

United States Department of the Interior
National Park Service

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National Register of Historic Places
Registration Form

NATIONAL
REGISTER

This form is for use in nominating or requesting determinations of eligibility for individual properties or districts. See instructions in *Guidelines for Completing National Register Forms* (National Register Bulletin 16). Complete each item by marking "x" in the appropriate box or by entering the requested information. If an item does not apply to the property being documented, enter "N/A" for "not applicable." For functions, styles, materials, and areas of significance, enter only the categories and subcategories listed in the instructions. For additional space use continuation sheets (Form 10-900a). Type all entries.

1. Name of Property

historic name Thomas and Company Cannery
other names/site number M:21-168

2. Location

street & number East Diamond Avenue N/A not for publication
city, town Gaithersburg N/A vicinity
state Maryland code MD county Montgomery code 031 zip code 20877

3. Classification

Ownership of Property	Category of Property	Number of Resources within Property	
<input checked="" type="checkbox"/> private	<input checked="" type="checkbox"/> building(s)	Contributing	Noncontributing
<input type="checkbox"/> public-local	<input type="checkbox"/> district	<u>1</u>	<u> </u> buildings
<input type="checkbox"/> public-State	<input type="checkbox"/> site	<u> </u>	<u> </u> sites
<input type="checkbox"/> public-Federal	<input type="checkbox"/> structure	<u> </u>	<u> </u> structures
	<input type="checkbox"/> object	<u> </u>	<u> </u> objects
		<u>1</u>	<u>0</u> Total

Name of related multiple property listing: N/A

Number of contributing resources previously listed in the National Register 0

4. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act of 1966, as amended, I hereby certify that this 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 meets does not meet the National Register criteria. See continuation sheet.

[Signature] 5/29/90
Signature of certifying official Date

STATE HISTORIC PRESERVATION OFFICER
State or Federal agency and bureau

In my opinion, the property meets does not meet the National Register criteria. See continuation sheet.

Signature of commenting or other official Date

State or Federal agency and bureau

5. National Park Service Certification

I, hereby, certify that this property is:

entered in the National Register. Mark J. Baker Entered in the 5 July 1990
 See continuation sheet. National Register

determined eligible for the National Register. See continuation sheet.

determined not eligible for the National Register.

removed from the National Register.

other, (explain:)

[Signature] Signature of the Keeper Date of Action

6. Function or Use

M:21-168

Historic Functions (enter categories from instructions)

Industry/Manufacturing Facility

Current Functions (enter categories from instructions)

Vacant/not in use

7. DescriptionArchitectural Classification
(enter categories from instructions)

no style

Materials (enter categories from instructions)

foundation Brick

walls Brick

roof Metal (tin)

other Wood

Describe present and historic physical appearance.

DESCRIPTION SUMMARY:

The Thomas and Company Cannery is a one to two-story tall, free-standing load-bearing brick rectangular structure composed of four discrete, structurally independent but contiguous elements, built between 1917 and 1918, with a non-contributing addition constructed in 1956. Although in general disrepair, the exterior of the cannery retains its original integrity. The building interior, however, has been significantly modified over the years and has lost most of its original detailing, fabric and equipment. All of the major building components, with the exception of the 1956 addition to the north elevation of the structure, contribute to its industrial and architectural character. The 1956 addition was constructed of the same building materials as the original structure and does not detract from its significance.

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GENERAL DESCRIPTION

All of the major building components of the Thomas and Company Cannery were constructed between 1917 and 1918. An addition was added to the north elevation of the structure in 1956. The eastern most portion of the building (identified on the sketch and boundary map as the shipping portion of the Cannery) is made up of two, two-story rectangular, brick bearing wall structures, covered by a single, continuous gabled roof. Construction on the east half of this portion (#1 on the Resource Sketch Map) was initiated first, with the west half (#2) following shortly after. The interior walls of this portion are exposed brick, the first floor is a concrete slab on grade. Brick piers penetrating the slab rise up to varying heights, supporting some of the original interior wood columns. These wood columns are in an advanced state of deterioration. Steel posts have been added to this section of the structure to reinforce and help support the second floor. The second floor structure is wood joists and flooring, both of which have suffered extensive water damage and are in poor condition. The roof structure in this portion of the building is made up of wood tie beams, in poor to deteriorated condition, spanning the width of the building. The roofing is a single layer of corrugated steel decking which replaced the original metal pan roof. There is a gabled cupola over part of the western end (#2) of this portion of the building, originally installed to provide filtered natural light into the structure.

