Federal agency and bureau	
In my opinion, the property I meets does not meet the National Register criteria. See continu	uation sheet.
Signature of commenting or other official	Date
State or Federal agency and bureau	
5. National Park Service Certification	
I, hereby, certify that this property is:	
Dentered in the National Register.	9/8/88
L determined eligible for the National Register. See continuation sheet.	
determined not eligible for the	
National Register.	
removed from the National Register.	
other, (explain:)	

Signature of the Keeper

Historic Functions (enter categories from instructions) Agriculture/Subsistance:		nctions (enter categories from n progress	instructions)
processing site			
7. Description			
Architectural Classification (enter categories from instructions)	Materials (enter categories from instructions)		
		concrete	
Other: Industrial	foundation _ walls	hollow clay tile	

Describe present and historic physical appearance.

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BUILDING AND SITE DESCRIPTION

The Pacific Cooperative Poultry Producers egg-taking station is located several blocks northwest of Eugene's downtown core. Within two blocks to the east are three buildings included in the National Historic Register: the Eugene Main Post Office, the Oregon Electric Station, and the Oregon Building. On the same property approximately 50 feet south of the egg station is the Lane County Feed and Seed grain elevator and warehouse, established in the thirties and still in operation.

The Pacific Cooperative Poultry Producers egg-taking station is a rectangular 40 X 200 foot single story masonry and wood frame building constructed in 1928. The long side of the building is on the north property line facing 5th Street. The east facade of the building, the front entry, is on the east property line facing Olive Street.

Two additions exist at the west end of the building. The first is a 20 X 36 foot rectangular building with the long dimension adjoining the station and the north side in line with the north wall of the station. The second addition is a 20 X 40 foot rectangular building with the narrow side adjoining the first addition with the north wall in line with the north wall of the first addition and the station.

All of the exterior walls of the station are 12 X 6 X 8 inch thick six celled hollow clay tile laid in a running bond, resting on a 42" high concrete stem wall. The floor level of the station was established to match railroad car bed height, approximately 44 inches above grade.

The east facade has a symmetrical stepped parapet, capped with painted metal flashing. A single door was centered on the facade at sidewalk level and was flanked by two pairs of multi-paned windows. The door and windows, which were blocked up during a remodeling phase, are being reclaimed and refitted to match the 1930's photograph. Over this main entry was a sign of light colored block letters on a dark background painted on the stepped parapet portion of the wall. The sign read "PACIFIC COOPERATIVE POULTRY PRODUCERS." The sign and the rest of the clay tile wall was later obscured by painting.

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The south facade of the station is a continuous, flat, 15 foot high wall with a parapet, capped with painted metal flashing. The wall is punctuated with four evenly spaced loading docks, doors with concrete lintels, and occasional rain collectors and downspouts. The doors are made of plain vertical planks with faint rows of carriage bolt heads suggesting the framework on the inside face. Though the height of the doors is constant at 7 feet, the widths vary from 7 to 9 feet. Four individual nine light wood sash windows are located in each of the spaces between the doors.

Beyond the parapet wall the roof slopes up at a 4 in 12 pitch to a clerestory monitor that is continuous the length of the station. Twelve sets of three six paned wood sash windows are spaced evenly along the monitor and are separated by panels of 1 X 6 horizontal wood siding. The clay tile on this south facade was coated with an asphaltic material which is presently being removed. This south side of the building was served by railroad spur tracks which are still in place.

Presently the north facade is nearly a mirror image of the south facade, though additional loading dock doors unevenly spaced create a less static punctuation and the windows are smaller six paned wood sash set higher in the wall. Additionally, there are a pair of 3 X 7 foot multi-paned windows and a single door at sidewalk level located near the center of the building. The clerestory monitor visible above the parapet has not been changed.

According to early photos, the north facade had but one loading dock door with a bracketed canopy near the east end. Painted on the wall above the windows the length of the station was a sign of light colored block letters on a dark background that read "PACIFIC COOPERATIVE POULTRY PRODUCERS." The sign and the rest of the clay tile wall was later obscured by painting.

The first addition on the west end of the station is a wood frame single room with clay tile walls matching those of the station. It has a shed roof that slopes away from the west wall of the station with no parapet and no overhang. The south wall of this addition is set back four feet from the south wall of the station and the floor is set 10 inches lower than the floor of the station. A wood stairway and deck on the south side provide access to a single door in a 8 X 7' sliding door.

The second addition is an all wood frame shed with horizontal wood siding, built without a foundation. This addition suffers from severe dry rot damage and is scheduled to be demolished. When this addition is removed, the west wall of the first addition will be revealed against a backdrop of the stepped parapet facade of the station.

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BUILDING INTERIOR DESCRIPTION

The main entry door on the east facade opens onto a concrete landing and stairway up to the floor level. Directly ahead is a colonnade of braced wood post and beams and above is the clerestory monitor extending uninterrupted the length of the building. The entire wood frame roof structure and the roof decking is exposed and is painted white.

The colonnade consists of full dimension, rough sawn 6 X 6 inch wood posts 16 feet tall set in two rows 8 feet apart and alternately spaced at 8 feet on center the length of the station. The posts are braced in four directions with 4 X 6 and 2 X 6 members. The lap and butt joints are connected with exposed nailing.

The floor plan is open with the exception of vertical 1 X 4 board walls defining several small rooms along the north wall. The interior walls of these rooms are plastered and painted.

The side and end walls are exposed hollow clay tile that has been painted white. The frames, hardware, and color of the loading dock doors offer detailed relief to the otherwise plain interior. The windows along both sides are hinged at the bottom and are without finish trim.

Chains hanging at several locations along the length of the colonnade are for opening the clerestory windows. The chain connects to a gear and shaft mechanism that operates these windows.

An operating vintage electric freight elevator with large exposed overhead pulleys and cables is located within the colonnade near the middle of the station to serve the basement.

