

United States Department of the Interior
National Park Service

56-845

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: Holzbeierlein Bakery

Other names/site number: _____

Name of related multiple property listing: _____

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

2. Location

Street & number: 1815-1827 Wiltberger Street NW

City or town: Washington State: DC County: _____

Not For Publication: Vicinity: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 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 at the following level(s) of significance:

___ national ___ statewide X local

Applicable National Register Criteria:

X A ___ B X C ___ D

<u>DAVID MALONEY</u> <u>DC SHPO</u>	<u>2/24/2017</u>
Signature of certifying official/Title:	Date
<u>DC HISTORIC PRESERVATION OFFICE</u>	
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:) _____

Patrick Andrus
Signature of the Keeper

4/10/2017
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

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Number of Resources within Property

(Do not include previously listed resources in the count)

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> </u>	Total

Number of contributing resources previously listed in the National Register 0

6. Function or Use

Historic Functions

(Enter categories from instructions.)

COMMERCE/TRADE/Bakery

Current Functions

(Enter categories from instructions.)

COMMERCE/TRADE/Warehouse

7. Description

Architectural Classification

(Enter categories from instructions.)

No Style

Materials: (enter categories from instructions.)

Principal exterior materials of the property:

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Brick and concrete

Narrative Description

(Describe the historic and current physical appearance and condition of the property. Describe contributing and noncontributing resources if applicable. Begin with a **summary paragraph** that briefly describes the general characteristics of the property, such as its location, type, style, method of construction, setting, size, and significant features. Indicate whether the property has historic integrity.)

Summary Paragraph

The Holzbeierlein Bakery at 1815-27 Wiltberger Street is located between Wiltberger Street and Wiltberger Alley (East) in the middle of Square 441 bounded by 6th and 7th and S and T Streets NW in the Shaw neighborhood of northwest Washington, DC. The bakery consists of a complex of connected red brick commercial/industrial buildings constructed between 1891 and 1930. The various buildings are all associated with the bakery, and all are connected internally and together fill the depth of the lots between Wiltberger Street and its parallel eastern alley. In addition, all of the buildings are vernacular structures with similar two-story massing and detailing limited to their particular uses.

The bakery complex is located at the center of the square that, on its public-facing streets, includes a combination of 19th and early 20th century residential and commercial buildings. The north end of the square is dominated by the Howard Theater on T Street, and the south end by Dorsch's White Cross Bakery on S Street, both properties listed in the National Register of Historic Places. Several other former bakeries are located in the vicinity.

The bakery complex has undergone alterations such as the boarding up and closing in of windows and doors and the removal of interior bakery equipment. However, the original openings are intact and for the most part discernible, and no major additions or alterations have altered the massing or character of the building complex. Holzbeierlein Bakery retains integrity of location, setting, design, materials, workmanship, feeling and association as a vernacular industrial building in the city.

Narrative Description

Site

The Holzbeierlein Bakery is a complex of several red brick industrial buildings constructed between 1891 and 1930 and associated with the bakery business. The complex includes an 1893 stable building on Wiltberger Alley (East) featuring a hayloft door; an 1894 bakery abutting the stable on Wiltberger Alley (East); a 1913 bakery building fronting Wiltberger Street and extending back to the 1894 bakery; a 1914 garage; and a 1930 addition that provided a two-story connection between the 1913 bakery and the 1914 garage on Wiltberger Street. The original

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1891 bakery building has been encased by later additions and is no longer readily visible, though walls from this structure may survive within the interior of the complex.

The various buildings in the complex line the west side of the alley and the east side of Wiltberger Street—a one-block-long 30-foot-wide minor street that cuts north-south through the square. Named for C.W. Wiltberger who subdivided the square, Wiltberger Street includes a row of eight rowhouses in addition to the bakery complex. Several alleys, running both parallel and perpendicular to the central minor street and service lanes into the alley historically housed private stables, woodsheds, bake ovens, and even modest dwellings. Today, only those buildings associated with the Holzbeierlein bakery complex survive along the eastern alley.

The Holzbeierlein Bakery’s original component, a single-story building constructed at the rear of a long-demolished house at 1819 Wiltberger Street in 1891, may be encased in the current plant. Below is a chart identifying the various phases of construction of the Holzbeierlein Bakery in Square 441:

YEAR	LOT	PURPOSE	SIZE	DESCRIPTION
1891	Lot 853 (rear 1819 Wiltberger)	Bakery	49’ by 32’	Brick; one story bakery at rear of dwelling. Called “an addition” in news article. Currently encased by later additions.
1893	62 and 63	Stable	36’ by 48’	Two-story brick building with hayloft door facing Wiltberger Alley East.
1894	64 and 65	Bakery addition	20’ by 30’	Brick; one story, rear of lots. Expanded to two stories by 1903
1908	Lot 64 1821½ Wiltberger)	Modifications and construction		Incorporate bread-making machinery and building of wagon shed entrance fronting on Wiltberger Street with reconstruction of dwellings
1913	Lots 52, 64, 65 (1815 Wiltberger)	Main bakery building		Brick; two story building
1914	Lots 61-63	Garage	58’ x 57’	Brick; two-story building
1930	Lots 52, 60-65 (1823 Wiltberger)	Center section linking 1913		Brick; two-story building, constructed

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		baking building and 1914 garage		under addition permit
Post-1960	Lots 60-61	Garage Addition		Cinder block; blank-walled two story garage addition, recent vintage

Exterior Description

1893 Stable

The 1893 stable¹ is a two-story, five-bay building facing Wiltberger Alley (East). It is sandwiched between a two-story concrete block building at the north end of the bakery complex, and the two-story 1894 bakery building to its south. The stable is utilitarian in appearance with decorative detailing limited to soldier course brickwork at the cornice line. The façade features a central bay with a hayloft door opening on the second story, currently infilled with concrete block and featuring a metal beam that likely formed part of a block and tackle system for hoisting hay into the hayloft. The hayloft opening cuts into the cornice line indicating that it was likely expanded at some point in time. Two single window openings are located to either side of the central hayloft door on the second story. Those to the north are taller and wider than those to the south, and all of them have been filled in with brick or block. The southern openings retain their original arched lintels composed of a single course of soldier bricks. The larger northern openings have been modified as indicated by altered brickwork around the openings. The northernmost opening features a wooden lintel with a stub of a wooden beam projecting from it.

The first-story openings are less regularized and heavily altered. At the southern end is a wide opening now infilled with brick, but defined by a steel lintel. Metal hinges that held the stable doors are still intact at the top and bottom edges of the former opening. Next to this stable door to the north is a small, high window opening with a two-course brick rowlock lintel. To the north of the central bay is another infilled small window with two-course brick rowlock lintel, but this one is at a lower level, possibly a horse stall window. The north end bay has heavily altered brickwork, so the original size of openings is not clear, though a wide metal lintel indicates the existence of a wide opening at some point.

Iron stars mark beam-ends on either side of the central bay between the first and second stories.

1894-1903 Bakery

The building to the south of the stable and facing Wiltberger Alley (East) was constructed in 1894 as a one-story bakery addition at the rear of two frame dwellings that faced Wiltberger Street. By 1903, this building had been raised to two full stories, or was built entirely anew as it is shown as a two-story grain storage facility on the 1903 Sanborn Map.