Adjoining the western end of the shipping building is a single story, 16' high, brick bearing wall structure (identified on the sketch and boundary map as the main processing building, #3). The interior walls of this section are exposed brick. This portion of the building has a concrete floor 2" to 4" higher than the floor in the east structure. The roof for this portion of the building is composed of steel trusses spanning the width of the building, bearing on the brick exterior walls. Running the length of the roof is a gabled clerestory structure glazed on its north side with operable, louvered glass panels. This feature was designed to allow natural light to illuminate the processing and assembly operations of the Cannery.

Directly west of this portion of the building is the original one-story, brick boiler house (#4 on the Resource Sketch Map), which still contains the International Boiler Works machinery installed for the processing system. The interior walls are exposed brick and the floor is a concrete slab on grade. This small structure is covered by a single layer of corrugated metal, which replaced the original metal pan roofing, supported by 2x6 wood framing.

Attached to the north elevation of the main processing building is a one-story, brick building which was constructed after World War II, around 1956 (#5 on the Resource Sketch Map). The interior walls of this structure are exposed brick, the floor is a concrete slab on grade, and this element of the building is covered by a wood-framed, corrugated metal, gabled roof. This portion of the Cannery, although constructed of compatible materials and in a simple style, is not a contributing element to the complex.

Added to the south elevation of the eastern portion of the building, directly adjacent to the B & O Railroad tracks, are three, one-half story lean-to structures; two constructed of concrete block, and one of metal. The dates of their construction are unknown, but probably post 1956.

To the north is a partially paved lot between the building and East Diamond Avenue. To the east of the building is an open lot and to the west is a one story building that is not part of the Cannery property.

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Site Location Map 1989

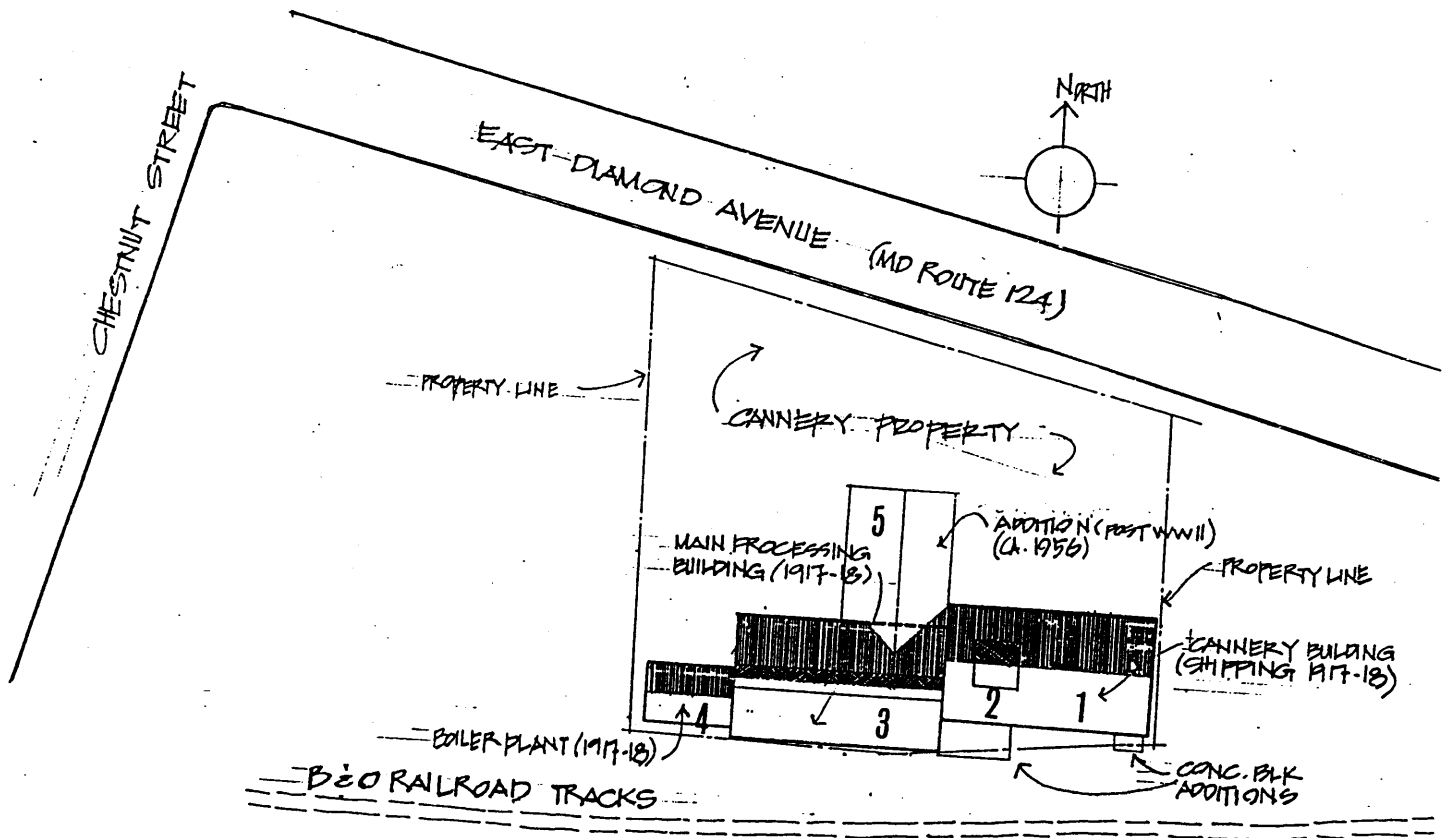
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Resource Sketch Map 1989
(Not to Scale)