Two stairways lead to the basement; one on the north side near the office and the other on the south wall near the freight elevator. The basement has a concrete floor and walls poured 5 feet within the perimeter stem wall, resulting in a basement 30 X 190 feet. The heavy timber structure of the floor above is exposed and unpainted.

Numerous alterations have been made to the station over the years. However, the basic integrity of the original structure has remained intact. Presently, the building is being rehabilitated. A dark grey metal roof has been applied over rigid insulation and plywood sheathing. New painted metal flashing will cap all of the parapet walls. All windows are being removed, repaired, painted, and replaced, including the clerestory window operator mechanism.

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All door and window openings that have been blocked up are being reclaimed. No new openings will be made in the exterior walls.

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To satisfy wind and seismic loading requirements with the least impact on the braced frame system, an interior wall of 2 X 4 studs sheathed with plywood will be constructed on the long sides of the station. The clay wall will be anchored to the stud wall at regular intervals. Detailing of door and window casings and wall finishes have not been determined at the time of this submittal.

8. Statement of Significance		
Certifying official has considered the significance of this propert	y in relation to other properties: tatewide X locally	
Applicable National Register Criteria X A B C C	D	
Criteria Considerations (Exceptions)	D E F G	
Areas of Significance (enter categories from instructions) Agriculture	Period of Significance 1928-1938	Significant Dates 1928
Commerce		
	Cultural Affiliation N/A	
Significant Person N/A	Architect/Builder N/A	

State significance of property, and justify criteria, criteria considerations, and areas and periods of significance noted above.

The Pacific Cooperative Poultry Producers Building located at 5th and Olive streets in the industrial area of north central Eugene, Oregon was erected at a cost of \$13,000 in 1928 as an egg-taking station serving farmers of Lane and Douglas counties. The Cooperative was significant because it allowed poultry farmers to process and market their eggs profitably in the early years of the Depression. In this building, distinguished by its hollow clay tile walls with stepped parapet gables and long clerestory, or roof monitor, eggs were candled, weighed, graded, coated and packed, and from this location the eggs crates were loaded onto railway cars on adjacent siding and shipped to local and eastern markets.

The property meets National Register Criterion A in the categories of agriculture and commerce as the site of operations of a singular and important industry in the Eugene area which served 650 suppliers and processed a peak volume of 2,000 cases of eggs per week. According to one source, the Pacific Cooperative Poultry Producers product competed favorably in eastern markets as premium eggs commanding a higher price than locally-produced eggs by an average of 5 cents per dozen. While the Cooperative carried on its operations at the site until 1946, changing market conditions and technological advances in shipping techniques began to render the egg-taking station obsolete as early as 1938, which date is taken as the end of the historic period of significance.

After the Cooperative ceased its operation, the building was sold and commenced a twenty-year period of use as a fruit warehouse. Its most recent use was as a feed and seed company warehouse. The building's continuous use for industrial warehousing purposes caused it to be maintained essentially without alteration to the present day. The building is now being rehabilitated for commercial use with emphasis on wholesale, bulk retail or light manufacturing.

In the context of local industrial building technology, the building is noteworthy as a rare example of the use of hollow clay tile in a large scale building measuring 40 x 200 feet. Moreover, the building conveys its industrial purpose outwardly by the continuous roof ridge monitor extending the length of the long axis. The purpose of the feature, of course, was to admit natural light

X See continuation sheet

9. Major Bibliographical References				
Interview with Wayne Willoughby (February 29, 1988), owner of Oregon Fruit Company from 1947 to 1966.				
Interview with Harold Lucas (February 27, 1986), owner of the Beaver State Brick and				
Tile Company, Monroe, Oregon.	2020 and Cashama mana			
Lane County History Museum, photo file #19D/L72-				
Burnett, Horace, Eugene Register Guard (February				
Lane County Extension Service, 4-H Yearly Reports				
Ferry, Manager of Pacific Cooperative Poultry P				
City of Eugene Building Department, building perm	LITS IFOM 1928-1946, #1963-1964B.			
Interview with William DeWitt, employee, Pacific				
Interview with Conrad Burmister, secretary, Orego				
Interview with Dr. G. H. Arscott, Emeritus Profes	sor of Poultry Science, Oregon State			
University.	ultry producers 1020,1062			
Eggsaminer, Publication of Pacific Cooperative Po				
Benjamin, E. W., ed., Poultry Science Textbook Se				
"Twenty-Five Years of Cooperation," Commemorative	See continuation sheet			
Producers, 1945. Previous documentation on file (NPS):				
preliminary determination of individual listing (36 CFR 67)	Primary location of additional data:			
has been requested	X State historic preservation office			
previously listed in the National Register	Other State agency			
previously determined eligible by the National Register	Federal agency			
designated a National Historic Landmark	Local government			
recorded by Historic American Buildings				
Survey #	X Other			
recorded by Historic American Engineering	Specify repository:			
Record #	Lane County Historical Museum			
10. Geographical Data				
Acreage of property0.61 Eugene East, Oreg	jon 1:24000			
UTM References				
A [110] [4]912[5110] [418[717]61910] B				
	Zone Easting Northing			
	See continuation sheet			
_				
Verbal Boundary Description The nominated area is located	1 in NE ¹ / ₄ Section 31, Township 17S,			
Range 3W, Willamette Meridian, in the city of Eug	gene, Lane county, Oregon. It is			
identified as the north 80 feet of Tax Lot 5300 at said location and is legally described				
as Lots 1 and 2 of Block 5, Skinners Addition to Eugene (Vol. G, page 229) and Lots 1				
and 2, Block E, Skinners Donation (Vol. A, page 122) as platted and recorded in Lane				
County Deed Records.	_			
	See continuation sheet			
Boundary Justification				
The nominated area, measuring 80 x 334 feet, is]	imited to that narcel occupied by the			
Pacific Cooperative Poultry Producers Egg-Taking				
adjoining 40 feet on the south which is the histo				
allowed processed eggs to be loaded onto box cars	s and snipped via the southern Pacific			
Railroad to distant markets.				
	See continuation sheet			
	See continuation sheet			
11. Form Prepared By	See continuation sheet			
11. Form Prepared By name/title	See continuation sheet			
name/title <u>Wallace E. Clark, Architect</u> organization <u>N/A</u>	See continuation sheet			
name/titleWallace E. Clark, Architect				

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to the floor operations. The roof is supported by a wood post and beam structural system consisting of two rows of rough sawn 6 x 6-inch posts, 16 feet in height, alternately spaced at 8 feet on center. The posts are braced to rafters and struts of the monitor in four directions. Historically, this structural system was exposed, but local code requirements for wind and seismic loading call for the braced framing system to be reinforced. As a result, a sheathed stud wall has been inserted inside the walls.

