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United States Department of the Interior  
National Park Service

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 *How to Complete the National Register of Historic Places Registration Form* (National Register Bulletin 16A). Complete each item by marking "x" in the appropriate box or by entering the information requested. 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. Place additional entries and narrative items on continuation sheets (NPS Form 10-900a). Use a typewriter, word processor, or computer, to complete all items.

1. Name of Property

historic name Union Co-operative Store Bakery

other names/site number N/A

2. Location

street & number 46 1/2 Granite Street

not for publication N/A

city or town Barre vicinity N/A

state Vermont code VT county Washington code 023

zip code 05641

3. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act, as amended, I hereby certify that this X 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 X meets \_\_\_ does not meet the National Register Criteria. I recommend that this property be considered significant X nationally X statewide X locally. ( \_\_\_ See continuation sheet for additional comments.)

Alexanne C. Jamale, National Register Specialist 9-26-03  
Signature of certifying official/Title Date

Vermont State Historic Preservation Office  
State or Federal agency and bureau

In my opinion, the property \_\_\_ meets \_\_\_ does not meet the National Register criteria. ( \_\_\_ See continuation sheet for additional comments.)

\_\_\_\_\_  
Signature of commenting or other official/Title Date

\_\_\_\_\_  
State or Federal agency and bureau

4. National Park Service Certification

I hereby certify that this property is:

entered in the National Register.

See continuation sheet.

determined eligible for the National Register.

See continuation sheet.

determined not eligible for the National Register.

removed from the National Register

other (explain):

*E Beall*  
Signature of Keeper

*11/13/03*  
Date of Action

5. Classification

Ownership of Property (Check as many boxes as apply)

- private
- public-local
- public-State
- public-Federal

Category of Property (Check only one box)

- building(s)
- district
- site
- structure
- object

Number of Resources within Property

Contributing	Noncontributing	
<u>1</u>	<u>          </u>	buildings
<u>          </u>	<u>          </u>	sites
<u>          </u>	<u>          </u>	structures
<u>          </u>	<u>          </u>	objects
<u>1</u>	<u>0</u>	Total

Number of contributing resources previously listed in the National Register 0

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

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6. Function or Use

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Historic Functions (Enter categories from instructions)

Cat: COMMERCE/TRADE Sub: specialty store  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Current Functions (Enter categories from instructions)

Cat: COMMERCE/TRADE Sub: warehouse  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

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7. Description

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Architectural Classification (Enter categories from instructions)

NO STYLE  
\_\_\_\_\_  
\_\_\_\_\_

Materials (Enter categories from instructions)

foundation CONCRETE  
roof ASPHALT  
walls BRICK  
other \_\_\_\_\_  
\_\_\_\_\_

Narrative Description (Describe the historic and current condition of the property on one or more continuation sheets.)

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8. Statement of Significance

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Applicable National Register Criteria (Mark "x" in one or more boxes for the criteria qualifying the property for National Register listing)

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

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

Property is:

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

Areas of Significance (Enter categories from instructions)

COMMERCE  
ETHNIC HERITAGE/EUROPEAN  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Period of Significance 1913-1930  
1936-c.1940  
\_\_\_\_\_

Significant Dates 1913  
1936  
\_\_\_\_\_

Significant Person (Complete if Criterion B is marked above)  
N/A

Cultural Affiliation \_\_\_\_\_

Architect/Builder N/A

Narrative Statement of Significance (Explain the significance of the property on one or more continuation sheets.)

9. Major Bibliographical References

Bibliography

(Cite the books, articles, and other sources used in preparing this form on one or more continuation sheets.)

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 # \_\_\_\_\_

Primary Location of Additional Data

- State Historic Preservation Office
- Other State agency
- Federal agency
- Local government
- University
- Other

Name of repository: University of Vermont Special Collections

10. Geographical Data

Acreage of Property less than one acre

UTM References (Place additional UTM references on a continuation sheet)

	Zone	Easting	Northing	Zone	Easting	Northing
1	18	699206	4896729	3	_____	_____
2	_____	_____	_____	4	_____	_____

\_\_\_\_\_ See continuation sheet.