¹ The stable building is shown on the 1903 Sanborn Map with two sections; the northernmost one is marked as the stable and the southern one as a grain storage facility along with the 1894-1903 bakery building to the south. Visually, the brickwork across the five-bay façade of the stable is continuous, though the openings differ between the two southern and northern bays.

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This building extends four bays long between the stable building to its north and the 1913 main bakery building to its south. It is a few inches taller than the stable to its north and is built of a darker brick. Its upper story has four openings, all of which have been infilled with brick or block. The northernmost one is larger than the others and has the stub of a hoist beam mounted in the cornice above it indicating that it was a hayloft door. Segmental brick arched lintels surmount two of the three windows south of the hayloft opening, while a wooden lintel is found about the loft door and the third window opening.

At the first story level of this building, there were two wide door openings, now bricked in, but discernible by hardware for the doors on either side of both openings, and by long wood lintel beams above the openings. To the north of these wide door openings are three, small, half-height windows with segmental arches above them formed by two courses of rowlock bricks. Although the half-windows have been bricked in, their outlines remain plainly visible. The southernmost of these windows reveals a rounded brick oculus-type opening, filled in with brick, that may have been a vent of some sort associated with the bake ovens, or a chute of some kind associated with the grain storage facility. Further research may determine the function of this opening.

A soldier course cornice similar to that of the stable to the north extends across the façade at the cornice line.

1913 Main Bakery

The Main Bakery building is a two-story structure that runs the full depth between Wiltberger Street and Wiltberger Alley (East) at the southern end of the complex. The building extends along the north side of the service alley that runs perpendicular to and connects Wiltberger Street and Wiltberger Alley (East). The main bakery building appears to have been built in two phases with one block fronting Wiltberger Street and the other block fronting Wiltberger Alley (East)

The main bakery building facing Wiltberger Street elevation is the most highly articulated and regularized of all of the buildings making up the bakery complex. The two-story façade of the main bakery extends seven-bays long and features a flat roof capped by a broad metal cornice. The first story of the façade has seven single window openings with jack-arched lintels formed by a triple course of rowlock bricks. At the southern end, two of these windows are shorter than the others and raised above ground level. According to historic maps, the location of these openings corresponds with the location of bake ovens on the interior, so they may have been above the ovens, or somehow associated with ventilation of the ovens. In any case, all of the first-story windows are boarded up. At the second-story level, seven long windows are arranged symmetrically over the first-story openings, and are similarly set beneath three-course rowlock, brick jack-arches. The majority of the upper story windows appear to include original six-over-six wood windows. All openings retain their wooden plank sills. A door, raised above ground level, is located near the south corner of the façade, but appears to have been cut into the brick wall at a later date.

The south elevation of the building extends along the service alley from Wiltberger Street to Wiltberger Alley (East). This elevation clearly shows the two separate building campaigns of

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the building. The front section has an irregular arrangement of openings on the first and second stories. The two front bays feature single windows in the second story and two small, half windows in the first story. Like the half-windows on the Wiltberger Street elevation, these windows align with the location of bake ovens as shown on historic maps. Further along this elevation there is a wide loft-type door in the second story set beneath a brick arched lintel.

The rear block of this elevation is three bays-wide with two openings in each bay, including a pedestrian door at around the center of the building and a hayloft door above. At the far eastern end of the alley elevation is another pair of half-windows set high above grade and beneath segmental arched lintels. These openings sit upon a concrete beam that at some point formed the top of a wide vehicular opening that has since been bricked in. Single windows at the second story level are grouped in pairs and recessed into the brick wall. A chimney projects from the southeast corner of the building adjacent to these windows.

The east elevation of the building, facing Wiltberger Alley (East) is only two bays wide as the building is narrower on this end than on the front. The first floor of this façade contained a pedestrian door, which has been filled in with brick. Its second story has a pair of single windows, partially blocked by an interior brick wall. The flat roof rises above the roofs of the adjacent buildings. While building is two stories in height, it is considerably taller than the older grain storage and stable buildings fronting the Wiltberger Alley (east).

1914 Garage

The garage is a two-story brick structure located in front of the stable on lots 62-63 and facing Wiltberger Alley (East). It was built in 1914 as a two-story building, but appears to have incorporated into it the north end of a one-story wagon shed that had been built in 1908. This one-story structure, itself, may have incorporated part of older, 19th-century dwellings into it. Presently, the garage is a two-story, eight-bay-long brick structure with clear distinction in brickwork between the first and second stories indicating the different phases of construction. Two large openings for vehicles are located on the first story and eight equally spaced single windows are on the second story. The wide openings, now with metal roll-up doors in them, are separated on the first story by a pair of single window openings with jack-arched lintels and original 6/6 wooden sashes. To the north of the northern vehicular door another windows opening has been elongated to form a door and infilled with brick above. A similar situation occurs at the southern end of the garage, but here the door opening is boarded up. These openings likely are remnants of either the wagon shed, built in 1908, or older dwellings that stood on the site before the bakery expanded.

On the second story the row of eight single window openings features jack-arched brick lintels, wood sills and original 6/6 wood sashes. The garage, which abuts a modern two-story cinder block addition to the north, has the same simple cornice and gutter system as the bakery.

1908 Wagon Shed and 1930 Addition

Between the 1913 bakery building and the 1914 garage is a two-story brick section that is the product of several periods of construction.ⁱ It includes a square central entrance for vehicles, flanked by a pair of windows beneath jack-arches. The window to the immediate north of the

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wagon door is bricked-up, and its lower section has been incorporated into a pedestrian door. The three remaining windows are boarded up, but retain their wooden plank sills. These windows may be remnants from the dwellings that stood on the site before the wagon shed was built in 1908, and expanded in 1930.

The second story of this section of the building is constructed of different brick and bond than either the lower story or the adjoining garage and bakery. It incorporates a central double window aperture flanked by single windows. The second story apertures are rectangular, and filled by early twentieth century steel sash, multi-pane industrial windows whose sections pivot outwards. The façade of this central section rises to the height of the 1914 garage, which stands slightly taller than the 1913 bakery.

Interior Description

The interior of the bakery complex is currently used as a warehouse storage facility for the city's food carts/hot dog stands. There is no surviving equipment associated with the bakery. However, original walls of the various sections of the building complex survive on the interior, along with certain features such as hanging fireproof metal doors between rooms, a large hand-operated freight elevator, spiral metal stairs, and remnants of tin ceilings and crown molding. Large concrete support columns are located in the lower level of the building.

INTEGRITY

Holzbeierlein Bakery retains its integrity of setting and location. It is located on its original site in the interior of a city square which is historically where many of the city's industrial buildings were built. The minor street retains a row of dwellings just south of the bakery, and Dorsch's White Cross Bakery is located across from Holzbeierlein's. Historically, the interior of the alley was more densely developed, but enough fabric remains, giving the building integrity of setting. The bakery complex has integrity of design, materials, and workmanship. Despite some alterations, the vernacular industrial character of the building is fully intact along with its historic massing and original materials. The building retains the feeling and association as an early 20th industrial building complex.

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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

Areas of Significance

(Enter categories from instructions.)