The Pacific Cooperative Poultry Producers egg-taking station is the last remaining building of its type in this area. Hollow clay tile from the Beaver State Brick and Tile Company in Monroe, Oregon and long, straight, strong Douglas fir for framing members milled from nearby forests are combined in a simple but distinctive structural form. The unadorned, built to work, facades give little indication of the cathedral like atmosphere created inside by the tall slender braced frame colonnade and clerestory. The alternating post colonnade gives an unusual rhythm to the repetitive framing system that is used the entire length of the building without variation. The durable loading dock doors, the freight elevator with its exposed pulleys and cables, the chain actuated window operator mechanism, and the well worn wood floor all contribute to the character displayed in this unusual example of 1920s industrial architecture.

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Regarding the period of significance, it may be said that the significant period of operation for the Pacific Cooperative Poultry Producers Egg Taking Station at 5th and Olive Streets in Eugene was from 1928 to about 1938. While operations of the cooperative continued in the building until 1946, changing market conditions were altering the marketing requirements for which the building was designed and rendering Financing limitations coupled with the depression, and then the it obsolete. implications of a war economy postponed the ability of the cooperative to respond to these changes until just after World War II. The principal matter responsible for the declining usefulness of the Egg Taking Station was ironically a strong and growing egg market. The depression and then the War created a shift from protein dependency on meats to less costly and resource efficient eqgs. The growing demand for eggs resulted in certain growers expanding. These large growers thereby achieved a volume of production that could for the first time justify the complex processing that was carried on at a centralized processing facility. To exemplify the trend, in 1930 there were about 6000 commercial egg producers in Oregon, while today in 1988 there are but 6! The superior economics of large single farm operations resulted in substantial competitive disadvantage for the small producer, and he gradually fell by the wayside. The Cooperative, to fulfill a service to the egg producers, found that processing and distribution of grains was a growing need. The Egg Taking Station at 5th & Olive was designed to receive and ship eggs, not grain, so the changing market forced the Cooperative to look for different facilities.

Regarding the work process in the building, the information comes from an interview with William DeWitt, now 85, who started working in the building in 1942. He worked in all phases of the operation and has some clear recollections of the layout and processes. He indicates however, that by 1942 some changes in layout and processing had changed from earlier days in response to changing technology and markets. By 1942, the three receiving/shipping doors had been added to the central part of the north wall. This was an addition to the original receiving dock toward the east end on the north wall. The eggs would arrive at the dock in wooden cases each holding 30 dozen eggs. The cases would be moved in stacks of 5 by a two wheeled "grab cart" (dolly) directly to the cooler. The cooler, substantially expanded sometime in the 1930's, was free standing (24'x40') directly opposite the office, and had a large single door facing to the west. Upon receiving, eggs went directly to the cooler

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until processing. For processing, the eggs were transported by "grab carts" 5 cases at a time to the elevator for a trip to the basement. Delivered to the basement, they were off loaded to the east end where the cases were placed upon roller tracks and would coast by gravity to respective candling stations. There were 20 hand candlers working in the basement, each capable of processing up to 3 cases per hour. Candling was done by women standing up and holding the egg between a bright light and a screen scope with a hole in the middle slightly smaller than the size of an The intense light passes through the egg and the viewer on the other side can egg. detect interior blood or meat spots indicating fertile eggs and hairline cracks in shells. These defects result in poor storage characteristics and lower consumer acceptance. The poor eggs were re-crated separately and sometimes used in inexpensive bulk food processing. The good eggs were then weighed by the candler and sorted by size: jumbo, x-large, large, medium, small, and peewee. Eggs were sometimes placed in cartons and sometimes back in cases, depending on marketing needs. Eggs for fresh market and short storage would be transported back up to the cooler for eventual shipment. Eggs that were destined for long storage (up to 9 months) would be processed with a bath in hot mineral oil, sealing the egg and greatly prolonging storage capability. There was one oil processor, which occupied the east portion of the basement with the candlers. This processor was an oil bin with a slowly rotating overhead wheel carrying individual racks of 3 dozen eggs. As the wheel rotated, a man would put on a fresh rack of eggs, the machine would rotate, dip and raise the eggs, and a man would then remove and case the eggs for storage. The oil temperature was 235-260°F, and was a special light mineral oil. These eggs would also go to the cooler, but unsubstantiated evidence suggests that eggs were stored unrefrigerated in the west end of the basement for several months pending shipment to the East Coast. A 1925 book on egg processing makes reference to Pacific Coast egg shipments to the East and discusses average holding period for eggs by month: March, 6.7; Apr.,7.1; May, 6.1; June, 5.0; July, 3.3; Aug., 3.0; Sept., 2.3; Oct., 1.8; Nov., 1.0; Dec., .7; Jan., .5; Feb., 1.2; in months. The reason for the desirability and/or necessity of long storage has to do with the 'biological clock' of the chicken, which lays prolifically in the spring and summer months and meagerly in the winter. The consumer, however, desires a steady commodity flow throughout the year. Storage thus permits a balancing of production and consumption demands. This storage need, required ample cool dark space, synonymous with the basement at the Cooperative building. The qualtity of egg storaged necessary as referenced by 1920's technology literature could not have been accommodated even in the modernized larger cooler, so one is tempted to speculate that some storage in the basement occured in the early days. By 1942, when William DeWitt started working in the building, changes in marketing had resulted in a larger cooler on the upper floor. The upper and lower floor west of the elevator was increasingly being used for grain storage and handling, crowding and displacing wood case construction and storage. A twenty foot space between the new cooler and the east end of the building was used as a lunch room, and by 1942 the east door had been sealed off. Genetics, breeding practices and farm technology increasingly resulted in a smoother monthly flow of eggs, and coupled with processing and direct shipments from large farm based production facilities, the need for centralized egg This evolution was causing problems for the Cooperative storage was diminishing. and plans were being made for different facilities. World War II postponed responding to these trends, but in 1946, the Egg taking station was closed and the building began a new service as a receiving, storage and distribution facility for fruit products.

