THE OREGON STATE FAIR POULTRY BUILDING: A TANGIBLE REPRESENTATION OF THE SOCIAL IMPORTANCE OF POULTRY AGRICULTURE IN OREGON, LATE 19TH CENTURY - EARLY 20TH CENTURY.

by

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A TERMINIAL PROJECT

Presented to the Historic Preservation Program
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of the University of Oregon
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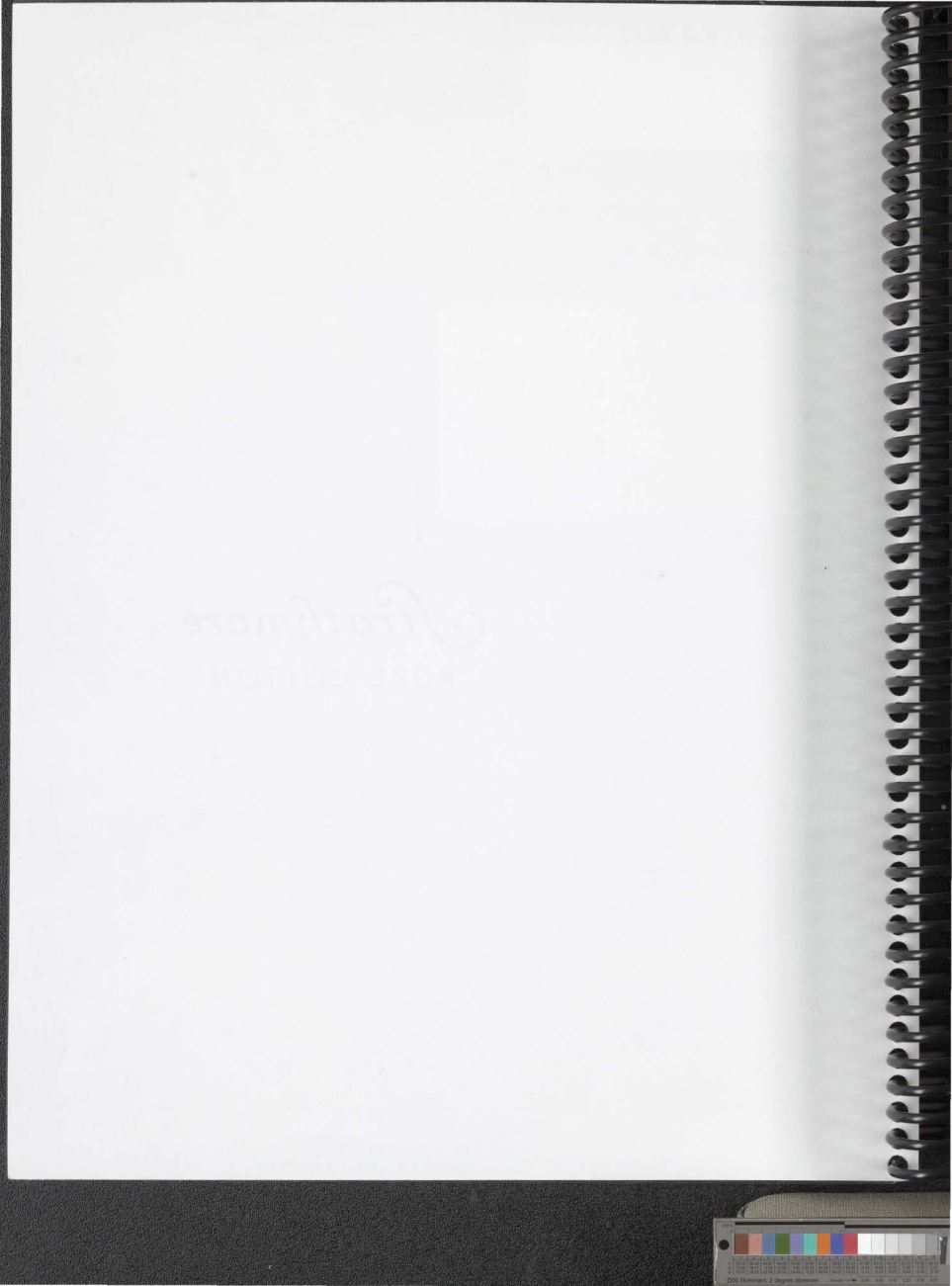

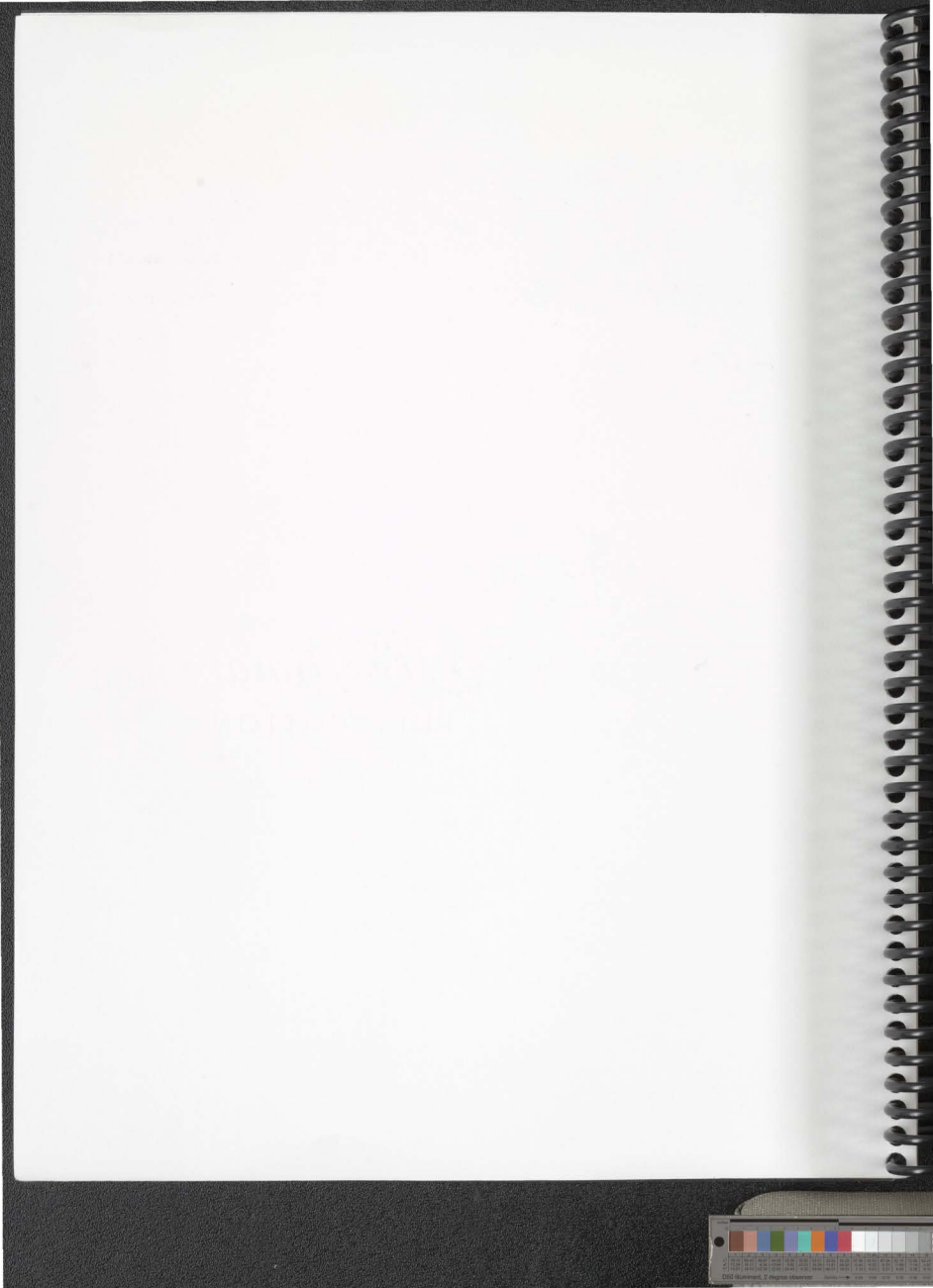

"The Oregon State Fair Poultry Building: A Tangible Representation of the Social Importance of Poultry Agriculture in Oregon, Late 19th Century – Early 20th Century," a terminal project prepared by Kathryn M. Burk in partial fulfillment of the requirements for the Master of Science degree in the Historic Preservation Program. This terminal project has been approved and accepted by:

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Donald L. Peting, Chair of the Examining Committee

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Date

Committee in Charge: Donald L. Peting, Chair
Leland M. Ross
Ross Curtis

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Finally, I would like to thank my friends and family for their relentless support that saw me through some challenging times. Melissa Stoller, whose sense of humor, friendship and encouragement helped me see the light at the end of the tunnel. To my parents, sisters, brothers, brothers- and sisters-in-law, and Kristy and Chris, thanks for always cheering me on. To Forrest, Josh and Kindra, their constant upbeat support kept me going. And, lastly, to the love of my life, Ron Hise, I owe a debt of gratitude for his love, optimism and level-headedness. This would never have been realized without him.

To the men in my life:

Forrest and Josh,

and Ron.

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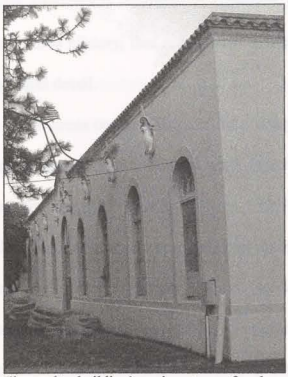
INTRODUCTION

This project grew out of an almost casual question by my advisor, Don Peting. He asked if I was confident that I had chosen the right topic for my terminal project. My interest was piqued as soon as I saw his photographs of a building. With its classically beautiful architecture, the poultry building spoke to my personal history. Having grown up in Petaluma, California, which was the nineteenth century "Chicken Capital of the World," I observed numerous poultry industry related buildings and structures throughout the town and countryside. Older family members had worked as teenagers in the industry sorting and candling eggs. The Oregon State Fair Poultry Building was a perfect fit for my terminal project.