ARCHITECTURE
COMMUNITY PLANNING AND DEVELOPMENT
COMMERCE
INDUSTRY

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Period of Significance

1891-1930

Significant Dates

1913

Significant Person

(Complete only if Criterion B is marked above.)

Cultural Affiliation

Architect/Builder

Julius Wenig

Statement of Significance Summary Paragraph (Provide a summary paragraph that includes level of significance, applicable criteria, justification for the period of significance, and any applicable criteria considerations.)

The Holzbeierlein Bakery at 1815-1827 Wiltberger Street NW is a complex of connected red brick commercial/industrial buildings constructed between 1891 and 1930. The complex meets National Register Criterion A for its association with events and patterns of growth and change that contributed significantly to the heritage and development of the District of Columbia. In particular, as one of the city's oldest surviving bakeries, the Holzbeierlein complex represents the rise of the baking industry in Washington—one of the most important industries in the city which is not traditionally recognized for its industrial heritage. The bakery is also associated with the evolution of the city's alleyways where physical evidence of the historically mixed-use residential, commercial and semi-industrial character of the interior of the city's squares is no longer common.

The Holzbeierlein Bakery meets National Register Criterion C (Architecture) for embodying the distinguishing characteristics of building types and styles. In particular, the bakery complex provides a good example of a small-scale commercial/industrial building complex in the city. Based upon a 1991-1992 survey of the city's historic warehouses, the majority of the identified industrial buildings provided for the storage of goods, while a more limited number of surviving industrial buildings, like Holzbeierlein's, were associated with manufacturing and production, such as printing, baking, brewing, and building-related manufacturing such as brickmaking and ornamental ironworking. Holzbeierlein's stands out as one of these production-type commercial/industrial facilities. Although the Holzbeierlein Bakery lacks the architectural

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presence and artistic styling and detailing of two other bakeries in D.C. that are listed in the National Register (Dorsch's White Cross Bakery and the General Baking Company Bakery Bond Bread Factory), its utilitarian style and collection of parts are more generally indicative of historic commercial/industrial buildings in the city. Like Holzbeierlein's Bakery, the city's industrial buildings were typically vernacular structures that often grew physically, as they adapted to new and expanded functions

The period of significance begins with the bakery's earliest section constructed in 1891 and concludes with its last recorded addition in 1930.

Narrative Statement of Significance (Provide at least **one** paragraph for each area of significance.)

7th Street Corridor and the Commercial/Industrial Context

The area surrounding the intersection of Georgia and Florida Avenues NW has long been associated with the development of Washington, DC's wholesale baking industry. In addition to the Corby Bakery at 2301 Georgia Avenue, the neighborhood is home to Dorsch's White Cross Bakery at 641 S Street, NW, and the Continental Baking Company's Bond Bread Factory at 2146 Georgia Avenue NW. However, the neighborhood's earliest surviving purpose-built commercial baking establishment is the Holzbeierlein Bakery.

Wiltberger Street is a narrow 30-foot-wide north-south street that bisects Square 441. The 15-foot-wide Wiltberger Alleys (East and West) run parallel to the street and to either side of it, with smaller cross alleys running east and west at the southern and northern ends of the block. The street and its alleys were laid out in 1857 when C.W. Wiltberger subdivided the square for development. During the third quarter of the 19th century, Wiltberger Street developed as a residential street with several rows of alley-type row houses flanking the 30-foot-wide minor street. The alleys themselves were primarily service lanes, with private stables, woodsheds, and other outbuildings, though a number of modest dwellings, including two longish rows, also stood on Wiltberger Alley (West). Beginning in the late 19th century, an industrial character emerged in both alleys and grew to include several bake ovens, grain storage facilities, stables and other resources associated with a growing bakery industry. Eventually, the competing bakeries, Holzbeierlein's Bakery and Dorsch's White Cross Bakery expanded into Wiltberger Street, prompting the demolition of most of the residential row houses on the street and transforming it from a residential to a commercial/industrial street.

Wiltberger Street lies just to the east of 7th Street, one of the most important commercial corridors in Washington in the late 19th and early 20th centuries. Seventh Street extended, which ran north to the Brightwood community on the District's border with Maryland, was one of only a handful of arterial roads connecting early Washington with neighboring towns. In 1862, one of Washington's first two north-south streetcar routes was established on 7th Street, running as far north as Boundary Street (Florida Avenue) just a few blocks from the Wiltberger Street site. After 7th Street was paved in the early 1870s, this stretch became highly desirable for commercial development. As the late 19th century progressed, stores and small commercial

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buildings, many run by members of the German merchant community, lined the Seventh Street corridor as far north as U Street, while rows of dwellings occupied by rising and solidly middle-class residents filled in the public streets to either side. In the alleyways around 7th at its then-northern end (namely Wiltberger Street and its adjacent alleys), poorer, working-class residents lived in more modest dwellings next door to stables, blacksmith shops and other undesirable light industrial buildings.

Perhaps the earliest bakery to open for business in this area was Bavarian-born Charles Specht (1848-1917), who obtained a permit to build a brick bakery on the east side of 7th Street between S and T Streets in September 1876.ⁱⁱ Specht had immigrated to the U.S. in 1865, settling immediately in Washington, D.C., and taking part in the economic boom of the post-war years. He established his successful bakery at 1811 7th Street NW, at the southern end of the block immediately to the west of Wiltberger Street and expanded it with a bake oven and stable in the rear in 1893. In the early 1900s, Specht sold his business to Peter M. Dorsch (1878-1959), the son of a fellow Bavarian-born immigrant. Dorsch, owner and founder of the White Cross Bakery, expanded the business from 1811 7th Street east into Wiltberger Alley during the first decade of the 20th century.

The first-known bake oven to be constructed in the alleyway was built in 1891 at the rear of 1817-1819 Wiltberger Street, but actually had frontage on the alley.ⁱⁱⁱ Baker John M. Reuth (1837-1899), another Bavarian native, used German architect Julius Germueller to design the one-story brick building that is now believed encapsulated within the Holzbeierlein Bakery. Reuth built a larger adjoining two-story structure, 37 by 48 feet wide, in 1893 and an addition to the bakery in 1894. The expanded buildings included rooms for his bakery, flour storage, and a stable for fourteen horses.^{iv} Reuth's retail store was located a block to the south, at 1712 7th Street.

In 1895, Michael Holzbeierlein (1860-1939), also a Bavarian-born immigrant, opened a third bakery on this square where Specht and Reuth were already established. Holzbeierlein had arrived in the U.S. in 1887 and originally worked for Charles Schneider (1841-1911), another German immigrant who ran a highly successful bakery at 5th and I Streets NW, the Charles Schneider Baking Company. Holzbeierlein had worked as a foreman for Schneider for seven years before striking out on his own. He established his new retail bakery in the store attached to his dwelling at 1849 7th Street, a contributing resource within the U Street Historic District. During the 1890s, a bake house and bake oven joined the two-story brick stable at the rear of this lot. When John M. Reuth's bakery buildings were sold at auction following his death in 1899, Holzbeierlein purchased them to add to his growing business.