Verbal Boundary Description (Describe the boundaries of the property on a continuation sheet.)

Boundary Justification (Explain why the boundaries were selected on a continuation sheet.)

11. Form Prepared By

name/title Nathaniel Bailly/Graduate Student

Organization University of Vermont Historic Preservation Program date 11/27/02

street & number 133 South Prospect Street telephone (802) 656-3180

city or town Burlington state VT zip code 05405

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Additional Documentation

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Submit the following items with the completed form:

Continuation Sheets

Maps

- A USGS map (7.5 or 15 minute series) indicating the property's location.
- A sketch map for historic districts and properties having large acreage or numerous resources.

Photographs

- Representative black and white photographs of the property.

Additional items (Check with the SHPO or FPO for any additional items)

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Property Owner

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(Complete this item at the request of the SHPO or FPO.)

name John Dernavich

street & number 21 Metro Way, PO Box 567 telephone 802-476-6636

city or town Barre state VT zip code 05641-0567

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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. 470 et seq.).

Estimated Burden Statement: Public reporting burden for this form is estimated to average 18.1 hours per response including the 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 Chief, Administrative Services Division, National Park Service, P.O. Box 37127, Washington, DC 20013-7127; and the Office of Management and Budget, Paperwork Reductions Project (1024-0018), Washington, DC 20503.

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## National Register of Historic Places Continuation Sheet

Union Co-operative Store Bakery  
Barre, Washington County, Vermont

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### Description

#### Exterior

The Union Co-operative Store Bakery, built in 1913 is a 1 ½ story, 3x3 bay, gable-fronted brick building with a small shed roof canopy across the front and a flat-roof addition to the side. The building is humble in appearance, its asphalt roof, brick walls and concrete foundation highlighted only by ornate wooden brackets that serve to support the canopy. The bakery is located within Barre's Granite Street neighborhood, dominated by industrial buildings, machine shops, and small residences. Directly adjacent is the much larger Socialist Party Labor Hall, which has been designated a National Historic Landmark, and whose once thriving and expanding co-operative store helped give birth to the need for this small bakery building. The building is in generally good condition and retains integrity of its location, design, setting, materials, workmanship, feeling and association.

The bakery faces northwest on Granite Street in Barre, Vermont. Adjoining the original rectangular block's northeasterly eaves side is a brick, single-story, 2x3 bay rectangular flat-roof addition with its rear eastern corner canted at a forty five degree angle to accommodate the property line. Using information gathered from local Sanborn Fire Insurance maps, it is apparent that the addition was constructed between 1916 and 1925. Measuring approximately 38 feet across the front façade and 48 feet along the side, the entire structure, including the main block and its addition, rests upon a cement foundation. The original rectangular block is topped with a forward-facing asphalt shingle gable roof and the northeast addition with a flat roof. The front façade of the main block plus the addition display five window and door openings while each side façade displays three in differing configurations. The rear façade is generally featureless. The single-pane and double-hung windows (which are also single-pane) are boarded over throughout the building, and nearly all openings are topped with splayed arch lintels,

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except for a garage opening on the southwest façade which is a later feature with modern materials. It is not clear when the garage opening was added, though the wood paneled overhead garage door and associated hardware suggest the mid to late 1960's.

The northwest (front) façade can be split into two distinct sections: that of the northeasterly flat-roofed addition and the southwesterly original gable-roofed block. The front elevations of both sections, including the cornice, form a continuous plane, but are separated by a small seam in the six-course common bond brickwork. The addition contains a double-hung window opening on the left and a wider but shorter opening extending to the foundation. This opening contains a double door constructed of vertical wooden planks and has been boarded over with horizontal planks and painted. The front façade of the original gable-roofed block displays a centrally located door opening flanked by two elevated double-hung windows whose lintels rest about three feet above the top of the door and two feet above the window located on the addition to the left. Sheltering this portion of the building is a shed roof canopy extending across both the center and the right bays. The canopy is attached to the building with three elaborate wooden brackets in the shape of trusses. Above the door and centered within the gable is a small, square ventilation opening with steel louvers.