8. Statement of Significance

Certifying official has considered the significance of this property in relation to other properties:

nationally statewide locally

Applicable National Register Criteria A B C D

Criteria Considerations (Exceptions) A B C D E F G

Areas of Significance (enter categories from instructions)
Industry

Period of Significance
1917-1940

Significant Dates
N/A

Cultural Affiliation
N/A

Significant Person
N/A

Architect/Builder
unknown

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

SIGNIFICANCE SUMMARY:

The Thomas and Company Cannery, which started operations in Gaithersburg, Maryland in 1917, was the first and largest vegetable cannery in Montgomery County, Maryland. Its opening provided this primarily agriculturally based region with an important local market for vegetables grown in and around Gaithersburg, with farmers coming from Buckeystown, Adamstown, Poolesville, Fairfax, and other areas. Prior to its construction, local farmers were required to truck produce, the major agricultural crop in the area, to markets in Baltimore and Washington. The Thomas cannery provided a much needed local market which would stimulate the local economy by reinvesting revenues within Gaithersburg and the immediate area. At the time of its construction, until well after World War II, the cannery was the primary employer in Gaithersburg, providing regular full and part-time employment for more than 200 people, and hundreds of additional jobs for migrant workers employed picking vegetables grown in the surrounding area. Until its closure in 1963 after fire damage, the factory remained the major employer in Gaithersburg and the primary market for locally grown produce. The factory canned peas, pumpkin and corn, supplied both the local retail market and the war effort during Wars I and II. During the war years the cannery expanded operations and functioned on a three shift schedule to provide vegetables for shipment to troops. After the war, the cannery continued to produce vegetables under the brand names "MY-T-Nice," "Ever-Good," "Barbara Fritchie," and "On-Top" corn, peas and succotash. The cannery represents very important local industrial development in Gaithersburg in the early part of this century, utilizing the abundant agricultural resources of Montgomery County and providing extensive employment for both migrant and permanent workers up until the factory's closing in 1963. It was the first industrial development in this rural, agriculturally based community and, until closing, the primary locally based industry.

See continuation sheet No. 8.1

For HISTORIC CONTEXT and MARYLAND COMPREHENSIVE HISTORIC PRESERVATION PLAN data.

9. Major Bibliographical References

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May, Earl, "The Canning Clan," 1937, The McMillian Company, New York.

Canning Trade Magazine: History of Canning Industry.

Kechel, Edward M., "Masters of the Art of Canning," Maryland History Magazine.

Maryland Inventory of Historic Properties, Montgomery County (M:21-168).

See also end notes for Section 8.