The Bakery Business in the Early 1900s

At the beginning of the twentieth century, food sanitation had become a nationwide obsession, culminating in the publication of Upton Sinclair's famous *The Jungle*, about the horrors of the meatpacking industry. Unsanitary bread making was also a topic of concern. An article in *The New York Times* in 1896 excoriated small traditional bakeries in that city ("The walls and floors are covered with vermin, spiders hang from the rafters, and cats, dogs, and chickens are running

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around in the refuse...") and asserted that "the cause of this trouble is that small bakeries are owned by ignorant persons. The large bakeries are conducted in an exemplary manner."^v

Newer commercial bakeries relied more and more on automated equipment to efficiently produce a uniform product at a consistent quality. Taking advantage of public worries about the cleanliness of their food, these larger bakeries linked their factory-made bread ("untouched by human hands") with cleanliness, suggested that small neighborhood bakeries that made bread by hand were obsolete, if not downright unhealthy. An 1893 article in *The Evening Star* observed that "Home-made bread is a back number. Machine-made bread takes the cake. The twentieth century bakery is a thing of beauty and the up-to-date baker is a joy forever."^{vi} At the popular Pure Food Show at the Washington Convention Hall in 1909, nine leading D.C. bakeries, including Holzbeierlein's, put on a massive exhibit that filled the K Street end of the hall. Visitors could observe machines making bread in a modern factory setting and see for themselves that dirty human hands never touched the bread. In that same vein, a year earlier Holzbeierlein's had proudly invited its customers to visit its factory and observe the bakery's observations for themselves "because it is the result of years of unremitting care in the matter of Cleanliness, Goodness and Order."^{vii}

Commercial bakeries were located throughout Washington in the early twentieth century, but an important concentration of them developed along 7th Street/Georgia Avenue NW near Florida Avenue. In addition to Holzbeierlein's and Dorsch's White Cross Bakery, were the Corby Baking Company and, later, the General Baking Company, located on each side of Georgia Avenue just a few blocks north of Florida. The Corby Baking Company, at 2301 Georgia Avenue NW, was founded by Charles I. Corby (1871-1926) and his brother William (1867-1935). Their factory was constructed in 1902 with subsequent additions in 1912 and later that filled the block. Corby's was at one point Washington's largest bakery; it was sold in 1925 to the Continental Baking Company, which used the facility to produce Wonder Bread.

The General Baking Company was formed in 1911 by merging 21 baking companies from many of the large cities in the Northeast and Midwest, including the Boston Baking Company in Washington, D.C., which originally was located at the edge of the National Mall, where the U.S. Botanic Garden now stands. In 1930, the company moved to a large new plant it constructed on Georgia Avenue opposite Griffith Stadium. There for three decades it produced Bond Bread, one of the strongest competitors to Wonder Bread, which was made just a block north on the other side of the street. The company gradually moved away from the bread making business, and the Bond Bread factory was shut down by 1971.

Development of the Holzbeierlein Bakery

As the second generation of Bavarian bakers operating on this square, Holzbeierlein and his nearby rival, Peter Dorsch, were at the forefront of commercial baking in the city and both began expanding their bakery operations in the early twentieth century. By 1908, according to Washington City General Assessments, Michael Holzbeierlein had purchased several lots within the system of Wiltberger Street and alleys behind his 7th Street home and bakery. During that year, he undertook a two-stage expansion and modernization of his plant, installing bread

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making machinery in the former stable and gutting the first floors of the frame row houses at 1821 ½ and 1819 Wiltberger Street to create a wagon shed with additional storage capabilities

In 1912, Holzbeierlein erected a now-demolished stable at 1838 Wiltberger Street^{viii} and in 1913 he built the “main” two-story bakery building at 1815 Wiltberger Street. In 1914, he embraced the automotive age by building a garage to house his fleet of delivery trucks that adjoined the bakery buildings.^{ix} All these structures were designed by Washington architect Julius Wenig, well known for his many commercial buildings.^x In the process of expanding his bakery business, Holzbeierlein demolished a number of the Wiltberger Street dwellings, contributing to the transformation of the street from a residential alleyway to a mix of dwellings and bustling light industry. Meanwhile Dorsch built the White Cross Bakery complex at S and Wiltberger Streets between 1913 and 1922. This complex identifies itself as the White Cross Bakery by white terra cotta crosses in the building’s central pediments.

The Holzbeierlein Bakery sold bread and cakes under the "Famous" label and, like its rivals, worked hard to continually enhance the quality and appeal of its brands. A newspaper advertisement from 1908 included this charmingly vapid jingle:

*Famous Bread and famous Cake,
Famous everything they make;
That's the motto and the sign
Of the famous HOLZBEIERLEIN.*

After surviving war-related cost increases in 1918 and the threatening bakers’ strike of 1920 that plagued all city bakeries and its residents, Holzbeierlein’s was poised for renewed growth.^{xi} In 1921, the company introduced a “wonderful new bread—FA-MUS—a great big, NEW loaf of bread that’s different from any you’ve ever tasted before.” Calling the introduction “the biggest news you’ve heard since war was declared,” it noted that Fa-Mus bread was “made by Holzbeierlein, whose delicious cakes have been delighting *your* palate—and your *grandfather’s* palate—for more than 24 years.”^{xii} Another advertisement asserted that a “big, sunny-brown loaf” of Fa-Mus bread was “*made* different and *baked* different! An appetizing flavor and wholesome goodness that you never tasted before.”^{xiii} No technical explanation as to how Fa-Mus bread was so different was provided, however.

With business booming, Holzbeierlein continued to expand his bakery, obtaining a permit in 1930 for a two-story section linking the garage and bakery building along Wiltberger Street. Also, in 1928, Holzbeierlein built a two-story buff brick building at 614 T Street with stores on the first floor and flats above designed by Julius Wenig. These “flats” (as well as another building at 1806 6th Street erected in 1929^{xiv}) housed ten families and workers of his Wiltberger Street bakery. They constitute a rare example of purpose-built “company housing” in Washington.^{xv}

In 1923, when the company was incorporated as Holzbeierlein Sons, Inc., it had been capitalized at \$200,000, a considerable sum.^{xvi} By the 1930s, Hozbeierlein employed 60 workers and operated 20 to 25 delivery wagons. In 1932, Holzbeierlein’s suffered a major fire. According to

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a newspaper account, the blaze swept through the southern end of the building, but “a score of delivery wagons” that had been parked in the building were removed and saved.^{xvii}

The 1930s was a period of transition for the baking industry and for Holzbeierlein himself. In 1932, due to failing health, Michael turned his business operations over to his two sons, Henry H. Holzbeierlein (1895-1968) and William H. Holzbeierlein (1896-1973) who carried on the business after his death in 1939. Bread marketing in the 1930s began to shift away from sanitation and focused more on nutritional benefits. In 1931, Holzbeierlein’s rival, the General Baking Company licensed patents for fortifying its Bond Bread with vitamin D, and its biggest competitor, the Continental Baking Company responded by adding even more nutrients to Wonder Bread. Holzbeierlein’s adapted by enriching its bread and cakes with “enriched flour” and “vitaminized” yeast.^{xviii}

By the late 1930s, Holzbeierlein’s was selling Bamby bread, a national brand that was franchised to local bakers in major U.S. cities. Bamby “Velvet Slice” bread was advertised as being made with extra butter and unbleached flour, supposedly yielding a richer, smoother taste.