The southwest façade displays a large paneled wood overhead garage door (approximately 10'x10') flanked by two elevated window openings. The grouping is oriented toward the left side (west corner), leaving a large portion of this façade featureless. A concrete and iron lintel above the multi-paneled garage door clearly reveals this feature to be a later addition.



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The southeast (rear) façade is punctuated only by a square ventilation opening having steel louvers centered within the gable. The canted rear wall of the flat-roofed addition can be seen toward the northeast. The northeast façade reveals three evenly distributed square, single-pane windows with iron strip lintels and brick header sills. The windows appear to be fixed and inoperable, and originally designed as such.

### Interior

The interior is empty and very spartan, but many features remain largely intact. Visible interior surfaces include a concrete floor, exposed brick walls, and a gypsum wall-board ceiling. All window and door openings are visible and some glass panes have been broken. The addition area (likely used for storage and cooling) retains its beadboard wainscoting on the exterior walls. Three courses of brick directly below the wainscoting are corbelled outward. The addition is separated from the original building by a brick wall with two openings, including an average size doorway with a wood paneled frame and surround toward the southeast and a larger opening toward the northwest, approximately twice the width of the other door, having similar details and a wooden beam lintel.

The single room original block no longer retains its original L-shaped brick oven, though there is a clear outline of where it once was on the brick wall. This outline consists of carbon staining from hot fires and remaining brickwork from the edges of the oven's interior. Enough remains of the oven brickwork to decipher the vaulted oven ceiling and part of the groin at the corner. Approximately 1 ½ ft. from the bottom portion of the vault begins a concrete wall surface extending to the floor. This space is also distinguished by gaps in the brick masonry wall once used for ventilation.

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### **Site**

The bakery completely fills its tiny lot located in the heart of Barre, Vermont's Granite Street neighborhood, comprised of granite sheds, machine shops and small residences in Barre's former immigrant north end. Bushes and small trees have grown against the building's front façade, covering many of its features. Immediately abutting the bakery's small lot is the Socialist Party Labor Hall owned by the Barre Historical Society, its large wooden shed, and a granite producing facility on the southwest side. The bakery is far back from the street, and accessible via an asphalt parking area/driveway shared by all three properties.

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### Significance

The Union Co-operative Store Bakery at 46 ½ Granite Street in Barre, Vermont is simple in physical form, but stands as a reminder of profoundly significant events in Barre, VT and our nation as well. This small brick building has acquired national significance under National Register Criterion A for its direct association with the adjacent Socialist Labor Party (SLP) Hall (currently listed as a National Historic Landmark) and for the events and activities surrounding the bakery that played a significant role within the context of Barre's early Italian immigrant population and America's immigrant labor history. In addition, the bakery has acquired state and local significance under National Register Criterion A for its role within the context of a growing baking industry in Vermont and its function as a "springboard" for some of Barre's most well-known and successful bakers, including Batista Fumagalli and Gioseppi Piccolini.

The bakery was constructed in 1913 as a result of the increasing need for Italian baked goods in the surrounding Granite Street neighborhood. As an extension of the nearby Union Co-operative Store operating out of the labor hall, the bakery provided old-world style bakery goods for a growing Italian immigrant community that was recognized for its spirited involvement with the socialist labor movement. Italian immigrants involved in the Socialist Labor Party in Barre, many of whom were workers in the town's thriving granite industry, advocated better working conditions for employees, solidarity with fellow granite workers and textile workers, and greater security for their families. The labor hall was the venue for numerous meetings, gatherings and events associated with their daily activities.<sup>1</sup>

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<sup>1</sup> Socialist Labor Party Hall, National Register nomination

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While the labor hall served as a venue for radical pro-union speeches and tumultuous gatherings, the bakery led a less rousing but equally important existence. It was a place where the beliefs and philosophies of these particular Italian immigrants were practiced on a daily basis. This small old-world bakery thrived for over fifteen years in an environment that saw the increased size, profit, and commercialization of bakeries in Vermont and the nation. After 1927 when the Union Co-operative Store was devastated by the great flood, the bakery continued for two years before the head baker moved and established what would soon be Barre's largest and most popular bakery under the name of Fumagalli.