The west façade of the poultry building at the Oregon State Fairgrounds, Salem, Oregon. Photograph by author, 2008.

The poultry building at the Oregon State Fairgrounds in Salem represents in physical form the significance of poultry agriculture in the early twentieth century. Constructed in 1921 in the Spanish Colonial Revival style, the poultry building was designed and constructed specifically as a poultry exhibition hall for use during the week-long State Fair. The poultry building reveals the region's identification with agriculture in an elegant and traditional way.



The poultry building's main entrance façade, the south side. Photograph by author, 2008.

The core evidence of this project has been a three-fold investigation: a socio-poultry farming history, an interpretive architectural history, and an analysis of the building as artifact. Historian David Peterson del Mar defines interpretation as an "imposition of some sort of order on a welter of facts and events and processes that would otherwise amount to a procession of tiresome and disconnected minutiae."[1] To interpret the history of the poultry building, one must follow an investigative theme that orders the sequence of topics to be studied. The theme here is the link between architecture and agriculture. The elegant, classic design of the poultry building represents the apex of success of the poultry industry in the early 1920s.

For research I used primary and secondary sources, pictorial and graphic documentation, periodicals and rare books, all found within a variety of collections. The Oregon Historical Society, Oregon State Archives, Oregon State Library were important sources for primary

[1] David Peterson del Mar, *Oregon's Promise: An Interpretive History*, (Corvallis, Oregon: Oregon State University Press, 2003), 9.

documents. Knight Library and Special Collections at the University of Oregon and Valley Library and its Special Collections at Oregon State University were of premium importance to this work. Several websites were consulted on state fairgrounds.

Valuable works on the settlement history of Oregon were referenced. I found David Dary's *The Oregon Trail*, and the *Historic Context Statement: Salem, Oregon*, by Marianne Kadas, particularly informative. However, it is David Peterson del Mar's *Oregon's Promise: An Interpretive History,* that remains my principal resource for Oregon history for its remarkable range and detail.

Sources on the history of the poultry industry were readily obtainable, even though most were generated by the industry itself. Oscar A. Hanke, John L. Skinner and James Harold Florea produced *American Poultry History, 1823-1973: An Anthology Overview of 150 Years*. This collection of essays on many different aspects of the poultry was an important resource, although it tends to be Eastern-centric. I found Gordon Sawyer's *The Agribusiness Poultry Industry: A History of Its Development,* to be an invaluable source of information. A thesis by Paul Louis Smithers on the *History and Analysis of the Pacific Cooperative Poultry Producers* and an Oregon State University publication *100 Years of Progress: The Oregon Agricultural Experiment Station* were both filled with very useful data, as well.

Researching architectural history, I relied heavily upon Leland M. Roth's *American Architecture: A History*, *Understanding Architecture: Its Elements, History, and Meaning* and *America Builds: Source Documents in Architecture and Planning, Draft for Second Edition* and upon David P. Handlin's *American Architecture*. Also useful was the McAlesters', *A Field Guide to American Houses* as a basic style guide.

There is a dearth of information on poultry exhibition halls, fair exhibition buildings, and fair buildings in general. Search results listed books on such topics as fair rides and amusement parks, or photo montage books which are good for a general overview but slim on specific information. One such example is, Steven Robert Heine's *The Oregon State Fair*, in which the photographs inform particularly well of the building's historic site composition; especially interesting is the open plaza to the south of the poultry building (now the Natural Resources Center). Perhaps it is due to the transient nature of such buildings – when an exhibition hall has grown too small or lived past its useful years, it is reused for another purpose or more typically torn down to make way for something bigger and better. Many were of wood construction and burned; those of more permanent construction demolished. Many of the fair buildings that I looked at were of the steel pole barn variety with sheet metal siding and roofs.

Useful sources informing the tenets of adaptive reuse are Arnold R. Alanen and Robert Z. Melnick's *Preserving Cultural Landscapes in America*, *Contemporary Theory of Conservation* by Salvador Muñoz Viñas and *Conserving Culture: A New Discourse on Heritage*, edited by Mary Hufford. Additionally, *Heritage Values in Site Management: Four Case Studies,* edited by Marta de la Torre, proved an interesting and informative read.

The first chapter of this terminal project looks quickly at the settlement of Oregon as a way to contextualize the people in the state and then builds a rather extensive context for the building through an investigative study of the history of the poultry industry. At first, the analysis paints a broad history of poultry in the U.S., and then narrows to specifically look at the evolution of Oregon's poultry industry. The Willamette Valley receives the most attention as it had the highest number of poultry farms in the state. Then research moves to the educational and

scientific aspects through the involvement of the Oregon Agricultural College, the Agricultural Experiment Stations and the Oregon Extension Service.

Chapter two adds the layer of architectural history to the story. It considers the post-WWI era with its social estrangement and the search for comfort and safety as expressed through its architecture. How was this building the embodiment of collective ideals? In this chapter we also examine the architect, Folger Johnson, his life and his work. Also considered is the role of the Oregon State Fair Board, its history and its decision making process.

The third chapter is an investigative look at the building – an analysis of the building as artifact and an in-depth examination of its current condition. Here also is an exploration of the changes over time that have altered the building's original appearance and function. As well, we look at the different uses the poultry building has endured over time as spatial needs changed.

In the fourth and final chapter, options are investigated for adaptively reusing the poultry building in the context of the needs of today's community. Examples of reuse at other fairgrounds illustrate what these States are doing with their underused buildings.

Portions of this work will be utilized as the lead components in an Historic Structure Report prepared for the State of Oregon, nevertheless, it is a complete document in and of itself. This volume builds the context from which a restoration project or additional research can be launched. Thus, the audience will be multiple – the preservation community, the Oregon Parks and Recreation Department, and the historic architect authoring the HSR and his audience. Hopefully, the preparation and findings of this work can be seen as the first step in utilizing a multi-disciplined approach to the rehabilitation and restoration of this building, and in the future to those charged with the long term care of this important piece of Oregon's history.

Chapter One

OREGON'S POULTRY FARMING HISTORY

PRE-1900 TO 1939

A Brief History of Oregon[2]

Prior to contact with Europeans and Americans, thousands of indigenous peoples lived for millennia in the area of what is now Oregon. They fished, hunted and trapped game, and harvested native plants. Many groups relied upon salmon as their most important food source (see Figure 1).

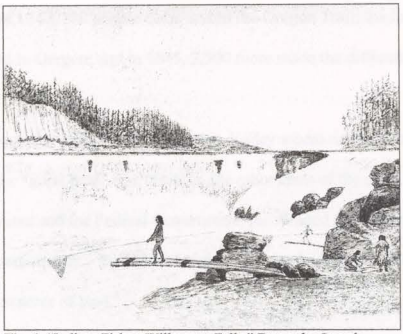


Fig. 1. "Indians Fish at Willamette Falls." Drawn by Joseph Drayton, 1841. Drawing courtesy of The Oregon History Project, Oregon Historical Society, ORHI 46193. Found online at www.ohs.com.

Fur traders came into contact with Native groups beginning in the mid-seventeenth century, and possibly earlier. Russian, and later, American, Spanish, British and other European traders came to Oregon seeking exchange. Commerce with these men brought influence and

[2] This treatise is not meant as an in-depth study of the settlement of Oregon. For a more comprehensive history on this period, please see Bibliography for recommended works.

status to some Natives, slavery to others, and disease epidemics to most. By the onset of the 1840s, wagon trains in ever-increasing numbers began streaming west across the continent and 90% of the Willamette Valley indigenous peoples were dead from such diseases as malaria and small pox.[3]

Pioneer Oregon Settlement

Fleeing the overcrowded American Northeast, abandoning the poor farmlands of the Midwest, escaping the contagions of Southern port cities and the famines of Europe, westward they came.[4] They were searching for adventure, opportunity, new beginnings and the well-advertised "agricultural paradise" of the West.[5] Desperate, broke, adventurous, and hopeful, to Oregon they came. In 1842, 100 people came across the Oregon Trail; the following year, 900 "overlanders" arrived in Oregon; and in 1845, 2,500 more made the difficult trip across the country.[6]

Settlement occurred early in the Willamette Valley where rich farmland could be found, and later, when all the "good land" was taken, in the other areas of the state. Both Oregon's Provisional Government and the Federal Government encouraged this settlement by offering land incentives for participants. [7] By 1855, settlers in Oregon had filed 7,437 patents covering more than 2.5 million acres of land.[8]

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[3] Peterson del Mar, *Oregon's Promise*, 32.
[4] Henri Herz, "Obbligato by Herz," in *This Was America: As Recorded by European Travelers in the Eighteenth, Nineteenth, and Twentieth Centuries*, Oscar Handlin, ed., (New York, Evanston and London: Harper and Row, 1949), 201.
[5] David Dary, *The Oregon Trail*, (New York: Oxford University Press, 2004), 54, 80-82.
[6] Peterson del Mar, *Oregon's Promise*, 69.
[7] Peterson del Mar, *Oregon's Promise*, 74; acreage varied between 160 and 640 acres depending upon marital status and date of settlement and qualifications included race, sex, age and citizenship status. Lane J. Bouman, "The Location and Survey of Oregon Donation Land Claims," Internet, found at http://www.plso.org/readingroom/OregonDLC-Bouman.htm
[8] Kathy Tucker, *Donation Land Claims*, Oregon History Project, Oregon Historical Society, 2002. Found Online at www.ohs.org/education/oregonhistory/historical_records/dspDocument.cfm

Between 1843 and the early 1860s, the number of settlers to Oregon rapidly increased and the majority who came were farmers. Most of the settlements were rural and remote, and were clustered around the northern half of the Willamette River. When the Gold Rush in California created instant markets for farm products, Oregon's economy received a strong boost. The availability of these new markets increased the farmer's desires for greater profits from his land. Consequently, more acreage was put into production and in turn farmers began purchasing improvements such as new and expensive machinery. This allowed for greater crop specialization. Between 1860 and 1900 Oregonians saw great growth in their economy, population numbers and in technological advances.