After weathering the shortages and production constraints of World War II and the years immediately following, the Holzbeierlein bakery asserted itself against increasingly strong competition from better-known, low-cost national brands. In 1952, faced with increased costs for labor and supplies, Holzbeierlein decided to raise the price of its Bamby bread from 15 to 16 cents a loaf. To justify the increase, it planned to increase the size of a standard loaf from 16 ounces to 17½ ounces. But D.C. law mandated that loaves be 16 ounces (or some multiple thereof), and Holzbeierlein had to give up the idea.

Less than a year later, in August 1953, *The Washington Times-Herald* reported that the bakery business in Washington had hit a high-water mark, with area families consuming some 300,000 pounds of bread every day. The city’s 17 major commercial bakeries employed upwards of 3,000 people at the time, making it the city’s largest processing industry.^{xix} But the sales volume had not been enough to prevent the long-term trend of industry consolidation. Later that same year, the Holzbeierlein bakery declared bankruptcy. Henry Holzbeierlein blamed increased costs and the company’s inability to raise prices due to the strict D.C. weight law. In fact, a deeper problem was the family-owned company’s inability to compete with larger corporations. Holzbeierlein’s had 70 employees and 30 delivery trucks at the time it folded.

The Architect: Julius Wenig

Born in Frankfort, Germany in 1872, Julius Wenig designed his first Washington building in 1897 and remained a prolific architect for more than 40 years.^{xx} Although building permits record his first building as a private stable near Twelfth and M Streets NW, he quickly graduated to designing row house developments in such neighborhoods as Shaw and Capitol Hill, where his clients included B.F. Saul. Another early client was baker Charles Specht, for whom he designed a house at 1813 7th Street in 1898.^{xxi} Wenig would design hundreds of such row houses for speculative builders, which were situated in every neighborhood in the city from Foggy Bottom to Anacostia.

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During the early 20th century, Wenig began to receive commissions for warehouses, workshops, commercial buildings, and apartment houses. Among the later are the individually designated New York (1902) at 115 New York Avenue NW in the Mount Vernon Square Historic District and the Askeaton and the Shannon (1907) at 1507 and 1503 30th Street NW in the Georgetown Historic District. Among his most impressive commercial buildings is the historically designated Mercantile Savings Bank at 719-21 10th Street NW (1912). He also designed a half-dozen of the city's early movie theaters, including the Fairyland at 838 L Street NW (1910).

Active in Catholic organizations, Wenig designed numerous buildings for the Archdiocese of Baltimore,^{xxii} including an orphanage for St. Mary's Church on Fifth Street NW (1902),^{xxiii} schools for St. Mary's (1906), St. Cyprian's (1907), and St. Theresa's (1909) parishes, and rectories for the former St. Francis DeSales Church on Evarts Street NE (1912) and St. Vincent's Church (1920). However, his only known house of worship is the Keshet Israel Congregation synagogue at 2801 N Street NW (1930).

At the time Wenig was designing the Holzbeierlein Bakery, he was well in the way to becoming the city's premier designer of storefront retail buildings. His works would eventually include prominent retail rows along the Connecticut Avenue corridor, as well as on M Street in Georgetown, 18th Street in Adams-Morgan, and Mount Pleasant Street. When Holzbeierlein commissioned his truck garage in 1914, Wenig, who had received his first permit for a commercial garage project in 1908, was among the city's leading designers of these structures.^{xxiv} Like the more famous Arthur Heaton, automobile-oriented buildings became an increasingly an important component of Wenig's practice in the 1920s and 1930s, when he designed dozens of gas stations and automobile service stores. However, he continued to design a mix of dwellings, stores, flats, warehouses, and workshops for the remainder of his life. The permit for his final project, an office building at the Washington Hebrew Home, was issued a few weeks after his death at age 68 in May 1940.

Wenig's stature as a master architect rests on several bases. In one sense, his career is similar to that of a more famous Washington architect, Albert Beers, whose career overlapped Wenig's for a dozen years. Like Beers, Wenig's individual listings in the DC Inventory are mainly apartment houses, although both architects' hundreds of middle-class row houses represent a contribution of perhaps greater importance to the cityscape. Both Wenig and Beers were fluent in a variety of styles and designed graceful dwellings that avoided the seemingly inherent monotony of row construction by subtle manipulation of detail. That Beers has received more attention than Wenig may be a result of his association with Harry Wardman, Washington's most prominent residential developer, while Wenig served a large roster of small-scale developers. Another factor is that Wenig, who practiced architecture for thirty years after Beers' early death, in his later career designed many buildings in Anacostia and other outlying sections of the city which were not on prominent display.

Unlike Beers, who was almost exclusively a residential architect, Wenig's architectural legacy, which covers more than 40 pages of listings from the DC Building permits database, is astounding in for its variety as well as its volume. Many of his storefront buildings, which are as

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varied as the Romanesque Revival market at 2160-62 California Street NW (1917) and the art deco retail block at 100-104 Kennedy Street NW (1936) (both now altered), exhibited the stylishness and attention to detail seen in his row houses. Even his small-scale commissions incorporated imaginative and dramatic touches. Wenig's Penn Oil Company gas station at Connecticut Avenue and Chapel Road NW (1924) had a colorful tile roof that incorporated hipped sections set at right angles above the canopy and retail areas, as well as a rounded section topped by a finial, which visually identified the entrance bay.

The volume of Wenig's commercial commissions won in a competitive market testifies to the efficiency of his warehouses, commercial garages, and workshop buildings. Indeed, the DC Historic Preservation Office's 1992 *DC Warehouse Survey Phase II Final Report* includes Wenig on a short list of "architects of note" associated with these buildings that includes such prominent figures as Arthur B. Heaton.^{xxv} However, changing patterns of land use, including the massive redevelopment of many formerly industrial and transportation-oriented districts, has resulted in the demolition of the vast majority of these buildings. Among these losses have been some of Wenig's signature works, including the warehouse at 33 New York Avenue NE (1903, demolished 2007 for the Hyatt Place Hotel) and the four-story Auth Packing Plant at 623 D Street SW (1932; one of numerous Wenig buildings destroyed during the waves of redevelopment in Southwest during the 1950s and 1960s.)

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9. Major Bibliographical References

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

Newspaper Articles

District of Columbia Historic Preservation Office Permit Database

DC Federation of Women's Clubs Nutrition Committee, *Survey of Black Letter Bakeries (Phone Book) in D.C.*, Apr. 2, 1942.

Baist Real Estate Atlas Maps 1903-1919

Sanborn Fire Insurance Maps, 1888-1927

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): _____

10. Geographical Data

Acreeage of Property 0.03 acres _____

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Use either the UTM system or latitude/longitude coordinates

Latitude/Longitude Coordinates

Datum if other than WGS84: _____

(enter coordinates to 6 decimal places)

- | | |
|------------------------|-----------------------|
| 1. Latitude: 38.914806 | Longitude: -77.020653 |
| 2. Latitude: | Longitude: |
| 3. Latitude: | Longitude: |
| 4. Latitude: | Longitude: |

Or

UTM References

Datum (indicated on USGS map):

NAD 1927 or NAD 1983

- | | | |
|----------|-----------|-----------|
| 1. Zone: | Easting: | Northing: |
| 2. Zone: | Easting: | Northing: |
| 3. Zone: | Easting: | Northing: |
| 4. Zone: | Easting : | Northing: |

Verbal Boundary Description (Describe the boundaries of the property.)