See continuation sheet

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

Specify repository:

City of Gaithersburg

10. Geographical Data

Acreeage of property 0.66699 acres

USGS quad Gaithersburg, MD

UTM References

A	1 8	3 0 9	8 0 0	4 3 3 4	7 5 0
	Zone	Easting		Northing	

B					
	Zone	Easting		Northing	

C					
---	--	--	--	--	--

D					
---	--	--	--	--	--

See continuation sheet

Verbal Boundary Description

See continuation sheet No. 10.1

Boundary Justification

The boundary includes only the city lot upon which the resource stands.

See continuation sheet

11. Form Prepared By

name/title	<u>John J. Cullinane, AIA</u>	date	<u>October 24, 1989</u>
organization	<u>John Cullinane Associates</u>	telephone	<u>202-337-7124</u>
street & number	<u>1214 28th Street, N. W.</u>	state	<u>D. C.</u>
city or town	<u>Washington</u>	zip code	<u>20007</u>

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HISTORIC CONTEXT:

MARYLAND COMPREHENSIVE HISTORIC PRESERVATION PLAN DATA

Geographic Organization: Piedmont

Chronological/Developmental Period(s):

Industrial/Urban Dominance	A.D. 1870-1930
Modern Period	A.D. 1930-Present

Prehistoric/Historic Period Theme(s):

Economic (Commercial and Industrial

Resource Type:

Category: Buildings

Historic Environment: Urban

Historic Function(s) and Use(s): Industry/Manufacturing Facility

Known Design Source: none

See Continuation Sheet No. 8.2

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HISTORIC CONTEXT: The Canning Industry in Maryland

Overview:

The process of canning vegetables and seafood in the United States was focused in the eastern portion of the country, primarily in Maine and Maryland.¹ The early part of the 19th century was a struggle for finding a safe method of purifying canned materials to prevent spoilage and much of this research and experimentation was conducted in Maryland by individuals whose names are synonymous with canning today; Thomas Kensett, John Winslow Jones, and Louis McMurray.

Due to the pressures of providing a safe method of transporting foodstuffs great distances by slow methods, such as boats and carriages, coupled with the potential economic benefits to the individuals and cities developing such methods, great efforts were expended in finding new and efficient means of canning. There was no single, revolutionary invention by one person that created the canning process used throughout Maryland and the rest of the country, but rather a series of developments and inventions of packaging and processing that were created in direct response to identified problems.

By 1850 Thomas Kensett was canning large quantities of corn, green peas and tomatoes in Baltimore in a single facility. Although his products were readily accepted in the marketplace, a lack of proper processing led to significant losses due to spoilage. In 1860 Isaac Solomon developed a process in Baltimore of sealing cans "air-tight" prior to immersing them in an open bath for cooking.² This reduced the amount of spoilage and increased the shelf-life of most canned products. Solomon also introduced the use of calcium chloride in the cooking water, this significantly reduced the cooking time and increased production.

During the Civil War, Baltimore was the center of transportation, with the Baltimore & Ohio operating trains through Lake Erie ports to Chicago. In addition, the Chesapeake Bay was filled with shipping, heading both north and south. The combination of Baltimore being a transportation hub, and the Chesapeake Bay providing large quantities of seafood, made the city a natural setting for the canning industry and industrial development. Due to the abundance of oysters in the Bay, in the 1870's Baltimore took the lead from Maine as the center of oyster canning.³ The "Cove Oysters" from Baltimore became known throughout the United States. Due to the general short shelf life of oysters and other seafood, it became necessary to improve the processing methods that had been developed primarily for vegetables. In 1874 a Baltimore canner, Andrew Keyser Shriver, perfected a closed-kettle retort (cooker) that improved the quality control of the processing system and shortened the cooking time.⁴ This invention both solved the most difficult purification problems with oysters and seafood, and increased production for all canning. The closed-kettle retort process continues to be used today.