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BUILDING SIGNIFICANCE: CONCLUSION

The Pacific Cooperative Poultry Producers egg-taking station was built in 1928 to serve the egg producing farmers of Lane and Douglas counties and operated from 1921 through 1946. The operation was the sole commercial activity of its kind in the area. It represented a new marketing trend, whereby through a cooperative effort the farmers were able to process and market their eggs at a profit by providing "eggs of fine internal quality, firm shell texture, standard size, and attractive appearance" (Ferry, 1930).

Eggs received at the station were candled, weighed, graded, bathed in hot parafin oil, packaged in wooden cases, loaded on railway cars and shipped to eastern markets three thousand miles away.

Due to a lack of information, little is known about the ownership structure of the station. However, beginning with a manager and three helpers, the business soon grew to a payroll of 25 employees. Over 650 egg suppliers brought eggs to the station on a regular basis resulting in the processing of up to 2,000 cases of eggs a week. In the summer months a rail carload of eggs was shipped daily. Three rail carloads a week was the average for the rest of the year. In 1931, 304,975 cases of eggs were shipped.

"From a market system where the farmer's wife tended a few chickens and brought the eggs to town in a pail of oats to receive whatever the grocer would allow in trade eventuated a great farmer owned marketing agency that through scientific methods enabled the Oregon poultryman to ship his eggs to the most exacting eastern markets where they commanded a premium averaging 5 cents per dozen over the locally produced article" (Burnett, 1932).

In 1947, the building was sold to Ron Willoughby and was used as a warehouse for the Oregon Fruit Company (O.F.C.). Rail carloads of fruit were brought in from national and international sources to be distributed in this region. Ron's son, Wayne Willoughby, worked in the building during the late forties and is still in the wholesale fruit business in Eugene.

Sold to the Lane County Feed and Seed Company in 1966, the station was used as a warehouse for bagged feeds until acquired by the current owners in 1987.

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United States Department of the Interior National Park Service

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PACIFIC COOPERATIVE POULTRY PRODUCERS	Registration number:	88001523
EGG-TAKING STATION	0	
506 Olive Street, Eugene	Listing date:	09-08-88
Lane County	8	
Oregon		

The purpose of this continuation sheet is to correct the verbal boundary description for the above-named property. In the description, Lot 2, Block E of Skinner's Donation in the city of Eugene, Lane County, Oregon, was included as a typographical error. The area approved for nomination by the State Advisory Committee on Historic Preservation and nominated to the National Register in 1988 did not include Lot 2.

The following description and boundary justification will conform precisely to the nominated area as correctly delineated on the Assessor's Map that accompanied the registration form in 1988.

Description

The nominated area is located in NW4 NE4 Section 31, Township 17S, Range 3W of the Willamette Meridian in the city of Eugene, Lane County, Oregon. It is identified as the north 80 feet of Tax Lot 5300 at said location and is legally described as Lots 1 and 2 of Block 5, Skinners Addition to Eugene (Vol. G, page 229) and Lot 1 of Block E of Skinners Donation (Vol. A, page 122) as platted and recorded in Lane County Deed Records.

Boundary Justification

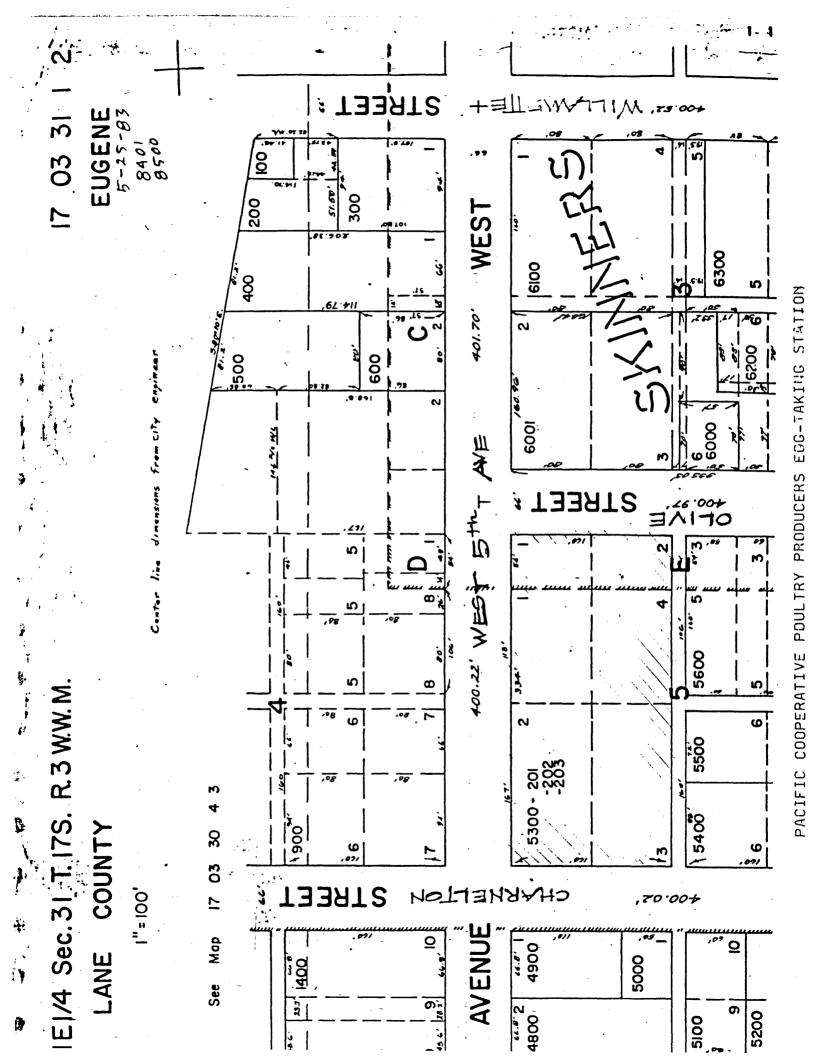
The nominated area, measuring 80 x 334 feet, includes that area occupied by the Pacific Cooperative Poultry Producers Egg-Taking Station from 1928 onward and the adjoining 40 feet on the south which is the historic site of railroad siding which allowed processed eggs to be loaded onto box cars and shipped via the Southern Pacific Railroad to distant markets.