The boundary of the Holzbeierlein Bakery coincides with Lot 853 in Square 441. This parcel is bounded by Wiltberger Street to the west, Wiltberger Alley (East) to the east, and an unnamed alley to the south.

Boundary Justification (Explain why the boundaries were selected.)

The nominated property includes the lots historically associated with the Holzbeierlein Bakery now designated as Lot 853.

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11. Form Prepared By

name/title: Tisha Allen, John DeFerrari, and D.P. Sefton
organization: DC Preservation League
street & number: 1221 Connecticut Avenue NW, Suite 5
city or town: Washington state: DC zip code: 20036
e-mail info@dcpreservation.org
telephone: 202-783-5144
date: September 23, 2015

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

Submit clear and descriptive photographs. The size of each image must be 1600x1200 pixels (minimum), 3000x2000 preferred, at 300 ppi (pixels per inch) or larger. Key all photographs to the sketch map. Each photograph must be numbered and that number must correspond to the photograph number on the photo log. For simplicity, the name of the photographer, photo date, etc. may be listed once on the photograph log and doesn't need to be labeled on every photograph.

Photo Log

Name of Property: Holzbeierlein Bakery

City or Vicinity: Washington, D.C.

County:

State:

Photographer Photos 1-6: Peter Sefton 2015; Photos 7-16 Kim Williams

Date Photographed: October 2015 and November 2016

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Description of Photograph(s) and number, include description of view indicating direction of camera:

View looking northeast showing west elevation of main bakery building looking north along Wiltberger Street to the 1930 addition

1 of 16

View looking southeast showing west elevation of garage, looking down Wiltberger Street to main bakery building with addition between the two sections

2 of 16

View looking east showing west elevation of garage

3 of 16

View looking east, skyward, showing second-story windows of garage

4 of 16

View looking southeast showing west elevation of 1930 addition

5 of 16

View looking east showing south elevation of bakery with unnamed alley running in front

6 of 16

View looking east showing south elevation of bakery with unnamed alley running in front

7 of 16

View looking northwest showing southeast corner of bakery complex showing south elevation and east elevation along Wiltberger Alley (East)

8 of 16

View looking north along Wiltberger Alley (East) showing east elevation of bakery and attached stable building

9 of 16

View looking south along Wiltberger Alley (East) showing east elevation of stable and bakery building

10 of 16

View looking southwest of east elevation of southern section of stable (grain storage)

11 of 16

Detail view of opening on east elevation of southern section of stable (grain storage)

12 of 16

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Interior view of second floor of 1930 addition
13 of 16

Interior detail of fire door in bakery
14 of 16

Interior detail of metal spiral stair in bakery
15 of 16

Interior view of below-grade level showing concrete structural columns
16 of 16

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We like to have particular people visit
our

Modern Bakery

because it is the result of years of unre-
mitting care in the matter of

Cleanliness, Goodness and Order

If you will pay us a visit you will un-
derstand the reason for the supreme ex-
cellence of

M. Holzbeierlein's

Famous Bread and Delicious Cakes
1849 Seventh St. N. W.

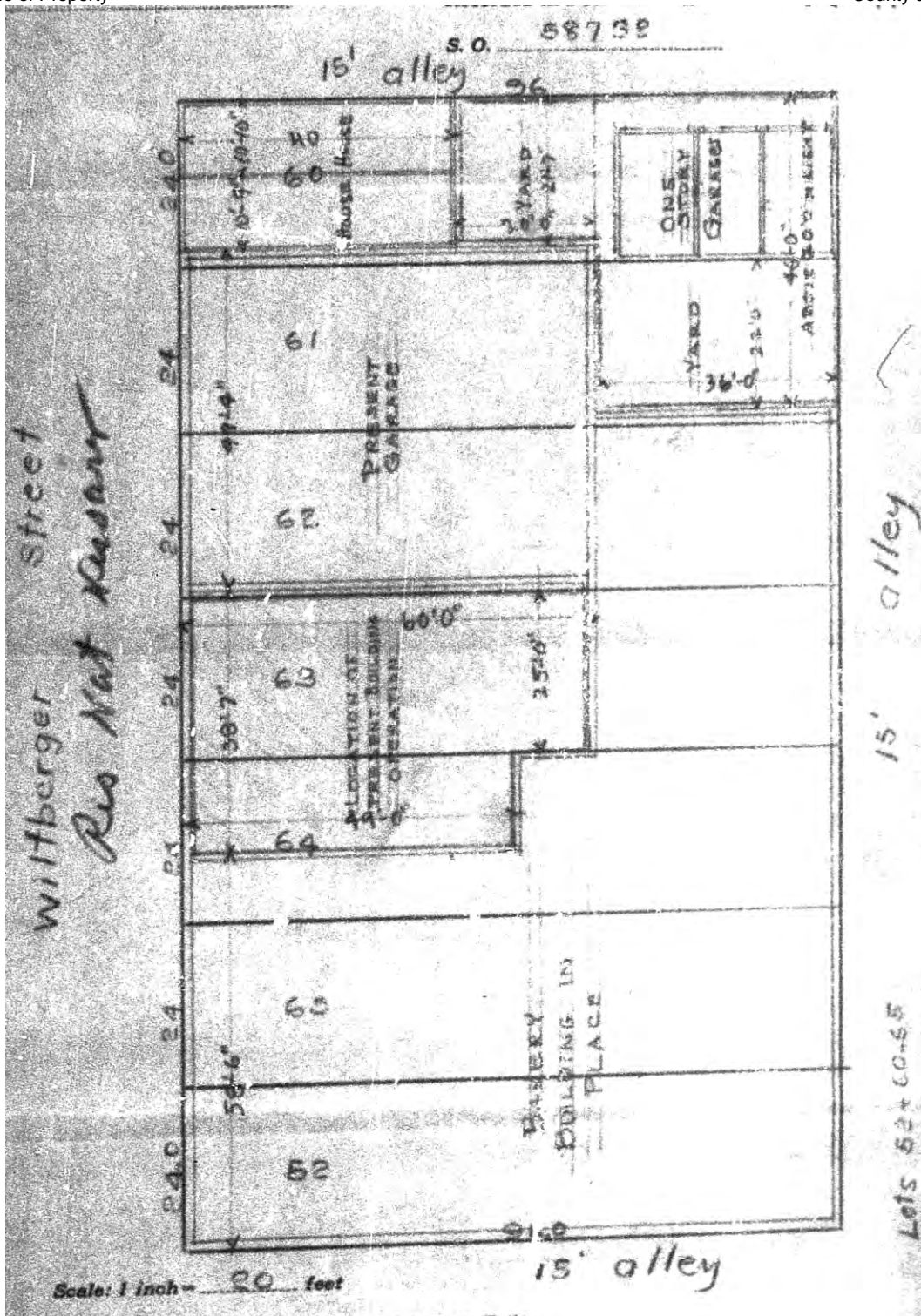
BRANCHES:
Stands 63 to 64 Center Market
64 K Street Market 27 Northeast Market