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There were numerous other developments in the canning industry that took place in Maryland, and particularly in Baltimore, such as an improved tinning process to prevent "Corn Black", and enameled linings in cans to preserve the color and freshness of seafood. In addition, Maryland was the first State to attempt to stabilize the distribution and sale of canned foods in America, organizing the Canned Goods Exchange in 1882 in Baltimore.⁵

REGIONAL IMPACTS

Although Baltimore was the center of the 19th century canning industry in Maryland, the increased demand for canned goods, linked to the outbreak of World War I, created a need to regionalise the industry.⁶ By the start of the 20th century, the high economic return and the ready availability of fish, crabs and oysters from the Chesapeake Bay led Baltimore's canning activities to increasingly center around seafood, with fewer and fewer processing plants handling vegetables. Also, the transport of vegetables from outlying counties and farms to Baltimore still posed concerns over spoilage. To address these conditions, numerous small canning industries grew up in outlying areas. Located in smaller towns, these processing factories were developed to serve local farmers and local markets.

THE THOMAS AND COMPANY CANNERY

One of the new leading families in the 20th century canning industry in Maryland were Frank and Clyde Thomas. Prior to opening the cannery in Gaithersberg in 1917, Frank Thomas was operating a canning plant in Adamstown and in Frederick. With the start of World War I, and the entreaty of President Woodrow Wilson to canners to "make possible the expansion of their enterprises which will be necessary as the stupendous undertaking of the great war develops", the Thomas family decided to expand their business and applied for a permit to construct a flour mill, grain elevator, and fertilizer mixing plant in Gaithersberg, and, on the cannery property, a hogpen, a warehouse and tank. The original warehouse remains as the primary element on the current cannery site.

The Thomas cannery was opened to primarily serve the local farmers and canned goods market. Although it evolved into the largest and longest lived cannery in Montgomery County, and remained in operation until 1962, the factory remained the focus of Gaithersberg industry and economy. It provided an important local market for farmers, employment for local and migrate workers, and, during World War II, when the factory was operating continuously to meet another "War demand", employed the work of German prisoners-of-war, which were housed at the corner of Goshen and Snoffers School Road.

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The Thomas cannery, was constructed around the technological canning advancements developed in the 19th century, combined with the assembly-line production process advanced by the new auto industry. The design of the Thomas Cannery complex follows closely the work being done by Albert Kahn in the development of expandable factories, both in the orientation of the buildings and in their open-end design.

The factory represents a number of significant elements in the context of the canning industry in Maryland; the regionalization of the cannery industry in Maryland, away from Baltimore; modest, local industrial development in the canning business; state-of-the-art processing systems and factory design; and, the shift away from a central, economic, industrial base in Baltimore, to regional and local economic independence. The Thomas cannery illustrates the diversity of the canning industry in Maryland and the importance of local and regional developments in the economic growth throughout the State.

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Baltimore and Frederick, Maryland were early industrial centers for food canning (corn, oysters and peas in particular) in the United States after 1860. Widespread low-cost distribution became possible after 1905 when the sanitary or open top can using ⁷double seamed rather than soldered top and bottom was developed. The industry was highly dependent on transportation networks to move raw produce to factories and finished goods out. Although agriculture was the economic base of Gaithersburg and Montgomery County through the 19th century, rail transportation enabling large scale food processing did not arrive until 1873. No canning industry existed in Montgomery County until Thomas and Company moved to Gaithersburg in 1917.

The Thomas family had already developed a successful Western Maryland cannery business in Adamstown before selecting Gaithersburg as the site of a new operation. ⁸On February 27, 1917, Town of Gaithersburg records show that Thomas and Company was issued a building permit for a canning factory. On September 17, 1917, Mr. Thomas applied for a permit for a flour mill, grain elevator, fertilizer mixing plant, and canning factory. From June to September 1918, Thomas was issued three building permits: the first for an addition to the factory, the second for a hog-pen at the factory property, and the third for an addition to the warehouse and tank. The cannery was built on a large parcel on Chestnut Street extending along the B&O tracks at Ward's Station, conveniently located for rail shipping and receiving.

The complex consisted of a brick and concrete block, tin roofed cannery building which contained the production line, kettles for preparing the vegetables, fillers, cappers, cookers, and a cold water cooling canal from the factory to the finished goods warehouse. The "Pea Vinery," a machine which separated pods from vines and shelled peas for washing, was located at the far back of the lot. Corn was prepared and run through the "cutters" next to the factory. After processing, the product was cooled by sending it through the canal, and was stored in the finished goods warehouse. The original 1917 brick structure remaining on the property was the factory ¹⁰and storehouse for canning supplies, primarily sugar and cans.