From the time of settlement, poultry were found on nearly every farm – small or large. Farmwives and children kept gardens and raised chickens, with occasional ducks, geese or turkeys, to supplement the family's diet and for "pocket money" (see Figure 2). Surplus eggs, chicks and cockerels were sold to neighbors, and to local markets and butchers in nearby towns.

Fig. 2. "Sally Bush and Mrs. Nolan near side porch of Bush House, Salem, Oregon." Circa unknown. Photograph of women with free-ranging chickens. Photograph courtesy Bush House Museum, Salem Art Association, Salem Public Library Historic Photograph Collections, Salem, Oregon. Photo ID number bh0138. Found online at www.salemhistory.net.

Although chickens were nearly ubiquitous on early farms, prior to the mid-nineteenth century the poultry industry was not yet viable in the United States. And in Oregon, poultry did not achieve a commercial standing until the turn of the twentieth century. This change was coming and Oregon agriculturalists were to step onto the poultry scene in a major way.

The Development and Progression of the Poultry Industry

Chickens, and to a lesser degree, ducks, geese and turkeys, have functioned as casual yet vital components in sustaining human life for possibly millennia. Both their eggs and meat were seen as good sources of sustenance. Over time, in both Europe and America, specialized breeding of "fancy purebreds" came into vogue and this led to the importation of exotic species from around the world. In mid-nineteenth century America three developments – books and articles on poultry, exhibitions, and poultry societies – led to a burgeoning poultry industry and a major shift in focus for breeders. Additionally, evolving technology such as mechanical incubators, brooders and electric lights, allowed for a rapid increase in poultry numbers. This expansion led to a rise in larger sized flocks, a wealth of egg production and a longer exhibition season. By the turn of the twentieth century, the poultry industry was shifting towards hatching chicks and egg production and away from "fancy" breeds just for show. Oregon was to fit prominently into the history of the poultry industry. Although Oregon was settled later than many regions of the country, its people wisely saw the benefits of poultry and quickly adopted the industry as its own.

The Evolution of Poultry's Importance

Poultry has been an important part of farmyards for hundreds, and possibly thousands, of years. Prior to the eighteenth century, chickens, ducks, and geese in the English poultry yard ". . .

scratched around in barnyards and gardens, haphazard layers and comparatively unmolested."[9] Specific poultry housing was unheard of; wherever the birds chose to roost and lay was their home. Egg collection was hit-or-miss, and loss to predators frequent. However, by the mid-1700s, a more scientific approach to poultry management was employed which led to greater protection for the poultry, better egg laying with easier collection and more meaty "table birds."[10] Most of these new ideas are standard today; for example, nesting boxes with particular lining material; special areas for roosting; enclosed yards in which to scratch, eat and forage for insects; and specific poultry feed. Many people followed these new science based concepts. The late-eighteenth century Bank of England architect, Sir John Sloane, designed homes with special consideration to the poultry yard. Attention was paid down to the last design detail; the "physical and aesthetic well-being" of the birds was considered when designing nesting boxes, ponds, and yards.[11] The consideration being paid to poultry management by highly esteemed architects clearly shows the value with which society was beginning to hold poultry raising. More changes were to come.

By the early nineteenth century, the English viewed poultry in a more romanticized and nostalgic light. The poultry house was seen as a ". . . pleasant place for ladies to pass the time".[12] Nearly every home had chickens and possibly ducks for the family's own use. The recommended poultry yard was at least half an acre fenced, half in grass and half in gravel. There was a central tree for roosting and a pond for ducks or geese or both.[13] Yet the raising of chickens, ducks and turkeys was not yet seen as a commercial industry.

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[9] Christina Hardyment, *Home Comfort: A History of Domestic Arrangements*, (Chicago: Academy Chicago Publishers, 1992), 57.
[10] Hardyment, *Home Comfort*, 58.
[11] Hardyment, *Home Comfort*, 59.
[12] Hardyment, *Home Comfort*, 61.
[13] Hardyment, *Home Comfort,* 61.

Similarly, poultry was important to the European settlers of the United States. There is evidence to indicate a flock of 500 chickens in the Jamestown colony in the early seventeenth century. During the extraordinarily difficult early winters many, if not most, were eaten for sustenance.[14] Eggs and meat from chickens, and feathers from geese and ducks, were considered very valuable commodities. George Washington, in a letter written to his farm manager, stated that every farm family should raise enough poultry to fulfill their needs.[15] His home at Mount Vernon had a "spacious back yard" with "turkeys, geese and other poultry."[16] Trade ships from England and the West Indies customarily traded or sold their remaining poultry provisions before taking on new loads at U.S. ports. These imports were bred with existing flocks creating a relatively disease-free environment for early poultry production.[17]

Through the turn of the nineteenth century, chickens were seen as portable, adaptable and a good source of nutrition through both their meat and eggs.[18] Settlement and growth of American cities, such as New York, Philadelphia and Boston, created a greater necessity for these products. Farmers packed off their surplus to satisfy this need, yet serious attempts to breed for the qualities of high egg and meat production had yet to become a priority with poultry breeders.[19] And, while poultry was slowly gaining some importance, it was seen as much inferior to other classes of livestock. This was evidenced by the fact that mostly women and children were charged with raising poultry. Additionally, wills and inventories listed chickens only by

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[14] Gordon Sawyer, *The Agribusiness Poultry Industry: A History of Its Development*, (Jericho, New York: Exposition Press, 1971), 16-17.
[15] Sawyer, *The Agribusiness Poultry Industry,* 17.
[16] Jean Pierre Brissot, "A Revolutionary in the Making," in *This Was America: As Recorded by European Travelers in the Eighteenth, Nineteenth, and Twentieth Centuries*, Oscar Handlin, ed., (Boston: Harvard University Press, 1949; reprint, New York: Harper & Row Publishers, 1964), 84.
[17] Oscar August Hanke, John L. Skinner and James Harold Florea, eds., *American Poultry History, 1823-1973: An Anthology Overview of 150 Years*, (Madison, Wisconsin: American Printing & Publishing, Inc, 1974), *American Poultry History*, 22.
[18] Hanke, *American Poultry History,* 18-19.
[19] Sawyer, *The Agribusiness Poultry Industry*, 20.

count, whereas detailed descriptions of horses, cattle, swine and sheep were typical.[20] This slowly began to change in the mid-1800s.

About the same time, farmers and other rural people began interbreeding their flocks with the idea of producing the best looking birds. This specialized breeding aimed for particular characteristics such as feather color, conformation, and size. Even prominent Americans such as Thomas Jefferson became enamored with breeding poultry.[21] Additionally, the importation of more exotic species, such as Cohin Chinas, Brahma Pootras, Shanghais, and Cittagongs, gained popularity around this time. This led the early breeders to place a greater emphasis on the breeding and raising of "pure" stock with little importance focused on egg or meat production.[22]

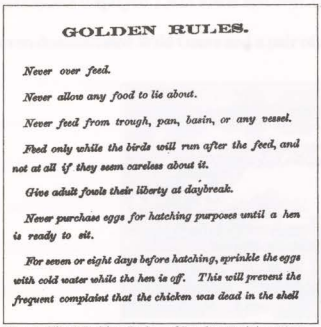
The Transformation of an Industry

However, it was three developments in the mid-nineteenth century which led to the rise in importance of the poultry industry and a major shift in poultry breeding. Firstly, breeders and fanciers began writing about poultry in books and in articles for farm journals. Secondly, they grew interested in staging poultry exhibitions to display their birds. And, lastly, they formed poultry societies and clubs to support and promote "quality" in the breeds.[23] These three developments would lead to a fundamental shift within the poultry industry: the split into two independent and distinct branches, namely the production industry and the fancy breeders.

The first of these changes was the publication of books and articles written for farm journals about poultry. In the U.S., the first book on poultry was published in 1843 by Micah R. Cock, whose real name was C. N. Bement. In *The American Poultry Book*, he describes the most prominent breeds and types of poultry in the country at that time. These included the Game

[20] Hanke, *American Poultry History*, 19.
[21] Hanke, *American Poultry History*, 22-23.
[22] Hanke, *American Poultry History*, 25.
[23] Hanke, *American Poultry History*, 25-35.

Cock, Topknot, Italian Hen, Malay and the Bantam.[24] The 1850s-60s saw an increasing number of articles in farm publications and books specifically on poultry raising, breeding and care (see Figure 3). In one such book, by Simon M. Saunders, *Domestic Poultry: Being a Practical Treatise on the Preferable Breeds of Farm-yard Poultry…* the author discusses housing, laying and brooder boxes, feeding, breeding and management, diseases, and the preparation of show poultry.[25]



GOLDEN RULES.

Never over feed.

Never allow any food to lie about.

Never feed from trough, pan, basin, or any vessel.

Feed only while the birds will run after the feed, and not at all if they seem careless about it.

Give adult fowls their liberty at daybreak.

Never purchase eggs for hatching purposes until a hen is ready to sit.

For seven or eight days before hatching, sprinkle the eggs with cold water while the hen is off. This will prevent the frequent complaint that the chicken was dead in the shell

Fig. 3. The "Golden Rules of Poultry Raising" by Simon M. Saunders, in *Domestic Poultry: Being a Treatise*...published in 1868. Books like this were written to guide people on the many aspects of raising and exhibiting poultry.