**National Significance:** *The bakery's operation helps immigrants meet basic needs in a new economy.*

The Union Co-operative Store in the basement of the SLP Hall, and later the bakery, became an integral part of life for the growing number of Italian immigrant laborers arriving in Barre. Along with their Scottish counterparts specializing in quarrying,<sup>2</sup> these Italian immigrants, many of them gifted stone cutters, arrived in the years before and after the turn of the twentieth century and settled most densely in the Granite Street area where the bakery stands. One year after the construction of the labor hall in 1900, the Co-operative store began providing food and necessary items for a community that would otherwise have found it difficult to acquire these items due to budgetary constraints. Throughout America, immigrants facing an industrial economy marked by an increasingly impersonal price/market network often relied upon these co-operative organizations for their community's stability.<sup>3</sup> As with the labor hall, the Socialist Labor Party members within this Italian community were responsible for the bakery's construction in 1913.

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<sup>2</sup> Lane, Karen. Labor's Heritage Magazine.

<sup>3</sup> Ronco, William. Food Co-ops, 114.

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The bakery was not only a physical expansion of the existing co-op store but also served to reveal that the traditions of this cooperative movement continued to play an integral role within the Italian community in America. Furthermore, as it is described in greater detail hereafter, the bakery would serve to highlight the Italian community's strong union representation in Barre by being the first bakery in the town to adopt the union label for its baked goods.

The announcement in the *Barre Evening Telegram* of the new co-operative store's opening served to highlight the importance of the co-op within the Italian community. In Italian, it read: "...a number of householders in the city have been organizing themselves into a co-operative society for the purpose of securing their groceries at wholesale prices. They have decided to open a store this week in socialists hall, Granite Street."<sup>4</sup> Soon, the store would become Barre's only Italian co-operative offering necessities such as coal and wood for fuel, dry goods, and eventually Italian food items imported from Boston. After a few years of operation, the store even began minting its own currency as business steadily increased.

The increasing demand by the Italian community for goods from the home country eventually led to the 1913 construction of the bakery at 46 ½ Granite Street. Though the co-operative store already had a bakery inside the labor hall at this time, there simply was not enough space to meet the demand for baked goods.

At the time of its construction the co-op bakery was said to be exceptional, and did not go unnoticed by the city. "Light and air are the conspicuous features of the new Co-operative bakery, which opened in the rear of the co-operative store on Granite street to-day..." begins a report in the Barre Daily Times on the bakery's first day of operation, when 1,200 loaves of bread were prepared. The article goes on to describe the building as one with a cement foundation, excellent utility connections and whitewashed interior walls containing a number of small "shutter holes" that served to ventilate the

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<sup>4</sup> Socialist Labor Party Hall, National Historic Landmark nomination.

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interior. In addition to these permanent elements of the building, the baking equipment is described as “of the most modern kind.” Though the physical outline of the largest and most important piece of equipment, the oven, remains visible today, there is little remaining of the equipment that was used to mix and prepare the dough for baking.

As an adjunct to the co-operative store, the bakery is a testament to the lives of the immigrant population and their efforts to collaborate physically and economically to meet fundamental human needs in their newly adopted country. The building’s history and continuing existence offers a significant glimpse into the lives of these immigrants in a way that is not expressed by the Labor Hall.

### **State and Local Significance: *A local Italian bakery holds its own during rapid statewide expansion and commercialization of the baking industry.***

The state and local significance of the co-operative store bakery is derived from its role as a small neighborhood bakery operating successfully within the context of an increasingly competitive and commercialized baking industry in Vermont. Baking was quickly moving from the small single-employee bakeries to the larger and more complex facilities in reaction to increased demand in the first half of the 20<sup>th</sup> century. The co-operative bakery itself did not change its approach to small, old-world style baking to a great extent over the years, but those who were in charge certainly took whatever opportunities they could to compete with area businesses. While the bakery’s proprietors were thus inclined to expand their businesses, their activities within the bakery and their philosophies did not lose sight of the socialist ideals emphasizing the importance of the worker. Though the influence of increasing technology and commercialization in the baking industry can be seen in many of the co-operative bakery’s exterior and

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interior details, it continued to be operated as a small neighborhood establishment from 1913-1930 and again from 1936-1940. Additionally, and on the local level, the bakery served as a “springboard” for the entrepreneurial actions taken by some of Barre’s most talented and successful bakers.