The factory originally canned corn and pumpkin, then peas and corn. The pea season was for 4 to 6 weeks beginning in late May or June followed by a 6 week slack time, then corn production until October. The product was put into gallon cans for wholesale and institutional sale. ¹¹

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Other than agricultural supply and products, the cannery was the only industry of size in the area. The operation employed about 200 people when canning, needing approximately 130 to 140 to run the line. The seasonal employment provided income opportunities for high school and college students, women with families, and wage earners needing supplemental part-time income. Students were paid 25 to 50 cents an hour for preparation in the 1940s and 1950s and more responsible positions up to \$1.00 per hour in the mid-fifties.¹² Many people worked shifts or several days a week, but during the height of the season when the operation continued until all produce was processed, some people worked from opening at 5 or 6 a.m. until midnight or later.¹³

The cannery had a ripple effect on the Gaithersburg economy. Laborers, field workers and pickers were needed to cultivate and harvest peas and sweet corn for the plant. Truckers, administrative and sales representatives were needed to transport and sell the product. Local workers captured the bulk of the jobs until the late fifties, when migrant workers were first employed for field and production work.¹⁴ Alternative cannery crops created a more stable farm economy than one based exclusively on dairying or grain production, and one which remained constant as long as the cannery was in production. The income from seasonal farm labor and cannery production was in turn pumped back into Gaithersburg's strong farm supply and retail businesses. For some businesses and families, the cannery income was crucial for financial survival, especially during the 1930s and 1940s.¹⁵

During the WW II era, manpower was scarce because of armed service demands. A German Prisoner of War camp was established near Gaithersburg, roughly on Goshen and Snouffers School Road. The POWs were utilized to keep the operation running, largely in the fields, but some also worked in the cannery operation in Gaithersburg.¹⁶

There were some drawbacks to such an industry operating in the small town. The odor from production waste and residue could become pungent enough in the hot and humid summers to overpower most of the town, and drainage¹⁷ was a problem from the start. A filtration plant was installed,¹² but this did not ever completely alleviate the problems. Nearby neighbors appealed to the Mayor and Council for relief on occasion and the situation was always resolved without drastic action.

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In 1956, the cannery was acquired from the Thomas¹⁹ heirs by Jenkins Brothers Cannery Company of Frederick, Maryland. Migrant workers were brought from Florida to work at the plant and were housed in frame "dormitories" within the cannery complex. In 1958, a fire broke out in a dormitory, killing an infant. The City of Gaithersburg then notified the cannery that the housing had to be removed. Another fire²⁰ broke out at the cannery in June of 1962 doing \$10,000 in damage. A resident on West Diamond Avenue, several blocks away recalls ..."like shots being fired²¹ or firecrackers exploding" could be heard at their apartment.

The fire investigation revealed that 15 migrant workers were present, housed in a "chicken-coop-like structure within the confines of Jenkins Brothers Cannery Company..."²² The approximately 30x12 foot structure housed 15 workers in four partitioned rooms with outside entrances. There was a community lavatory in the structure but toilet facilities were available only in the factory. The city ordered Jenkins Brothers to²³ remove workers and the substandard dormitories or face legal action. The loss of low-cost labor together with the waning of local agricultural in favor of suburban housing and development was a double blow and the cannery operation was not restarted. The smokestack and some portions of the cannery complex were taken down. The finished goods warehouse was rebuilt, and expanded for other uses and is now leased by Standard Supply for warehouse space. The old 1917-1918 factory and storehouse remain vacant. The cannery was designated a Gaithersburg landmark in 1987.

Footnotes:

¹ May, Earl. "The Canning Clan," 1937, The McMillian Company, New York, p. 150.

² Keche, Edward, "Masters of the Art of Canning." Maryland History Magazine, vol 67, pgs. 351-362.

³ May, Earl. "The Canning Clan," 1937, The McMillian Company, New York, p. 240.

⁴ Keche, Edward, "Masters of the Art of Canning." Maryland History Magazine, vol 67, pgs. 351-362.

⁵ May, Earl. "The Canning Clan" 1937, The McMillian Company, New York, p. 371.

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⁶Canning Trade Magazine: History of Canning Industry, 1914 issue.