Hamil threes

James M. Hamrick Deputy State Historic Preservation Officer

June 12, 1991

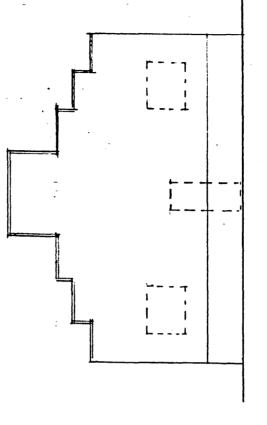
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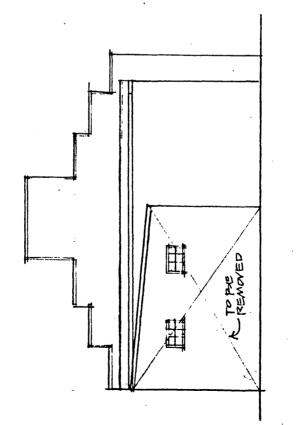


FOULTRY PROPUCIERS PACIFIC COOPERATIVE

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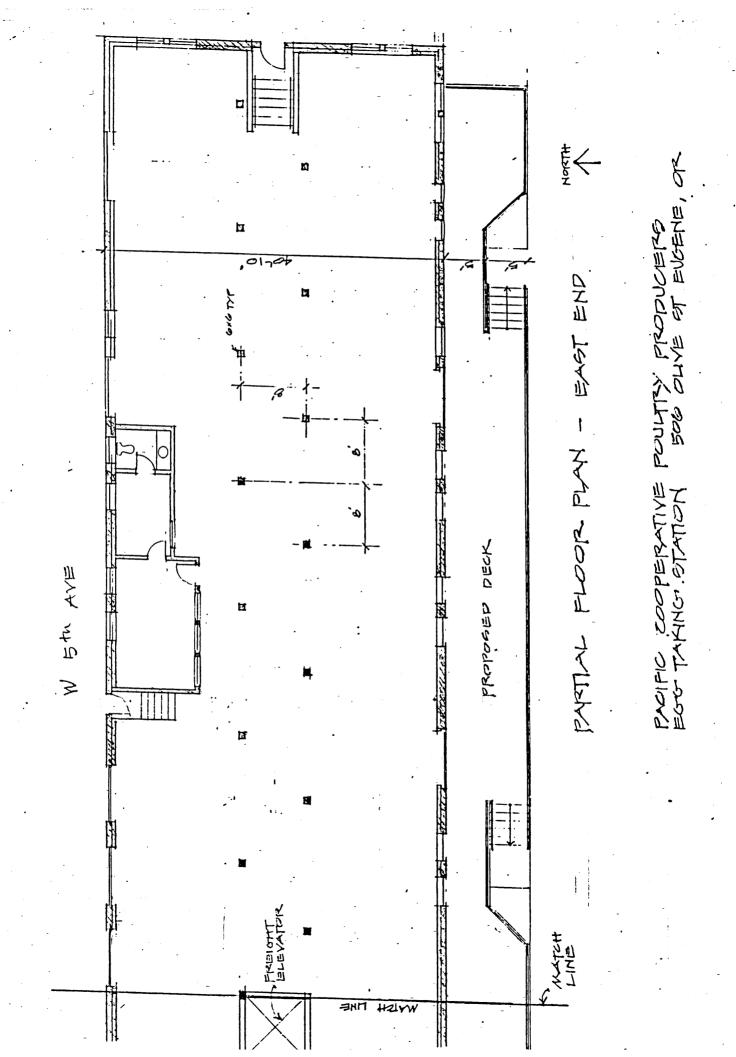
WEOT ELEVATION