Vermont census records of manufacturers in the years 1914, 1919, and 1929 reveal a distinct pattern of increasing commercialization in the baking industry, which both influenced the co-op bakery and provided a backdrop before which its activities as a small neighborhood bakery occurred. Each type of industry is categorized into levels of average annual profits. It can be assumed that the union co-op bakery falls into the “Less than \$5,000” category, as the known number of wage earners (3 to 4) is comparable to or less than other businesses within this category.

As a general rule, increasing commercialization tended to be hard on the smallest baking businesses within the state of Vermont. In the years from 1914 to 1919, the number of bakeries within the “Less than \$5,000” category decreased from 17 to 9 establishments, bringing this category’s representation within the industry down from 20% to 12.7% of baking establishments within all other profit categories. In addition, the average number of wage earners in this category went down from 12 to 11 in this same period. Of particular interest is the decrease in the average number of wage earners in the “\$5,000 to \$20,000” profit category, which decreased from 145 to a mere 48 in this same time span, showing less need for bakery workers as technology and efficiency improved. Perhaps most striking is the decrease in total value of the product from bakeries in the “Less than \$5,000” category, decreasing from \$50,494 to \$28,418, while the baking industry as a whole showed a product value *increase* from \$359,302 to \$1, 041,043. By 1919, the smallest bakeries represented only 1.1% of the industry’s gross product; down from 3.6% five years previous.

In the years from 1914 to 1919, the baking industry as a whole saw a shift in the number of

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businesses owned by individuals, which was likely the result of consolidation into larger facilities. In this area, the number decreases from 70 to 55 during this five year period. Though the co-op bakery was owned co-operatively as its name implies (putting it in the "other" category, which actually saw an increase in ownership), the decrease in the number of establishments owned by individuals parallels the statistics mentioned in the paragraph above, and serves to illustrate the effect of commercialization on the "mom & pop" baking industry. Across the board, baking establishments owned by individuals, corporations, and "other" types show significant decreases in numbers of wage earners from 215 to 185, 90 to 60, and 52 to 44, respectively.

Analysis of the 1929 census records for the state of Vermont show that while the gross annual product of the baking industry increased only slightly, increasing commercialization of businesses significantly decreased the number of baking establishments. A comparison of the 1919 census and the 1929 census shows that the number of establishments decreased from 71 to 42, while the average number of wage earners increases from 289 to 342. The gross value of bakery products increases from \$2,532,919 to \$2,541,593. This decrease in the number of establishments, increase in average number of wage earners, and minor increase in the gross product of the industry serves to emphasize the significant and continuing shift in baking in Vermont from a multiplicity of smaller and moderately sized establishments to a lower number of large baking establishments employing a greater number of workers.

### *Construction of the Union Co-operative Store Bakery*

The 1913 construction of the co-op bakery itself was clearly the result of this increase in the general commercialization and demand within the baking industry, and quite possibly the competitive nature of those involved with this particular establishment. In 1910, P. Negroni (head of the co-operative



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store's bakery previously located within the labor hall) moved to 334 North Main Street to start his own business, leaving Batista Fumigalli, former bakery employee, in charge of operations. Three years later, on October 1, 1913, the Barre Daily Times reported on the proposed construction of the bakery behind the labor hall and clearly emphasized its fine attributes:

The cooperative association, which has conducted a grocery and general merchandise business on Granite Street for several years, is preparing to extend the scope of its establishment by erecting an annex to be used for bakery purposes... When it is finished, the Cooperative organization will have one of the largest provision establishments in the city.”

Considering Fumagalli's position with the co-operative store's bakery, it is without a doubt that he played a major role in the decision making process that led to the building's construction, and that motivations may not have been only to meet the increasing need for Italian baked goods but to maintain competition with a former employer as well.