The first poultry journal, *The Poultry Bulletin*, began publishing in 1870. Articles discussed egg numbers and the quality of certain breeds of birds. Advertisements touted "superior egg producing ability" and "high egg production."[26] In Oregon, the first poultry journal was the *Oregon Fancier's Monthly*, published in Portland, in 1898, which was followed shortly by the *Northwest Poultry Journal* in 1903. The most widely distributed journal for poultry farmers in Oregon was the *Eggsaminer*, also out of Portland, first published in 1924 by the Pacific Cooperative Poultry Producers.[27] In addition to privately held publications, the Department of Agriculture (created in 1862) first referenced poultry in 1875 in their Annual Report of the Patent Office; and by 1895

[24] Hanke, *American Poultry History*, 25.
[25] Simon M. Saunders, *Domestic Poultry: Being a Practical Treatise on the Preferable Breeds of Farm-yard Poultry, Their History and Leading Characteristics with Complete Instructions for Breeding and Fattening and Preparing for Exhibition at Poultry Shows, etc., etc.*, (New York: Orange Judd Co., 1868), 10-102.
[26] Saunders, *Domestic Poultry,* 34.
[27] James Dryden, *Poultry Breeding and Management*, (New York: Orange Judd Co., 1916), 133.

were publishing Bulletins, for both backyard and commercial interests, about raising, feeding and housing poultry.[28]

Another of the significant developments which led to changes in the poultry industry was the poultry show or exhibition. The first exclusively poultry exhibition in the U.S. was held in 1849 at Quincy Market, Boston (see Figure 4). It was originally advertised as a one day exhibit but had to extend to a second day due to the overwhelming response by the exhibitors. 219 participants displayed 1,423 fowls and over 10,000 people attended. Daniel Webster exhibited seven domesticated Wild Geese and a pair of Java Fowls.[29]

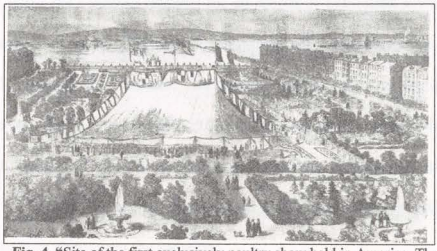


Fig. 4. "Site of the first exclusively poultry show held in America, The Public Gardens, Mass., November 1849." Courtesy Simon M. Saunders, *Domestic Poultry: Being a Practical Treatise on the Preferable Breeds of Farm-yard Poultry, Their History and Leading Characteristics,* 1868.

Newspapers carried the story of the exhibition throughout the country, thus spreading the word on the growing popularity of raising poultry. In the following year, the Boston exhibit featured over 12,000 fowls from over 400 exhibitors.[30] In Oregon, the first poultry exhibitions were at the

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[28] Dryden, *Poultry Breeding and Management*, 20; Hanke, *American Poultry History*, 52.
[29] Daniel Webster, orator, Constitutional lawyer, Senator, Secretary of State under three Presidents (Harrison, Tyler, and Fillmore), and Whig politician, was a noted poultry fancier and respected breeder in the early nineteenth century; Hanke, *American Poultry History,* 31.
[30] Hanke, *American Poultry History*, 33.

county fairs beginning in the late 1850s. Additionally, poultry was among the agricultural exhibits at the first Oregon State Fair in 1861.[31]

The third key development that led to the transformation within the poultry industry was the creation of poultry societies, clubs and associations by poultry breeders and fanciers. In 1850, the New England Society for the Improvement of Domestic Poultry was formed. Their main goal was to sponsor exhibitions. They held that "public display and open competition was an effective way to promote and improve quality."[32] In 1873, the newly formed American Poultry Association published the first set of quality standards known collectively as *The Standard of Excellence* which listed the accepted features for 46 breeds of exhibition fowls. It became the unofficial guidebook for poultry judging in North America.[33] Updated yearly, by 1875 *The Standard* covered 79 breeds and varieties. The title was later changed to *The Standard of Perfection*.[34] Breeders of the so-called "fancy" breeds raised birds just for exhibition and were concerned not with quality of egg or meat production but only with perfection of form and breed type.[35] The American Poultry Association sponsored exhibitions working with local and regional poultry organizations to strengthen the industry.

During the 1870s and 80s, another advantageous development in the advancement of the poultry industry was occurring. Emergent technology such as mechanical incubators, brooders and hen house electric lights, allowed for the raising of "off season" chicks (see Figure 5).

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[31] Marianne Kadas, *Historic Context Statement: Salem, Oregon*, (Portland, Oregon, 1992), 75.
[32] Hanke, *American Poultry History*, 33.
[33] Dryden, *Poultry Breeding and Management, 21-22.*
[34] Hanke, *American Poultry History*, 36.
[35] Hanke, *American Poultry History*, 36-37.

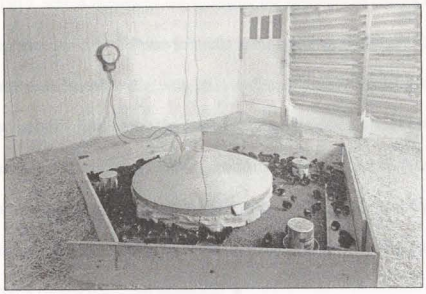

Fig. 5 Chicks hatched in an electronically heated brooder, circa 1889. Photo courtesy Oregon State University Valley Library Special Collections. Photo number P040.057.

The increase in poultry numbers led to a rapid rise in industrial sized flocks of chickens, explosive growth in egg production and a lengthening of the exhibition season.[36] These important new technologies were not seen as beneficial by all. In fact, many fancy breeders saw the mechanical improvements as a "threat to the art" of poultry breeding. They questioned whether chicks hatched by an artificial "mother" and raised by a machine brooder could reach their "full potential" as hens.[37] Lewis Wright, author of the book *The Practical Poultry Keeper* first published in 1867, wrote, "That artificial incubation will ever commercially supersede, in ordinary seasons and for ordinary eggs, the natural process, we do not for a moment believe."[38] This aversion to the new technological advances signaled the coming split in the poultry industry into two separate and distinctive branches: the production industry and the fancy breeders.

By the turn of the twentieth century, the industry focus was shifting away from fancy purebred poultry bred solely for exhibition, towards one of hatching chicks and egg production. The United States Postal Service lifted its restriction against the shipping of baby chicks by mail

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[36] Hanke, *American Poultry History*, 39-40.
[37] Hanke, *American Poultry History*, 40.
[38] Lewis Wright, *The Practical Poultry Keeper: A Complete and Standard Guide to the Management of Poultry, Whether for Domestic Use, the Markets or Exhibition*, (New York: Orange Judd Co., 1869), 208.

in 1917, which increased considerably the numbers of chicks raised for sale and widened the disbursement area.[39] Farm journals at this time were filled with advertisements listing for sale many varieties of fowls, with such claims as "superior egg producing ability" and "high production." Ads were also placed for the sale of equipment such as brooders, incubators and bone cutters, and feed, tonics, ointments and pills.[40] Many journals included glowing testimonials of successful poultry operations, management suggestions and question-and-answer columns. Breeders published mating lists and catalogs of their birds with glowing recitals of each breed's robust desirable qualities.[41]

The History of the Poultry Industry in Oregon

It was out of this agriculturally progressive environment that settlers headed out West. They traveled across the country into Oregon and brought with them the poultry stock with which to begin new lives. And although settled later than much of the U.S., many rural Oregonians quickly understood the advantages of poultry farming and finally undertook the implementation of the industry. With advancements in the technology of refrigeration and transportation, Oregon's poultry farming, its agricultural college and extension service were to fit most prominently into the history of the poultry industry.

The Development of Oregon's Poultry Business

During the last half of the nineteenth century, not only the population but the number of farms steadily and rapidly increased in Oregon. And while Oregon's poultry industry was still embryonic during this period, poultry were a part of nearly every small farm. On average, 87.5%

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[39] Hanke, *American Poultry History,* 166.
[40] R. W. Davison, *Practical Poultry Culture: A Concise and Practical Treatise on the Management of Poultry for Profit,* (Indianapolis, Indiana: The Epitomist Publishing Company, 1898), 152.
[41] Hanke, *American Poultry History,* 41.

of all Oregon farms had chickens.[42] Raising chickens, and occasionally ducks, geese or turkeys, was the realm of the farmwife or, not infrequently, the children. Most every farmwife tended poultry for "pocket money" and to supplement her family's diet with eggs and meat. Surplus eggs, chicks and cockerels were sold to neighbors, and to local markets and butchers in nearby towns.

From settlement to about the turn of the twentieth century, Oregon's agricultural development was exceptional. During this time period, the size of farms in Oregon was decreasing while the number of farms was on the rise. In 1850, Oregon had a total of 1,164 farms; by 1860 that number had soared to 5,806; and by 1880, the number of farms had rocketed to 16,217. By 1900, 35,837 farms were operating in the State.[43] The value of farms was also rapidly rising. Each decade between 1850 and 1900 saw at least a 25% increase in farm value, with three of those decades seeing over 100% increase in the value of farms.[44]

Oregon's farms in the late nineteenth century produced a wide variety of products including wheat, oats, rye, Irish potatoes, Indian corn, barley, peas, beans, wool, flax, buckwheat, butter and cheese. Each decade saw marked increases in farm production. For example, in 1860 Marion County farms alone produced 146,931 bushels of wheat; in 1870, the county had yielded 290,933 bushels; and by 1880, 1,059,488 bushels had been harvested (see Figure 6).[45]

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[42] *13th Census of the United States, 1910, Vol. V, Agriculture, Part I,* (Washington D.C.: United States Census Office, 1912), 401.
[43] *13th Census of the United States*, 396.
[44] *12th Census of the United States, 1900, Vol. V, Agriculture, Part I,* (Washington D.C.: United States Census Office, 1902), Plates No. 9 and 11. Not paginated.
[45] *8th*, *9th* and *10th Census of the United States, 1860, 1870* and *1880, Agriculture Volume,* (Washington D.C.: United States Census Office, 1864, 1872, and 1883), 120; 230-231; and 202, respectively.