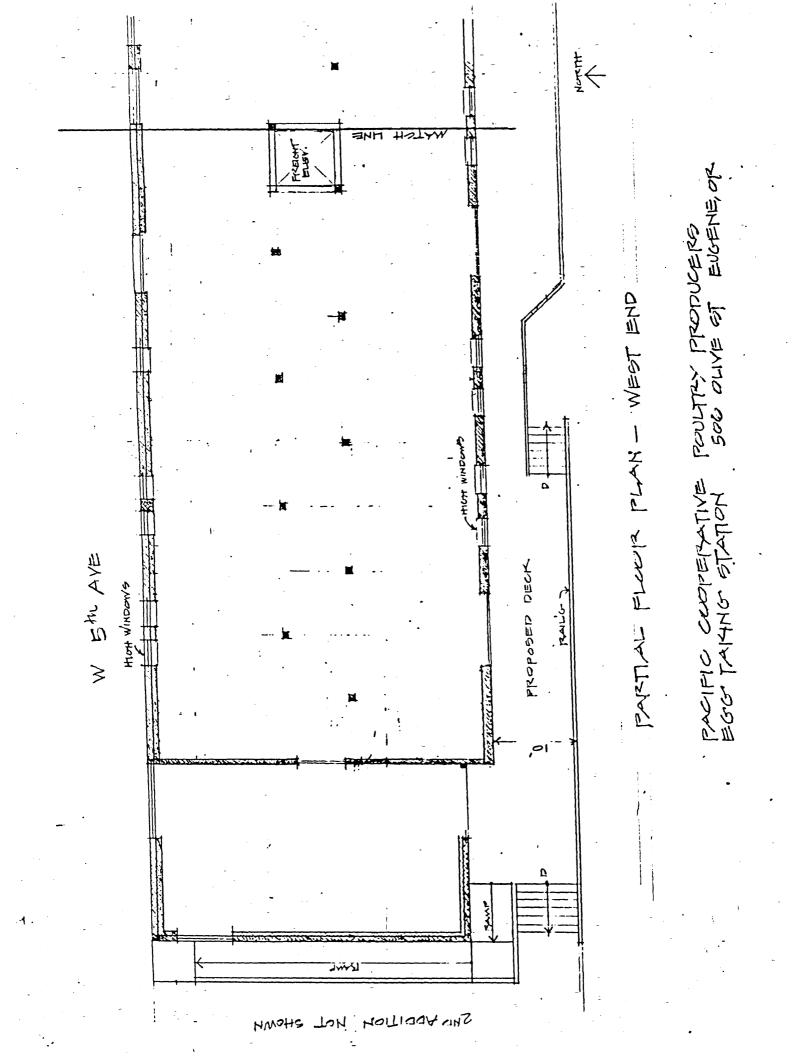


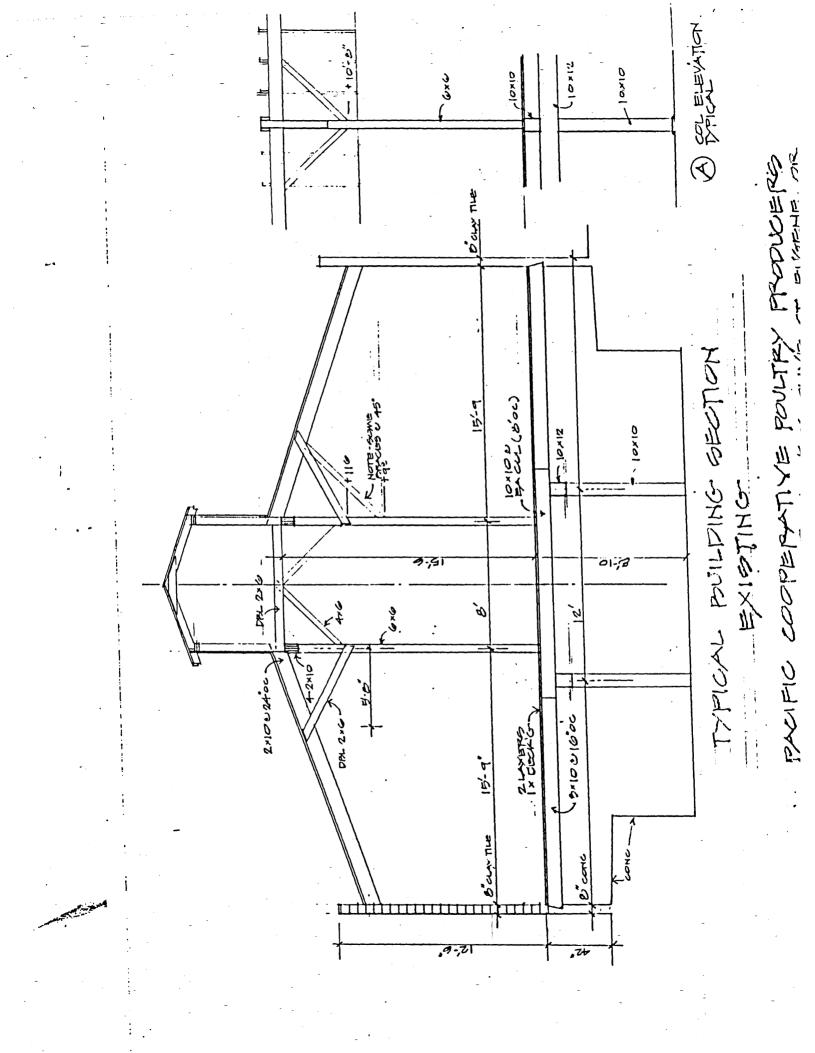


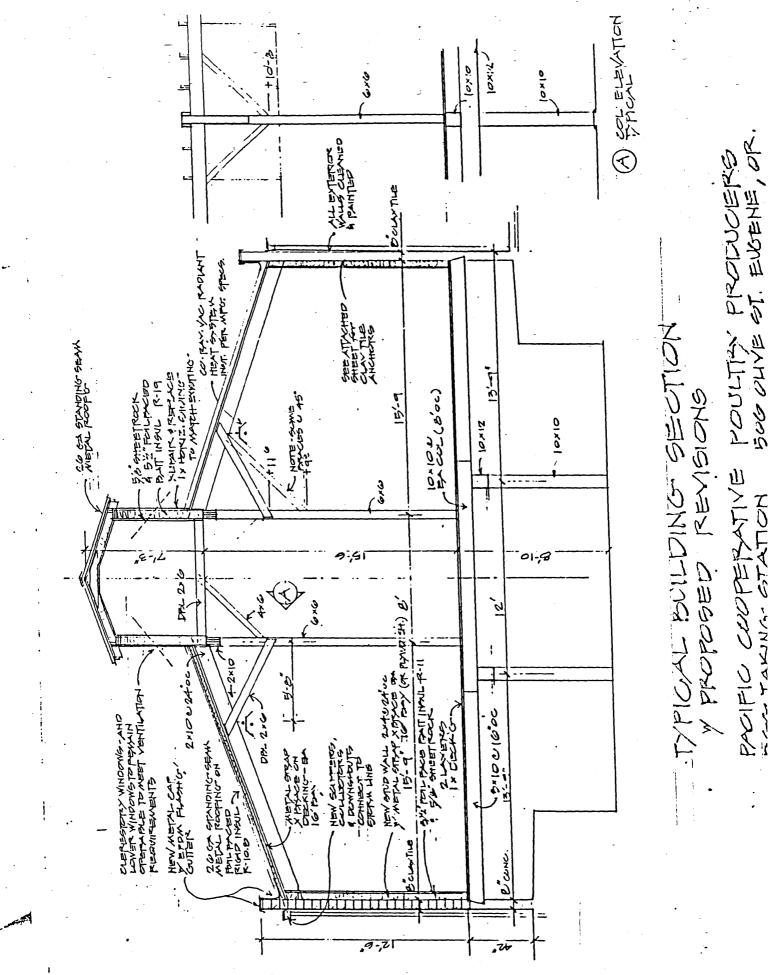


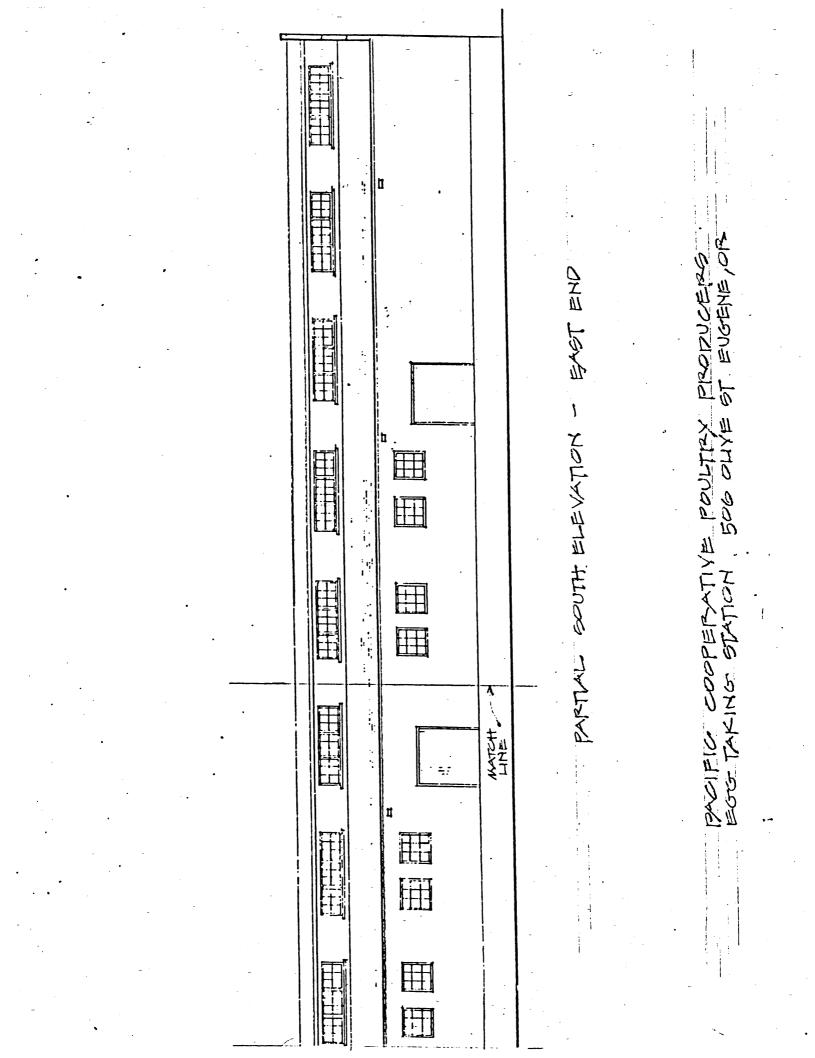


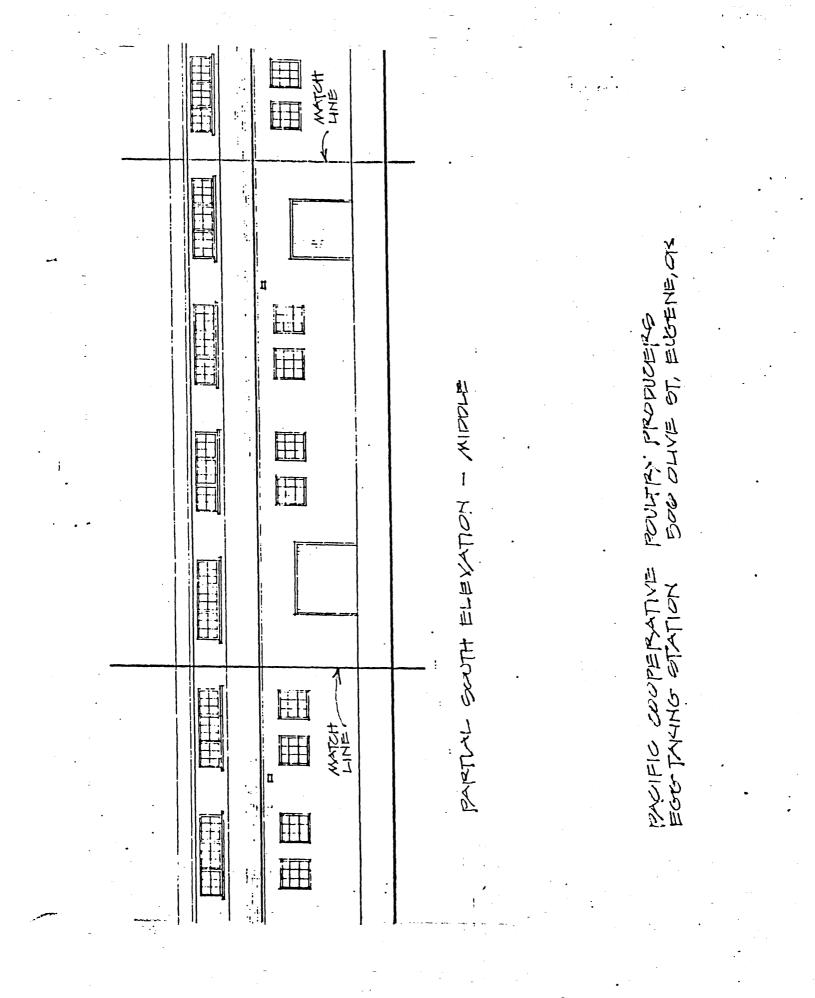