### *Influences of Increasing Commercialization and Technology on the Bakery Building*

In the first part of the twentieth century when the bakery was built, a high degree of importance was placed upon improved efficiency and technology in bakeries in general. The type of building construction and the equipment inside a bakery was at the time a primary factor in its success. Trade journals in the baking industry reported on the increasing technology of bakery equipment and the expectations of sanitary conditions within the bakery itself.<sup>5</sup> Though this particular bakery was concerned primarily with producing Italian goods using old-world methods, a certain amount of influence from the

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<sup>5</sup> National Baker, 1913, January.

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baking industry in America and in Vermont can be seen in the descriptions of the bakery's interior equipment.

The oven was, of course, the most important feature within the building. Though much of the accompanying bread-making machinery was considered to be "the most modern kind," descriptions of the oven reveal a wood fired appliance that was constructed entirely of bricks and concrete. Situated in the eastern corner of the building's main block, the oven was described by Joseph Piccolini<sup>6</sup> (the son of a baker by the same name who worked at the bakery in the 1930's) as being dominated by an archway on its interior and having the capacity to bake 100 to 150 loaves of bread at one time. The archway can be deciphered today from the remaining masonry material on the wall where the oven once stood.

There is no surviving bread preparation and baking equipment, but the Barre Daily Times description of equipment as very "modern" provides a hint as to what was likely used. Automatic dough mixers and cooling racks were most certainly utilized in a bakery of this small size. As the technology of dough mixers improved in the early 1900's, the machines were becoming smaller and could fit more easily into small spaces. One advertisement for a dough mixer in a 1913 issue of National Baker Magazine describes a combined dough and egg mixer made by the J.H. Day Company as both space-saving and economical:

This outfit affords the baker a most useful mixing equipment, occupying but little floor space and operated at a great saving of power expense. Both machines are operated by the same motor, but each machine can be run separately if desired. It is a combination capable of handling a wide range of work, and its capacity adapts to bakeshops of average size and smaller, where floor space must be economized. It will increase quality, output and profit, in addition to eliminating the cost of one motor.<sup>7</sup>

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<sup>6</sup> Piccolini, Joe. Taped Interview.

<sup>7</sup> National Baker, January 1913, pg 57.

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When the bakery was constructed in 1913, the subject of sanitation was a heated issue in the bakery industry. In larger cities such as New York, small bakeries made use of any space they could find, including cellars beneath buildings. The bakery industry feared that these particular bakeries were bound to have a higher risk of product contamination.<sup>8</sup> Barre's co-operative bakery clearly did not have to confront space issues, but was indeed constructed in a manner that complied with the rigorous standards of the time. Adequate ventilation, non-porous surfaces, and employee cleanliness were stressed as the most important sanitation measures taken by any bakery, and were of key importance to this one in particular. Shutter holes were built into the brick veneer walls to allow for ventilation. The porous brick interior walls were painted with a white coating to insure cleanliness. Though only scant sections of paint remain to this day, advertisements of the time describe the paint as a "lasting, dustproof, waterproof coating that resembles tile and can be washed with soap and water without injury."<sup>9</sup> According to the Barre Daily Times, the baking crew was also as clean as can be. The bakery's directors enforced a cleanliness policy that required "each employee of the bakery from the head baker down to the less-skilled helper... to discard his street clothes and don a regulation garb as soon as he begins work."<sup>10</sup>

### *Efforts to Remain Competitive in a Changing Business Climate*

In May of 1914, the bakery took a significant step in the efforts to work within the context of increasing commercialization by being the first bakery in Barre to adopt a union label for all of its products. As the result of negotiations with the local chapter of the Bakery and Confectionery Workers' International Union, the label represented the bakery's continued devotion to worker solidarity and quality

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<sup>8</sup> National Baker, pg 38.

<sup>9</sup> National Baker April 1913 pg 65.

<sup>10</sup> Barre Daily Times, December 15, 1913.

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of life in a business enterprise that was beginning to see the merger of dominant businesses into larger conglomerates.<sup>11</sup> On the 20<sup>th</sup> of that month, the Barre Daily Times Reported:

Barre local, No. 153 of the bakery and confection workers' international union of America have just completed negotiations with the management of the Union Co-operative store and bakery, whereby they are to put the union label on all products of their bakery. This is the first concern in Barre to put out its bakery products with the union label on them. The officers of the Central Labor Union have been cooperating with the bakery workers' union for some time in an endeavor to have the bakers' union label put into use by all bakeries in Barre and this is the first of their efforts.