Fig. 6. "Wheat Harvest, Marion County," circa 1900. Photograph courtesy The Oregon History Project, Oregon Historical Society. Photo OrHi 6464. Found online at www.ohs.org.

Clearly, Oregon's farmers were meeting with success in producing and selling their crops. And although poultry were present, they was not enumerated in the United States Census until 1880 and not delineated until 1890.

It was during the final decades of the nineteenth century that Oregon's poultry industry began its remarkable rise. The expansion of railroad lines, and technological advances such as refrigerated train cars and cold storage for eggs, helped to facilitate this growth. Ben Holladay began building his Willamette Valley railway, the Oregon and California Railroad, in 1868. He reached Eugene in 1871 and Cottage Grove by 1873. Smaller rail lines attached to the Oregon and California line to link the Willamette Valley with Portland markets and seaport.[46] In 1883, Henry Villard's Northern Pacific railroad became the transcontinental link connecting Oregon with the Eastern markets.[47] By 1900, Portland was connected to most of eastern and

[46] David Peterson del Mar, *Oregon's Promise: An Interpretive History*, (Corvallis, Oregon: Oregon State University Press, 2003), 97.
[47] Peterson del Mar, *Oregon's Promise*, 123.

southwestern Oregon; from Portland south to Ashland and from Portland east to Ontario/Nyssa, were joined by rail. With the population of the state nearly doubling every decade between 1860 and 1890, railroads emerged as the principal transportation method for farmers to get their products to distant markets.[48]

New developments in mechanical refrigeration both in special refrigerated train cars and in storage facilities also assisted the growth of the poultry industry. Specially refrigerated cars were connected to trains running the length of the Willamette Valley. Eggs were picked up at stations and transported to Portland for distribution to markets or into storage. "Cold storage" cooled and maintained eggs at the optimal temperature for storage. Extra space in refrigerated rooms at packing houses, creameries and breweries were leased for egg storage. From 1890 to 1900, there was a 500% increase in storage space near the large transportation centers such as New Jersey, New York City, Indianapolis, Cincinnati, St. Louis and Chicago.[49] Accordingly, there was also a corresponding rise in cold storage in the Pacific Northwest transportation hubs, such as Portland and Seattle.

Writing of the budding chicken industry in Oregon, the authors of the 12th Census of the United States, taken in 1900, stated, "The fancy breeds, reared chiefly on account of their appearance, are, as a rule, poor egg and meat producers."[50] This Census commentary reflects the growing shift away from breeding purebred poultry solely for exhibition, and towards poultry being raised as a valuable food source. Chickens in particular were seen as highly beneficial for the industry, whereas ducks were raised principally as meat for the farm family. Geese and

[48] Peterson del Mar, *Oregon's Promise*, 98.
[49] *12th Census of the United States*, ccxxiii.
[50] *12th Census of the United States*, ccxxvi.

turkeys were not raised in great numbers in the U.S. at that time.[51] In their discussion of Oregon's emerging poultry industry, the Census authors remarked upon its ability to offer a good living for an industrious individual. They wrote,

> It is only within comparatively recent years that the production of poultry and poultry products has assumed the proportions of a distinct industry. It was, and to a decreased extent is yet, a sort of collateral undertaking, or mere incident in general farming, conducted by the farmer's wife. With but little attention given to the welfare of fowls, the returns are often meager and unsatisfactory, but when intelligently conducted there is probably no branch of the animal industry from which are secured such quick returns on money invested. The poultry keeper can, if he so desires, follow a special branch of the industry. Egg production, "broiler" raising, capon rearing, and the dressed-poultry market all offer inducements.[52]

The first decade of the twentieth century brought to Oregon the rumblings of change within the poultry industry. No longer content with raising just show birds, farmers were beginning to see the prospect of poultry farming as a main source of income. Selling eggs to breeders and farmers could bring a good return; selling specialized birds such as broilers (younger less meaty birds) or capons (slightly older meatier birds) to meat markets could earn a healthy profit.

In 1902, John Minto, one of Salem's foremost agricultural champions, wrote of the Willamette Valley's potential for a lucrative poultry industry in *Reminiscences of Earliest Salem.* He noted,

> Poultry raising is being found a very profitable industry and the highest state of perfection is reached here in the raising of fowls. The State Board of Agriculture have built a large building on the State Fair Grounds exclusively for the exhibition of poultry, and every year is shown the result obtained by a systematic breeding of fowls aided by the climate of the Willamette Valley.[53]

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[51] *12th Census of the United States,* ccxxiv. It was not until the mid-twentieth century that turkeys would hold a prominent positioning Oregon's agricultural portfolio.
[52] *12th Census of the United States*, ccxxiv.
[53] John Minto, "Reminiscences of Earliest Salem", in *Salem, Oregon: Past and Present, An Historical Sketch,* (Salem, Oregon: Schaefer Printing Co., 1902), not paginated. The poultry building of which he wrote was used for exhibiting poultry until 1921 when the 'new' poultry building was constructed. It was then used as a sheep exhibition building and later demolished.

While Minto's purpose is clearly to promote agriculture in Marion County and the Willamette Valley, and to encourage additional settlement, his attitude reflects the goals of one of the state's leading agricultural proponents: the railroad companies.

Working with the Salem Board of Trade in 1909, the Oregon Railroad and Navigation Company along with the Southern Pacific Railroad, produced a flyer encouraging participation in the growing poultry industry. While their manifesto is lengthy, it is worth recreating here in its entirety. They claimed,

> The poultry industry is one that presents splendid possibilities in the mild climate of the Willamette Valley. There are no cold winters to contend with. The diseases to which fowl are subject are very limited. With proper precautions all danger is practically eliminated. The hens not only lay well, but the mild weather in the early part of the year makes early hatching profitable, thus getting the broilers and the spring fryers into the market when prices are best. The many daily trains make the market easily accessible. The cities of Portland, Seattle and Tacoma are within a short distance, and each requires large quantities of poultry and eggs for home consumption. The Alaska trade presents an ever widening market, and the sea-going vessels also require poultry products. There are many small tracts of land that can be purchased at reasonable prices, and that can be profitably used for fruits, berries and vegetables in connection with poultry. The person who owns one of these smaller tracts and some good hens may rest assured of an income without a great deal of labor.[54]

Here the authors' boosterism is certainly apparent. Again, the Willamette Valley is being touted as an ideal region in which to raise poultry. The railroads worked in conjunction with trade associations and Chambers of Commerce to encourage people to move to Oregon with the enticement of a relatively easy form of income. Claims of a "mild climate," few diseases, "easily accessible" transportation to markets, and reasonably priced parcels of land offered wonderful inducements to any who read the pamphlet.

During the second decade of the twentieth century, Oregon's poultry journals reflected the changing times. They were publishing fewer "how-to" articles on exhibition birds and

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[54] Salem Board of Trade, *Salem: The Capital City of Oregon, Willamette Valley Fruit Center, The Cherry City of the World*, (Portland, Oregon: Sunset Magazine, Homeseekers Bureau, 1909), 44.

increasingly more essays on raising chickens for profit (see Figure 7). These articles exclaimed how profits could be made through egg production, or baby chick and broiler chicken sales. For example, the September 1912 issue of the *Northwest Poultry Journal* published about even numbers of articles regarding the exhibition of chickens and those of commercial matters.

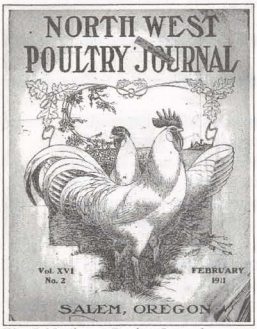

Fig. 7. Northwest Poultry Journal cover from 1911. Courtesy Special Collections, Knight Library, University of Oregon.

But by 1918 nearly all the essays in the same journal were on the subject of commercial concerns. Articles such as: how to build commercial poultry houses and yards, nesting boxes and roosts; how to start and manage a commercial poultry venture; a recounting of a visit to a large profitable poultry ranch; best breeds for highest egg laying production; and, the negative economic influence of imported Chinese eggs. These later issues of the *Northwest Poultry Journal* also offered numerous advertisements for automatic feeders, incubators, brooders, and a large selection of hatching eggs, chicks and breeding stock.

Data in the 1910 U.S. Census also suggest the changing status of the poultry industry. On Oregon farms in the first ten years of the twentieth century, chicken numbers increased by 32.8% to 1,823,680. The number of turkeys in the same period also rose but ducks, geese and other fowls decreased. In the same decade, 7,000 more farms reported raising poultry and reported having larger flocks. Additionally, the value of chickens rose from $583,000 to $1.1 million, or 83.3 %.[55] This increase in value indicates the potential commercial success of raising poultry. A greater chance of profits would draw additional farmers into the industry.

[55] *13th Census of the United States*, 401.