*Famous Bread and famous Cake,
Famous everything they make;
That's the motto and the sign
Of the famous HOLZBEIERLEIN.*

Advertisement, *Evening Star*, 7/26/1908

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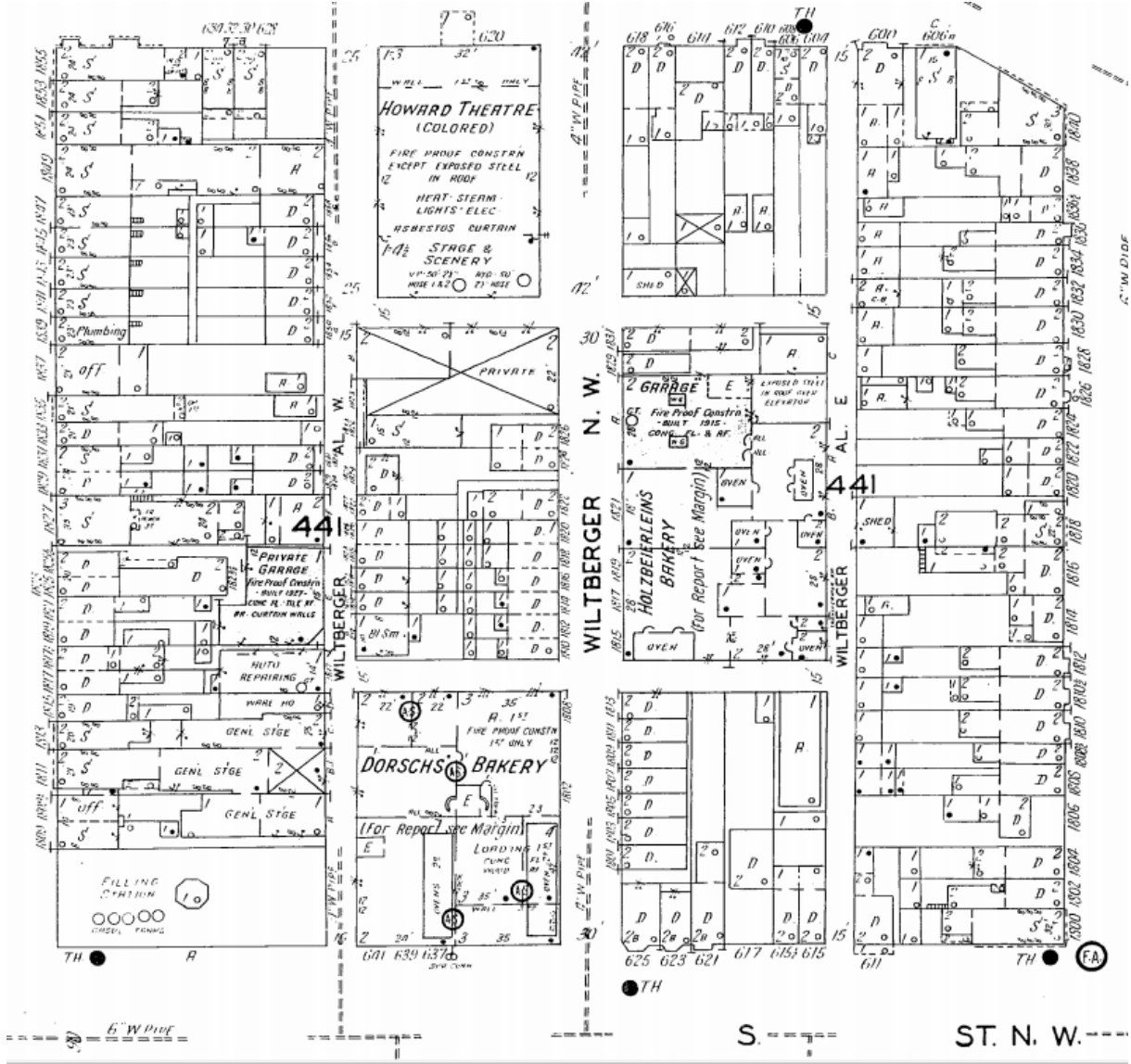
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Building plan, 1930
(from D.C. Permit to Build #130313 (1/14/1930))

Holzbeierlein Bakery
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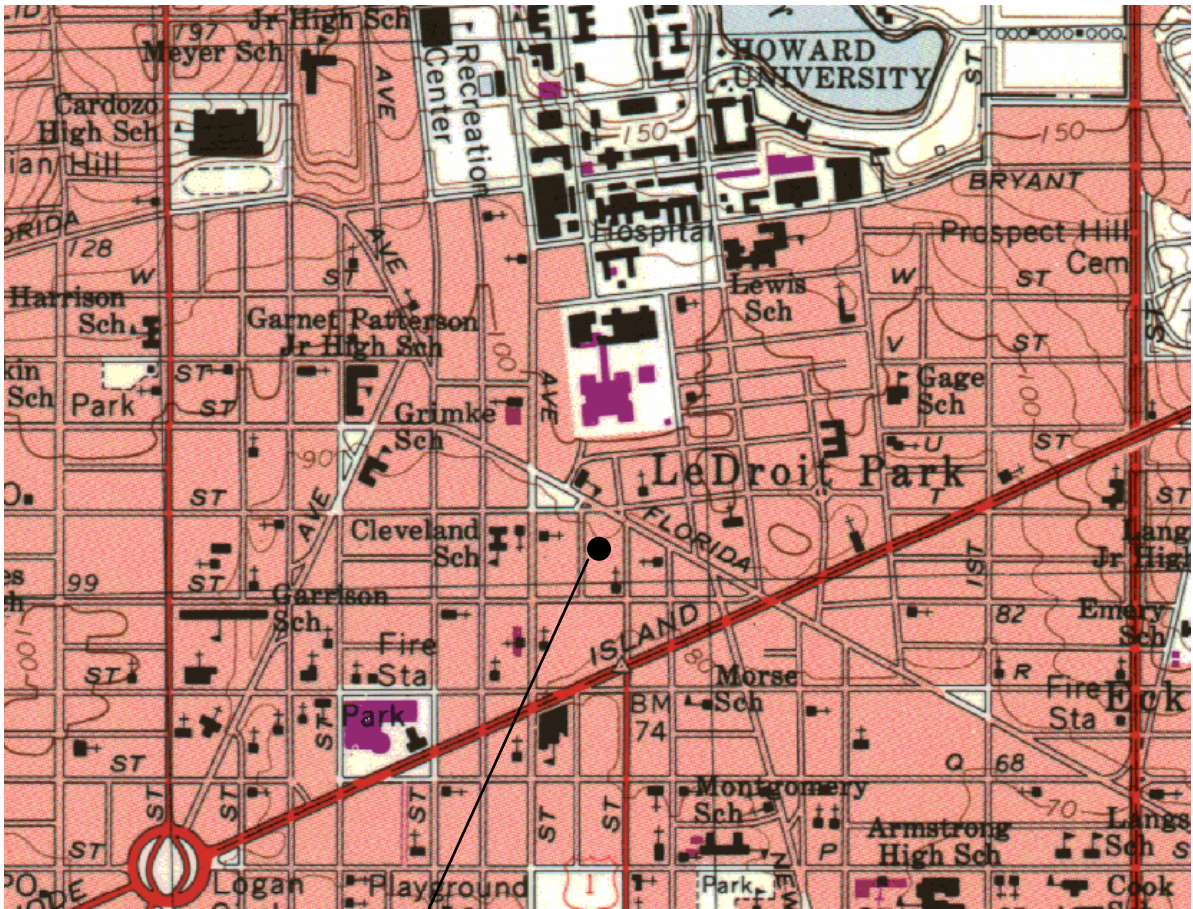
Washington, DC
County and State



Historic Map of Square 441 showing Holzbeierlein Bakery
(from Sanborn Fire Insurance Map, 1927)

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Site Map for Holzbeierlein Bakery
1815-1827 Wiltberger Street NW
(USGS Washington West Quad)

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Site Map of Holzbeierleing Bakery showing National Register Boundaries
1815-1827 Wiltberger Street
Square 441 Lot 853

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Key to Photographs

Holzbeierlein Bakery

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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. 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.