The threat of large business mergers and organization within the state of Vermont had just recently been brought to the forefront with the formation of the Vermont Master Bakers' Association at a convention in Montpelier in December, 1912. The meeting, held at the Vermont State Capitol building, brought together nearly thirty of Vermont's leading baking representatives, including F.D Ladd of Barre. It was reported that this new association "would prove to be of great value to the bakers of Vermont."<sup>12</sup> The decision of Barre's bakery to adopt the union label represented a desire to retain solidarity with other bakery workers and to remain competitive without losing sight of its socialist underpinnings within this developing context.

By 1915, Negroni's bakery at 334 North Main Street became Passerini & Bonardi, another Italian-owned bakery that expanded to include the neighboring parcel at 332. Barre directories show that Bonardi left the partnership in 1919 and Passerini continued on his own until 1935. The expansion and longevity of this business stands to highlight the accelerating bakery industry in which the co-op bakery

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<sup>11</sup> Kaufmann, A Vision of Unity, pg 65-67.

<sup>12</sup> "Vermont Bakers Organize" National Baker Jan 1913 p.33

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existed. Fumagalli continued to run the small bakery, regardless, in the same way it had been run since its construction two years prior.

Indeed, Fumagalli endeavored to operate the bakery as a small, old-world style bakery catering primarily to the Italian immigrant community within the immediate area. It remained unique in that it was the first true Italian bakery in Barre, adding greatly to the vitality of the surrounding neighborhood and its thriving Italian Community. The Granite Street neighborhood was a central component of the increasing industrialization and development of the whole of Barre, but seemed to have a particular vitality and spirit to it as a result of its ethnically diverse population and variety of contributing businesses, including the bakery. Richard H. Blow offers his recollections of the Granite Street neighborhood to which the bakery contributed:

I never tired of watching the ever changing street scene. Each establishment had its own particular smell whether it was of new leather, fresh bakery goods, tobacco or at the Tomassi Store the smell of cheeses, salami, fresh Italian bread, to name a few. Up Enterprise Alley, at the back of the Barre Restaurant the odor of lobster and steaks filled the air. Even the coal yards gave off their own smell and over it all the ever-present smell of the gas works, and always there was the fresh horse dung.

Emilia Cassani, who worked as a clerk in the co-operative store reported that most of the business at the co-op store and bakery was by delivery, offering their goods to a range of boarding houses around the Granite Street neighborhood.<sup>13</sup> According to Barre directories, Batista Fumagalli ran an additional baking business across the street from the SLP Hall and the union co-op bakery. His residence was listed as being in this same location at 47 Granite Street. It is apparent that Fumagalli managed the two bakeries at the same time, but the types of bakery items sold from this location across the street are unknown. It could be that this was a small business enabling him to make extra money for himself and his family.

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<sup>13</sup> Cassani, Emilia. Taped Interview.

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Unfortunately, fate was not kind to the Union Co-operative Store and bakery (or to the rest of Barre) with the disastrous flood in November of 1927. The Winooski River swelled far beyond its banks to inundate Barre and many other Vermont towns with quantities of water not before seen by these Vermonters. The co-op store and the accompanying bakery narrowly survived the flood, but were not able to remain in business much longer. By 1929, the co-operative store had failed and management changed hands, resulting in a new store called Cassani & Gloria Grocers. It is not known whether the new management operated the store as a co-op, but it seems unlikely. Emilia Cassani expressed her belief in an interview that the co-operative had failed and that her father-in-law's efforts to continue the business also failed quickly due to the end of credit buying.<sup>14</sup>

### *After the Great Flood of 1927*

The flood was simply not enough to douse the entrepreneurial spirit of Batista Fumagalli. Just before the disaster, Fumagalli had achieved the position of vice president of the co-op store, placing him in a position to be especially aggrieved by the store's difficulties. His passion for baking, however, was not lost with the floodwaters. With his brother Renzo, he began a new baking business called "Modern Bakery" in the co-op bakery building in 1928. Even the name of the bakery suggests a keen awareness of the trend of increasing commercialization, sanitation, and efficiency. These two years of operation within the Union Co-operative Store Bakery would be a noteworthy step in the development of Fumagalli's career in the Barre, Vermont baking industry. Evidently, business was booming and by 1930, the decision to expand the bakery was made. Batista Fumagalli and his brother moved to a new location at 16 Brook

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<sup>14</sup> Ibid.