In 1922, the Eugene Chamber of Commerce printed a folder advertizing the agricultural opportunities in Lane County with the aim of attracting ". . . more industrious men and women with capital, brain and brawn, to help work out and develop her natural resources."[56] They wrote of Lane County as being an "ideal" place for the poultry industry giving the example of Cottage Grove as an established "poultry section."[57] There were 3,300 farms and 2,500 farmers in Lane County at the time of the folder's printing. They claimed the climate and the land would support raising poultry as a profitable venture. They wrote:

> On the smaller farms a combination of poultry and orchards is proving successful, as the land can be thus devoted to two uses without interfering one with the other. There are about 200,000 chickens in the county and most of the flocks are of pure bred stock of the various breeds. The average Lane County hen is producing ten dozen eggs per year. Our poultry raisers are selling about $400,000 worth of eggs and chickens annually.[58]

The intent here was to promote Lane County as a healthy and prosperous poultry area which would appeal to anyone looking to purchase a "smaller farm" and earn a good profit.

And, finally, in 1923, the Chicago Burlington and Quincy Railroad, working in conjunction with the Great Northern and Northern Pacific Railways, took these ideas to the next level. They published a small booklet entitled *A Business of Your Own in Poultryland: The Pacific Northwest*, claiming western Oregon and western Washington were the "wonderland" known as "Poultryland."[59] Poultryland was the most "ideal place in the United States" for raising poultry and where individuals were "happy and contented people" working at the "pleasant" job of poultry farming.[60] They extolled the virtues of the Pacific Northwest's temperate winters and cool summers, and wrote of the highly successful egg marketing to New York by the co-

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[56] *Agricultural Opportunities in Lane County, Oregon*, (Eugene, Oregon: Eugene Chamber of Commerce, 1922), 2.
[57] *Agricultural Opportunities in Lane County*, 4.
[58] *Agricultural Opportunities in Lane County*, 7.
[59] *A Business of Your Own in Poultryland: The Pacific Northwest*, (Chicago: Poole Brothers, 1923), 3.
[60] *A Business of Your Own in Poultryland*, 5.

operative associations of producers. They claimed egg production was "continuous" and that "production per hen nowhere is higher" in the entire country.[61]

The unmistakable boosterism by the railroads was an all-out effort to increase their own profits through greater rail ridership and freight usage. These three railroad companies offered reduced fare, round-trip tickets during the year departing from each of their major hubs to explore western Oregon and Washington. These tickets allowed diverse routing and "liberal stop-over privileges."[62] The Southern Pacific Railroad Company offered free freight to exhibitors wanting to send their exhibits to the State Fair in Salem.[63] These campaigns were mutually beneficial to both the railroads and the poultry industry. As egg production increased, shipping by train to distant markets increased accordingly. With the expansion of Oregon's railroad lines, advances in refrigeration technology, and advertising boosterism, poultry farming was poised to expand into a successful and profitable industry (see Figure 8).

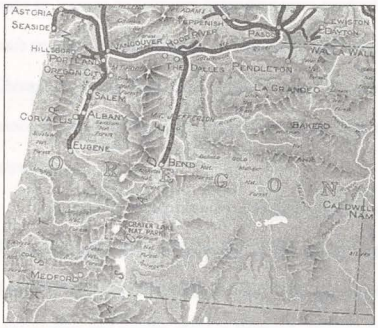

Fig. 8. "Poultryland is in the Pacific Northwest." Map of Burlington-Northern Pacific-Great Northern territory in Oregon, circa 1923. Map courtesy *A Business of Your Own in Poultryland: The Pacific Northwest*, 1923.

[61] *A Business of Your Own in Poultryland,* 6.
[62] *A Business of Your Own in Poultryland,* 30.
[63] *North Pacific Rural Spirit,* 32, no.32, (7 September 1900): 5.

In the early twentieth century, the principal outlets for the high-quality eggs produced in Oregon were local stores, local creameries, the county produce handler or commission men, packing companies, hotels, restaurants, individuals, and the stores and creameries of nearby markets. Nationally, cracked and "dirty" eggs were sold to baking companies and "tainted" eggs were used to dress leather gloves and in bookbinding, to make disinfectant and shoe blacking, and as an ingredient in fertilizers. Additionally, millions of eggs each year were used by "wine clarifiers, calico printworks, dye manufacturers and in preparation of photographers' dry plates."[64] Camping parties and "expeditions" used desiccated eggs as provisions. These diverse, expanding national markets indicated a need which Oregon's eggs could help fill.

In Portland, the center of Oregon's poultry industry, packing companies shipped 80% of the eggs that left the area; the creameries shipped 14% and the commission houses 6%.[65] Every spring 10-12 train carloads of eggs were shipped out each month from Portland, sometimes as early as January or February depending upon production. This totaled 30-50 carloads of eggs each year. Most were shipped to Seattle, but many in increasing numbers were shipped to Chicago and New York, as the larger consuming centers would pay premium prices.[66] With the national market beckoning, Oregon's poultry producers understood the need for an organized approach.

Prior to 1916, attempts by poultry producers to organize a cooperative were met with disappointment. Early "egg circles" & farmers' granges supported local egg producers. In 1916, these circles incorporated into the Oregon Cooperative Egg Circles and established their headquarters and poultry plant in Portland. They later transformed into the Oregon Poultry

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[64] *12th Census of the United States,* ccxxvii.
[65] Paul Louis Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, MS Thesis, (Oregon State Agricultural College, 1931), 6.
[66] Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 7.

Producers Association in 1919, and in 1920 they again reorganized, as the Pacific Cooperative Poultry Producers (PCPP). They were a capital stock cooperative marketing association working for better prices for their members. To be eligible for membership, the producer had to have 200 or more hens, purchase one share of common stock per each 100 hens owned and sign a marketing agreement.[67] Membership was paid for by a brokerage fee of one dozen eggs per case, and the contracts ran for the length of a negotiated term (typically three to ten years).[68]

The PCPP quickly opened branch stations in Winlock, Washington and in Caldwell, Idaho; in 1928 another branch station was opened in Eugene and later in Roseburg.[69] By October of 1920 over 100,000 hens had been "signed for" across the ten districts within Oregon and South Washington.[70] Producers continued to join the co-op in increasing numbers and by 1931 membership was at 2,313 producers with nearly one million hens.[71]

The PCPP also set egg grading criteria and rules for standardization. Standardization ensured highest prices possible for the producers while clarifying the egg gradations and their markets. They handled processing, marketing and distribution of product. Quoted below is an example of such standardization rules,

> Extras, Standards, brown extras and mediums are sold in out of state markets. Dirty extras, dirty and brown mediums as well as dirty and brown pullets are cleaned and sold locally. Firsts and Pullets are sold locally. Crax [sic] and seconds are sold locally to the baker trade if the demand justifies and if not they are broken, canned and frozen. This product is later sold to bakers.[72]

Egg production among members grew rapidly. In 1922, members were producing 49,570 cases of eggs and by 1925 that number rose to an astonishing 129,370 cases of eggs. By 1930,

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[67] In the 1920s, most PCPP members did not have large commercial operations (1,500 or more hens); rather, they had flocks ranging between 200 and 1,000. Around 75% of members had less than 400 hens.
[68] A case of eggs holds 30 dozen or 360 eggs. Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 12, 24
[69] Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 8, 23.
[70] Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 9.
[71] Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 12.
[72] Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 31.

members were producing 296,506 cases of eggs for sale.[73] With the growth in production of eggs and meat, the poultry industry was increasingly successful in Oregon and across the country.

At the same time, the United States Department of Agriculture (USDA) published a booklet touting the poultry industry as having ". . . developed into one of the important resources of the Nation."[74] By providing staple food products, the poultry industry by 1930, was finally recognized as one of the nation's agricultural anchors.

Oregon Agricultural College and the Oregon Agricultural Experiment Stations

It was the advent of scientific research into poultry disease and egg production that drove Oregon's poultry industry into its period of exceptional growth – 1910 to 1930. Two important elements supporting Oregon's burgeoning poultry industry were the Oregon Agricultural College and the Oregon Agricultural Experiment Station with its component the Oregon Extension Service.

Founded in 1858 by pioneering Methodists, Corvallis College offered a classics-based curriculum. The passage of the federal Morrill Act of 1862 offered land grants to agricultural colleges and per year funding of $2,000. In 1868, Oregon's legislature designated the Corvallis College as the agricultural college of the state and accepted the provisions of the Act. These included instruction in a variety of agricultural courses along with "mathematics, English, natural science, languages, military exercises and moral philosophy".[75] The Act also required the establishment of an experimental farm and the purchase of the proper equipment to operate it. In 1871, Benton County residents donated thirty-five acres to the college for the farm and by 1885

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[73] Smithers, *History and Analysis of the Pacific Cooperative Poultry Producers*, 13.
[74] U.S. Department of Agriculture, *The Poultry Industry of the United States of America: A Special Report Supplementing the Exhibit of the United States Department of Agriculture at the Fourth World's Poultry Congress, London, 1930*, (Washington D.C.: United States Government Printing Office, 1930), iii.
[75] *100 Years of Progress: The Oregon Agricultural Experiment Station, Oregon State University, 1888-1988*, (Corvallis, Oregon: Oregon Agricultural Station, Oregon State University, 1990), 1-2.

the Methodists had relinquished control of the college to the State, and it was renamed Oregon Agricultural College (OAC). By this time, agricultural students were studying chemical analysis, chemical physics, natural philosophy, biology, political economy, social science, logic and mental philosophy, English grammar, bookkeeping, and military science. They also took courses in soil preparation, fertilizers, drainage, and the nature and constitution of plants. Later, classes were offered in entomology, forestry, farm engineering, grasses, landscape gardening and horticulture.[76]

The Hatch Act of 1887 was a federal program established to provide grants of $15,000 to each state and territory to establish agricultural experiment stations under the direction of the land grant college. They were independent departments under the directorship of the college president with a scientific staff, and controlled by college trustees.[77] It was hoped the experiment stations would "advance agriculture in a rapidly industrializing nation. . . [and] solve farm problems particular to their states while building a core of basic scientific knowledge related to agriculture."[78]

Following federal passage of the Hatch Act, Oregon's then governor, Sylvester Pennoyer, signed legislation in 1889 establishing the Oregon Agricultural Experiment Station at OAC under the Act's provisions.[79] Local farmers donated animals and additional acreage for the campus station, and in 1889, the campus constructed the first permanent brick farm building on campus, Benton Hall.