- ⁱ D.C. Permit to Build #130313 (1/14/1930)
- ⁱⁱ “Building Permits,” *Washington Evening Star*, Sep. 19, 1876.
- ⁱⁱⁱ D.C. Permit to Build #2392 (5/25/1891).
- ^{iv} “A Business Building,” *Washington Evening Star*, May 13, 1893.
- ^v “A War on Filthy Bakeries,” *The New York Times*, Apr. 8, 1896.
- ^{vi} “The Staff Of Life,” *Star*, Jul. 15, 1893.
- ^{vii} Advertisement in *The Washington Times*, Jul. 26, 1908.
- ^{viii} DC D.C. Permit to Build #5088, May 4, 1912
- ^{ix} D.C. Permit to Build #5390 (6/16/1914)
- ^x D.C. Permit to Build #947 (8/30/1913).
- ^{xi} “D.C. May Face Bread Famine,” *Washington Post*, April 29, 1920.
- ^{xii} Advertisement, *Washington Evening Star*, Oct. 17, 1921.
- ^{xiii} Advertisement, *Washington Evening Star*, Oct. 25, 1921.
- ^{xiv} D.C. Permit to Build #120693 (2/7/1929)
- ^{xv} DC Permit to Build #117059, 9/7/1928 *Permit #*
- ^{xvi} *Holzbeierlein v. Holzbeierlein*, 91 F.2d 250 (D.C. Cir. 1937).
- ^{xvii} “Bakery is Swept by \$30,000 Fire,” *Washington Evening Star*, May 29, 1932.
- ^{xviii} D.C. Federation of Women’s Clubs Nutrition Committee, *Survey of Black Letter Bakeries (Phone Book) in D.C.*, Apr. 2, 1942.
- ^{xix} “Bakery Output in Washington Hits High Mark,” *Washington Times-Herald*, Aug. 9, 1953.
- ^{xx} *Washington Post*, May 11, 1940
- ^{xxi} DC Permit to Build #1709 (6/4/1898)
- ^{xxii} Buildings by Julius Wenig, Listing generated from the District of Columbia Historic Preservation Office Database. See Permit #0483 (10/4/1897) for Wenig’s first credited building.
- ^{xxiii} DC Permit to Build #1243 (3/1/1902)
- ^{xxiv} DC Permit to Build #2091 (11/30/1908) was issued for a 60 x 170 square foot 2 story brick garage designed by Wenig at 14 13th Street NW
- ^{xxv} Warehouse Survey, 27.



RENTAL

LADY
FRANCE

CP 6920



RESERVED
PARKING

WG FOOD DISTRIBUTION
101 W. WASHINGTON ST. WASHINGTON, DC 20001
202-387-2242

CHEVROLET







WG-FOOD DISTRIBUTOR
1827 WILTBERGER STREET N.W. WASHINGTON DC 20001
202-387-2242

P
↓

P
↓

NO LEFT TURN
EXCEPT ON
PARKING ONLY

NO LEFT TURN

NO LEFT TURN

NO LEFT TURN

NO LEFT TURN

NO LEFT TURN

NO LEFT TURN

NO LEFT TURN

NO LEFT TURN







Handwritten blue graffiti on the brick wall, possibly reading "LIVE" or "LOVE".





Blue graffiti tag on the grey-painted brick wall.

Small black graffiti tag on the white-painted brick wall.

W1011430





Handwritten graffiti or markings on the white-painted ground floor.









UNITED STATES DEPARTMENT OF THE INTERIOR
NATIONAL PARK SERVICE

NATIONAL REGISTER OF HISTORIC PLACES
EVALUATION/RETURN SHEET

Requested Action: Nomination

Property Name: Holzbeierlein Bakery

Multiple Name:

State & County: DISTRICT OF COLUMBIA, District of Columbia

Date Received: 2/24/2017 Date of Pending List: Date of 16th Day: Date of 45th Day: 4/10/2017 Date of Weekly List:

Reference number: SG100000845

Nominator: State

Reason For Review:

<input type="checkbox"/> Appeal	<input type="checkbox"/> PDIL	<input checked="" type="checkbox"/> Text/Data Issue
<input type="checkbox"/> SHPO Request	<input type="checkbox"/> Landscape	<input type="checkbox"/> Photo
<input type="checkbox"/> Waiver	<input type="checkbox"/> National	<input type="checkbox"/> Map/Boundary
<input type="checkbox"/> Resubmission	<input type="checkbox"/> Mobile Resource	<input type="checkbox"/> Period
<input type="checkbox"/> Other	<input type="checkbox"/> TCP	<input type="checkbox"/> Less than 50 years
	<input type="checkbox"/> CLG	

Accept Return Reject 4/10/2017 Date

Abstract/Summary
Comments:

Recommendation/ Criteria Accept, National Register Criteria A and C

Reviewer Patrick Andrus Patrick Andrus Discipline Historian

Telephone (202)354-2218 Date 4/10/2017

DOCUMENTATION: see attached comments : No see attached SLR : No

If a nomination is returned to the nomination authority, the nomination is no longer under consideration by the National Park Service.

GOVERNMENT OF THE DISTRICT OF COLUMBIA
HISTORIC PRESERVATION OFFICE



MEMO

DATE: February 24, 2017
TO: Patrick Andrus
FROM: Kim Williams *KAW*
RE: Transmittal Letter for the Holzbeierlein Bakery

Please find enclosed two disks for the Holzbeierlein Bakery National Register nomination

The enclosed disk, Disk 1 (of 2) contains the true and correct copy of the nomination for the Holzbeierlein Bakery and the enclosed Disk 2 (of 2) contains photographs as per the NR photo requirements of the bakery.

GOVERNMENT OF THE DISTRICT OF COLUMBIA
HISTORIC PRESERVATION OFFICE



MEMO

DATE: March 3, 2017

TO: Patrick Andrus

FROM: Kim Williams *KW*

RE: Revised disks for Holzbeierlein Bakery and Virginia Interlocking Control Tower

Please find enclosed two replacement disks for the Holzbeierlein Bakery National Register nomination and the Virginia Interlocking Control Tower, previously submitted on February 24, 2017. The previously submitted disks contained the files as Word documents. These revised disks (1 of 2) contain the true and correct copies of the nominations in pdf format. The previously submitted disks (2 of 2) for both nominations remain valid.