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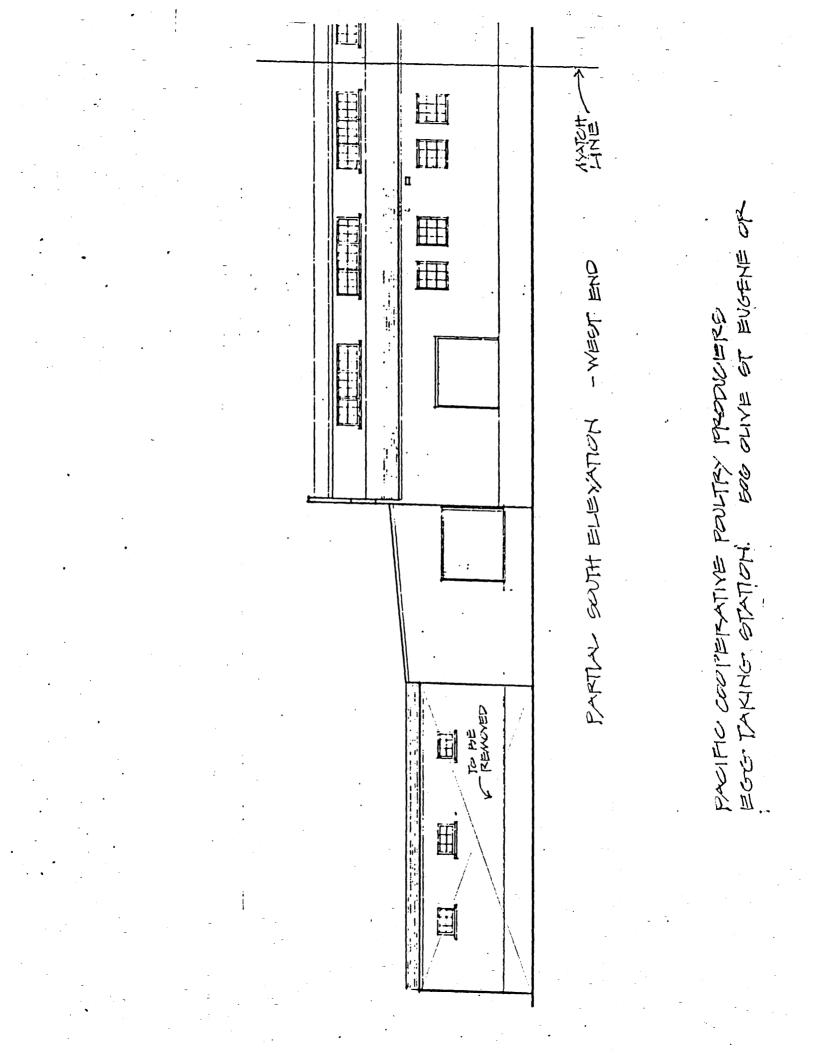








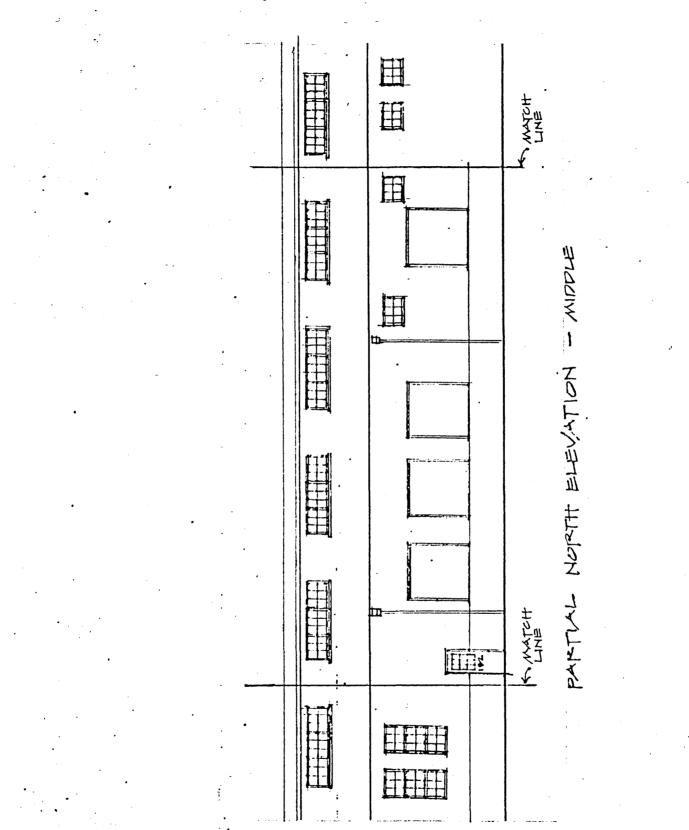




PARTIAL NORTH ELEVATION - EAST END E MATCH A H Ē I H

POULTRY PRODUCERS PACIFIC COOPERATIVE FOG TAMNG DIATION

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POULTRY (PROPUOLERS) BOG OLIVE ST EUVENE,OR PAOIFIC COOPERATIVE