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[76] *100 Years of Progress,* 2-3.
[77] *100 Years of Progress,* 4-5.
[78] *100 Years of Progress,* 5.
[79] *100 Years of Progress,* 11.

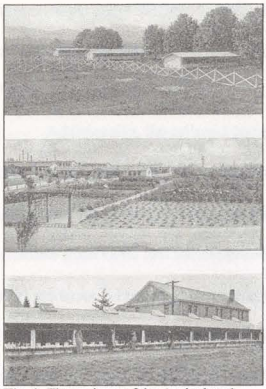

Fig. 9. Three views of the Agricultural Experiment Station at Oregon Agricultural College, circa 1920. Photographs courtesy of *A Business of Your Own in Poultryland: The Pacific Northwest*, 1923.

By 1890, the experiment station was sending out bulletins to farmers on a wide range of topics, such as hog raising, weed control, irrigation, soil improvement, the selection of varietals and construction of farm buildings.

During the first 10 years of the experiment station's existence, they published nearly sixty bulletins and circulars. The OAC campus experiment station performed research and conducted testing on a wide variety of poultry topics, including chicken breeding, incubation, humidity and ventilation issues, nutrition, egg production, fowl diseases, to name but a few (see Figure 9).[80] By 1896, regional seminars, called "institutes", were held for farmers in the field to disseminate new information and to answer questions.[81] Two of the Oregon Agricultural Experiment Station top achievements were the development of the system of breeding poultry for egg production and the discovery of a new, simpler method of controlling fowl pox, a disease which had been the bane of the poultry industry.[82]

Educators at OAC not only taught students in the classroom but instructed farmers through correspondence, chamber of commerce events, high school commencements, grange picnics and grower's associations meetings.[83] These educational forays were highly regarded off-campus activities. Teachers also performed additional research and scientific testing at the

[80] *100 Years of Progress,* 6-7; Hanke, *American Poultry History*, 94.
[81] *100 Years of Progress,* 12-14.
[82] *100 Years of Progress,* 61.
[83] *100 Years of Progress,* 28.

campus experiment station. As well, they contributed articles for journals and papers. One such example was Professor G.A. Schmidt's article "Culling the Flock and How To Do It" for *The Pacific Homestead* in 1920.[84]

Additionally, the railroad companies helped to contribute to Oregon's poultry farmers' knowledge. In the early 1900s, they sponsored agricultural demonstration train cars filled with agricultural equipment and implements, livestock and poultry, and staffed with teachers and scientists from OAC and the experiment station. These trains toured the Willamette Valley's main rail lines.[85] Professor James Dryden from OAC wrote, "The demonstration trains, in which the railroads co-operated with the colleges, have been the most successful agency in getting the information directly to the people interested."[86] Clearly the railroad companies were interested in promoting the rail system as the best mode of transportation between the farm and its markets; however, they did encourage improvement of farming methods while they coordinated communication between the scientists and farmers and assisted with spreading the latest agriculture practices through Oregon. The railroad companies were great supporters and promoters of Oregon's agriculture.[87]

To further educate Oregon's farming community, the Oregon Extension Service, with later statewide branch stations, was established in 1901 with the first field agents working by the following year.[88] Scientists at the branch stations researched solutions for problems with local soils, climate, and other regional issues. They also performed field experiments to discover better

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[84] G.A. Schmidt, "Culling the Flock and How To Do It," *The Pacific Homestead*, (12 August 1920): 12.
[85] *100 Years of Progress,* 29.
[86] Dryden, *Poultry Breeding and Management,* 23.
[87] Kathy Tucker, *Aurora Band Greets Southern Pacific Farm Demo Train*, Oregon History Project, Oregon Historical Society, 2002. Accessed 23 February 2008. Online at www.ohs.org/education/oregonhistory/historical_records/dspDocument.cfm?doc_ID=000F2AF9-E2AF-1DD3-A2AF80B05272FE9F.
[88] *100 Years of Progress,* 24-25.

quality crops at lower production costs.[89] Extension scientists also wrote relevant articles for publication in journals and newspapers. Hubert E. Cosby, Extension Service poultry specialist, wrote extensively on poultry. "Effect of Squirrel Poison on Poultry" and An Inexpensive Poultry Disinfectant" were two of his articles for *The Pacific Homestead* in 1920.[90] The research performed at the various branch stations and on the OAC campus had tremendous impacts upon the farmers of Oregon.

Oregon Agricultural College became an even stronger supporter of the poultry industry in 1907 when James Dryden was hired as the head of the Department of Poultry Science. Under his guidance, OAC erected an incubator house and moveable colony houses for laying hens and chicks. He taught numerous courses and by 1913 there were eight poultry courses being offered in the department.[91] Dryden wrote extensively on poultry breeding, feeding methods, proper housing, incubators and brooders, marketing, and diseases for farm and poultry journals.[92] In 1916, he published his book, *Poultry Breeding and Management*, which was used as a text nationwide.[93] With his leadership, OAC scientists bred the first hen to lay over 300 eggs in 1913. Lady Macduff laid 303 eggs in 365 days which broke state and national records. This accomplishment focused national and international attention on the poultry breeding research being performed at OAC.[94]

Dryden did much to promote the rise of the commercial poultry industry, but his career was not without controversy. Much ado was made over his insistence that poultry exhibitions should focus on a hen's egg production and not only the perfection of her physical form. He

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[89] *100 Years of Progress,* 48.
[90] Hubert E. Cosby, "Effect of Squirrel Poison on Poultry," *The Pacific Homestead,* (19 August 1920): 11; _____, "An Inexpensive Poultry Disinfectant," *The Pacific Homestead,* (21 October 1920): 10.
[91] OAC first offered a Poultry Husbandry bachelors degree in 1911, a Masters of Science degree in 1916 and finally, a Ph.D. in 1966, see Hanke, *American Poultry History,* 101.
[92] *100 Years of Progress,* 29.
[93] *100 Years of Progress,* 46.
[94] *100 Years of Progress,* 30-31.

argued against poultry bred for appearance alone and advocated mixing breeds to attain high productivity. Some local and East Coast fanciers took umbrage with claims. One wrote,

> Dryden and men of his stamp are publicly advocating today, trying as best they are able, with the aid of the prestige given them as experts in the employ of state institutions, to deprecate, if not destroy, the great beneficial work of the American Poultry Association and the Standard of Perfection that makes possible the poultry show with its enticing and beneficial environments.[95]

This author clearly feels that Dryden and others like him, by promoting "mongrel" breeds and high egg production, would destroy the industry they knew and loved. The changes which were occurring within the poultry industry were hard for some fanciers; yet others took the converse position. In an article for the *Northwest Poultry Journal*, J. A. Aubry wrote of Dryden's work,

> Professor Dryden has come in for quite a bit of undue criticism for not breeding up a straight breed. . . at both Utah and Oregon [he] has done exactly what he was ordered to do by the general farmers of those two states. The great Burbank, Marconi, Edison, Westinghouse, and many others of the present day great men have all, and are yet, made the target for adverse criticism. And it has been the same story in all ages, that those who have achieved some wonderful success out of the ordinary, to immediately become a target for the jealous, ignorant and non-thinkers. And why not Dryden; has he not succeeded where others have failed?[96]

By the mid-1920s OAC's Department of Poultry Science was focusing its research on the study of disease, and they continued their study of breeding for quality egg and meat production.[97] In 1927, a three-story brick poultry science building was constructed on campus with its accompanying poultry plant; the building was later renamed Dryden Hall.[98]

World War I and later the onset of the Great Depression had a profound effect on Oregon Agricultural College, the Experiment Station, and the Extension Service and, thereby, Oregon's farmers. The abolishment of the Board of Regents system and the implementation of the State

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[95] Charles McAllister, "The Poultry Show: Its Relation to the Poultry Industry," *Northwest Poultry Journal*, 16, no. 2 (February 1911): 51-55.
[96] J. A. Aubry, "The Case for Careful Selection," *Northwest Poultry Journal*, 19, no. 3 (March 1914): 34-39.
[97] Hanke, *American Poultry History,* 259.
[98] *100 Years of Progress,* 47.

Board of Higher Education diminished the rate of agricultural research due to massive cuts in their budgets. In the 1930s, overall funding to all institutes of higher education were cut by 50%, the Experiment Station budget was cut by $156,000 and the Extension Service by $87,309. Salaries of all employees in the State's higher education system took three successive pay cuts.[99] Additionally, between 1918 and 1931 only 3 new branch experiment stations were opened. By 1934, 10% of Oregon's population was unemployed; consequently, college enrollments dropped significantly.[100]

In response to the disappearing research dollars, a new nonprofit, charitable organization was established in 1934 to aid and promote all manner of agricultural research, the Agricultural Research Foundation (ARF). Imitating a successful institution at the University of Wisconsin, this incorporated group was a scientific and educational undertaking. They received revenue from gifts, donations, grants and contributions. They also earned income from inventions, scientific discoveries, patents, trademarks and copyrights, and scientific formulas. The ARF was operated by three trustees and eleven directors, each serving a three-year term.[101] This group was responsible for stimulating Oregon's agricultural research community, and thereby its farmers, during the State's difficult economic times.