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Street, leaving the small bakery building vacant. Fumagalli's new bakery establishment, "B. Fumagalli & Co.," grew and prospered for over twenty years at its new location, becoming one of Barre's largest and most well-known bakeries.

It is important to note that while Fumagalli was expanding his business in the typical American way, that is, with spirited entrepreneurship and business acuity, the ideals and philosophies extant within the Italian community since the inception of the co-operative bakery were not lost. In fact, it was reported that during the Great Depression Batista Fumagalli formulated a work schedule for his employees that included two weeks of work and one week off, thus allowing a greater number of people to work. In this sense, the socialist work ethic adhered to by Fumagalli enabled the bakery to thrive during harsh economic times while allowing more people to benefit by working. Furthermore, he was described as a wonderful man who helped many people and who was loved and respected.<sup>15</sup>

The bakery at 46 ½ Granite Street stood vacant for a period of time after Fumagalli moved out, but by 1936 it was again occupied and used for baking old-world Italian bread. Gioseppi (Joseph) Piccolini ran a substantial business from the building, delivering his goods primarily to private residences, but also to area grocery stores such as A & P and Chickini. Bread made in the bakery was simple, and included Vienna bread, French bread, butter roles and round loaves placed on a layer of cornmeal directly on the masonry surface of the oven. Loaves sold for 10 cents if delivered and 8 cents if purchased at the store. Piccolini's son, Joe, vividly recalls driving his father's trucks for deliveries, displaying the words "Gioseppi Piccolini & Sons" on the side. Most of all, he recalls the taste of the bread fresh from the oven.<sup>16</sup> As perhaps another telltale sign of the times, Gioseppi Piccolini's business finally succumbed to

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<sup>15</sup> Ibid.

<sup>16</sup> Piccolini, Joe. Taped interview.

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the pressure and competition of larger bakeries in the early 1940's. Piccolini closed the establishment and went on to work for Batista Fumagalli at his flourishing Brook Street bakery.

The small bakery building has changed hands a number of times and has been used primarily for storage since Piccolini's vacancy about 1940. In 1958, the bakery was sold to Rock of Ages Granite Company and used for granite storage. With this change of ownership to a business requiring large amounts of storage space, it is likely that the brick oven was removed at this time. The title was transferred a number of times during the 1960s and soon came to be owned in 1964 by Rouleau Granite Company, which used the building for storage until 2001. Since this date, the building has been owned and leased by John Dernavich for storage use.

There can be no doubt that the Union Co-operative Store bakery played an integral role within the Italian immigrant community of Granite Street. On the State and local level, the bakery's significance is revealed in its ability to persevere in a rapidly changing business climate within Vermont. The influence of this led to efforts to maintain cleanliness and utilize new technology, which can be seen today in fading layers of white interior paint and special wall ventilation holes. In terms of its national significance, the construction of the bakery building showed that it had become an important division of the Union Co-operative Store's business. Beyond this, the bakery became a testament to the spirit of Italian business entrepreneurship in the city of Barre by serving as a platform for growth in an increasingly competitive industry. During its periods of significance, the Union-Co-operative Store Bakery and its associated activities made clear that the Italian work ethic and philosophies of the Socialist Labor Party in Barre were adaptable to America's capitalist nature in industry. In fact, these philosophies proved invaluable to Batista Fumagalli during the difficult economic times of the Great Depression.



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### **VERBAL BOUNDRY DESCRIPTION**

The building encompasses the entire parcel of land, the shape being identical to the footprint of the building. The legal parcel number is 0685-0048-0000.

### **BOUNDARY JUSTIFICATION**

The bakery encompasses the entire parcel of land, which is generally square-shaped.