⁷"Food Preservation." Encyclopedia Britannica 15th ed. 1974. p 492.

⁸Williams, T.J.C., and Roger McKinsey. History of Frederick County, Maryland, Vol. II Biographical Record; 1910, L. R. Titsworth and Co. pp.1431-1434.

⁹Town of Gaithersburg permits records for 1917, 1918. City Hall, 31 South Summit Avenue.

¹⁰Interviews with John S. Thomas, March - May 1986. Mr. Thomas as nephew/son of owners John F. Thomas and Clyde E. Thomas, worked at the cannery as a boy and was timekeeper as a young man. Interview with James Wriley Jacobs. Mr. Jacobs' began working at the cannery at age 14. His father was both manager and Superintendent of the cannery from 1917 until retirement about 1950.

¹¹Gaithersburg, The Heart of Montgomery County, 1978, City of Gaithersburg. p. 97.

¹²Charles W. Walker, when asked in 1978 what boys did in Gaithersburg in his youth, (1920-30) replied "Everybody worked at the cannery as soon as they were old enough." (Gaithersburg Gazette, undated clipping. John S. Thomas, James W. Jacobs, and interview with Lee Manuel, May, 1986. Mr. Manuel worked at the cannery in the fifties to finance his education.

¹³John S. Thomas.

¹⁴Interview with Janet Thompson Manuel, May, 1986 and The Montgomery County Sentinel, June 28, 1962.

¹⁵John S. Thomas.

¹⁶John S. Thomas.

¹⁷The Montgomery County Sentinel, 9/30/18 reported a suit of the County Commissioners acting as County Board of Health to refrain Thomas & Company of Gaithersburg from permitting refuse from their canning factory to be heard in Circuit Court...judge ordered nuisance to be abated or injunction would be granted.

¹⁸Gaithersburg, The Heart of Montgomery County, p. 97.

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¹⁹Montgomery County Land Records 2210/512 Thomas & Co. to Cullen S. Jenkins et. al. Deed dated April 5, 1956 included all lands conveyed to Thomas & Co. by I. T. Fulks (2.701 acres, April 24, 1917, (PBR262/398) Talbott et. al. (302/64 Jan. 20, 1921), John A. Selby on 7/6/1950 (Fred. Co. CKW1402/279) and Fitzhugh T. Clarke (1773/191&197) part of land called "Zoar" conveyed to Thomas & Co. by Lena V. Bohrer Ward & husband by deed dated July 30, 1947 (1093/169). The core Fulks/Cannery property is part of the 1,238-1/2 acre land grant "Zoar" patented by Robert Biscoe and son Gerard in 1793 incorporating several earlier grants. Martha Meem, wife of George A. Meem of Georgetown, purchased 200 acres of Zoar known as "Rawlings Rest" from Mary R. Bibb in 1863. Henry C. Ward and Ignatius T. Fulks, operating as the company of Ward & Fulks, purchased the cannery property from Martha Meem on April 29, 1873 (EBP10/388).

²⁰Sentinel, 6/28/1962.

²¹Janet Manuel. The Manuels lived in the West Diamond Avenue/Water Street area.

²²Sentinel, *ibid.*

²³Sentinel, *ibid.*

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GEOGRAPHICAL DATA:

Being a parcel of land conveyed to Rockville Fuel and Feed by deed dated March 8, 1967, and recorded among the Land Records of Montgomery County, Maryland in Liber 3599 at Folio 668, the said parcel also being shown on a plat of subdivision entitled "Parcel A, a subdivision of Rockville Fuel and Feed Co." and recorded in the aforesaid Land Records in Plat Book 106 as Plat 12306, and being particularly described as follows:

Beginning for the same at a point on the North 76°15'10" West, 301.81 foot line as shown on the aforesaid plat, said point being 210.00 feet from the southeasterly end of said line and running thence;

- 1) North 76°15'10" West, 91.81 feet to a point; thence
- 2) North 69°40'10" West, 105.00 feet to a point; thence
- 3) North 19°46'06" East, 173.04 feet to a point; thence
- 4) South 58°32'10" East, 190.00 feet to a point; thence
- 5) South 15°07'05" West, 126.34 feet to a point of the beginning containing 29054.23 Square Feet or 0.66699 of an Acre