The growth of Oregon's poultry industry between 1920 and 1930 was reflected in the Fifteenth United States Census. Records show that the number of chickens raised in Oregon in 1920 was 3,150,155; that number climbed to over 4.6 million by 1930, and were worth $4,228,418. In 1920 Oregon chickens produced 14,625,720 eggs and within a decade that

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[99] The salary cuts were structured thusly: the first cut implemented a 5% reduction of the first $1,000 earned, increasing to 15% up to $5,000 earned and up from there; the second cut took 9% of the first $1,000, and 27% up to $5,000, etc; and the third and final pay cut reduced by 5% and 30% and up from there. These pay cuts devastated the higher education system in Oregon.

[100] *100 Years of Progress,* 57-61.

[101] *100 Years of Progress,* 73.

number had nearly doubled to 28,342,459. These eggs were valued at $9,134,412. By 1930, Oregon's poultry farms were valued at $20,331,305.[102] Without a doubt, the poultry industry was a valuable contributor in the State's twentieth century agricultural development.

In the early 1900s, while some fanciers still focused solely upon "pure-bred" poultry for exhibition, increasing numbers of Oregon's poultry breeders were concentrating on commercial production. An article in the August 1914 *Northwest Poultry Journal* explains, "The profits from pure-bred poultry and eggs sold for breeding and exhibition are rarely greater and often less than those from market poultry."[103] More and more poultry farmers were realizing good profits from raising chickens assisted by new technology such as brooders, incubators and electric lights, expansion of railroad lines, and improvements in cold storage. By the 1920s, scientists were focusing purely upon increasing egg production and breeding for that purpose. Poultry shows took on a different flavor as exhibitors touted "good layer", or "high producer" in their hen descriptions. Supported by continuous scientific information coming from the agricultural college and the Extension Service agents, books and farm journals, associations, clubs and societies, Oregon's poultry industry had become a relentless growing force in the state's agricultural repertoire.

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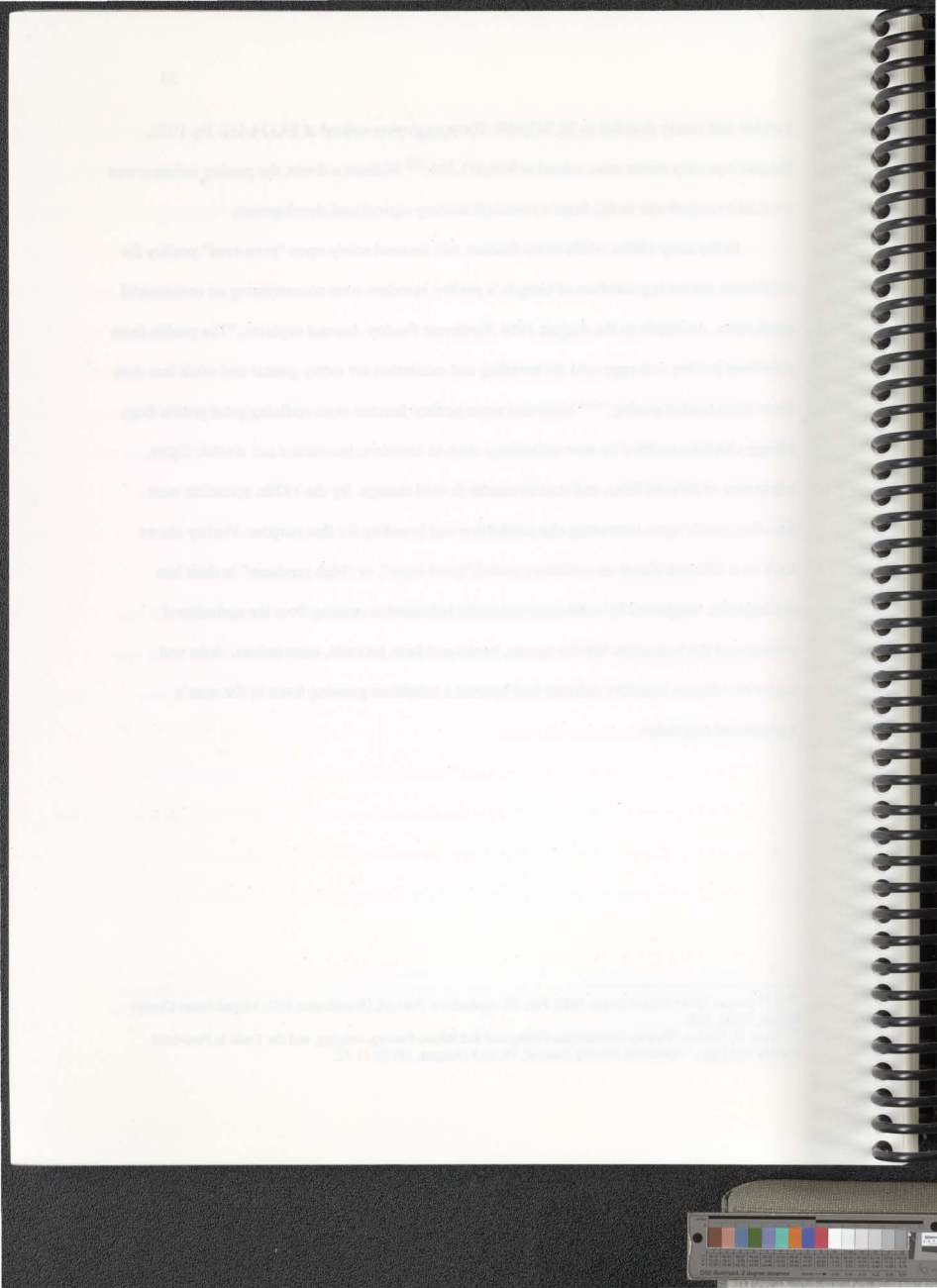
[102] *15th Census of the United States, 1930, Vol. III, Agriculture, Part III*, (Washington D.C.: United States Census Office, 1932), 488.

[103] Harry B. Soulen, "Poultry Exhibitions: Fitting and Exhibition Poultry, Judging, and the Trade in Pure-bred Poultry and Eggs," *Northwest Poultry Journal*, 19, no.8 (August, 1914): 11-12.



Chapter Two

ARCHITECTURAL HISTORY OF THE POULTRY BUILDING

A Brief History of American Architecture, 1919 to 1930

Profound changes occurred within the collective American psyche during the era of the Poultry Building. After World War I, the United States withdrew from the world scene into a "shell of isolationism" and attempted a return to "business as usual".[104] As Architectural historian, Leland M. Roth states: "Historical periods are often defined by economic shifts coinciding with major military conflicts."[105] This period, roughly 1919 to 1930, was one such period and its unique mind-set was reflected throughout society; two examples of where this can be seen are in community planning and architecture. Factory owners built worker housing to support the industries involved in the war effort. Suburbs grew up along commuter rail lines and, later, the automobile allowed suburbs to spring up far from mass transit lines. U.S. architecture during this time period favored such historicist revivals as Colonial, Neo-Classical, Tudor, Mediterranean, and Spanish Colonial, to name but a few. These traditional classical styles offered an association with the familiar, the comfortable, and the safe. Architects who drew from the post-war turmoil and upheaval struck out not on a new path, but an established one.[106]

One of these historicist revivals, Spanish Colonial, reached a new pinnacle of popularity after the 1915 Panama-California Exposition in San Diego; it was especially fashionable in California and Florida.[107] Bertram Grosvenor Goodhue (1869-1924), architect of the exposition,

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[104] Leland M. Roth, *American Architecture: A History*, (Boulder, Colorado: Westview Press, 2001), 339.
[105] Roth, *American Architecture: A History*, 339.
[106] David P. Handlin, *American Architecture*, 2nd edition, (London: Thames & Hudson Ltd., 2004), 170.
[107] Spanish Colonial Revival is also referred to as Spanish Eclectic in Virginia and Lee McAlester's *A Field Guide to American Houses*, (New York: Alfred A. Knopf, 1995), 417; Roth, *American Architecture: A History*, 347; Handlin, *American Architecture*, 178-180.

chose a Spanish motif for the buildings he designed. He had performed a comprehensive study of Spanish Colonial architecture and was concurrently designing residences in Los Angeles in the style.[108] Other architects were inspired by the spotlight shown upon the Exposition's architecture and were moved to design residences and public buildings in the Spanish Colonial Revival style. A wonderful example of this is the lobby of the Los Angeles Biltmore Hotel, designed by architects Schultze and Weaver. Although the exterior of the 1923 hotel is in the "Italo-Spanish Renaissance" style, the three-story lobby with its intricate wooden beamed ceiling and grand staircase with ornate wrought-iron balustrade is certainly all Spanish.[109]

Likewise in Florida, architects were taken with the Spanish Colonial Revival style. Prolific architect Addison Mizner designed the Palm Beach Everglades Club (1918-1919) for Paris Singer, the Daniel H. Carstairs house (1923) and Mar-A-Lago (1927), both in Palm Beach, and the Dieterich House (1930) in Montecito, California, using variations on the Spanish Revival style. Architects around the country used this style to express everything from the simplest cottages to grand mansions, public buildings and private clubs.

New communities in Florida and Southern California, and established towns such as Santa Barbara, California, chose this style for a comprehensive civic expression through architecture.[110] One architect at work in the transformation of Santa Barbara was George Washington Smith. A classically trained architect (Harvard and the École des Beaux-Arts in Paris), he developed a Spanish Revival style for many of the buildings in the area that was simple and restrained; this style became known unofficially as the "Santa Barbara school of

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[108] McAlester and McAlester, *A Field Guide to American Houses,* 418; Roth, *American Architecture: A History,* 347.
[109] Roth, *American Architecture: A History*, 347; Handlin, *American Architecture,* 193-194.
[110] Roth, *American Architecture: A History*, 348; McAlester and McAlester, *A Field Guide to American Houses,* 418.

architecture".[111] The Spanish Revival style reached its height of popularity during the 1920s and 30s, and fell out of favor by the 1940s.[112]

Architects such as Smith who were trained at the École des Beaux-Arts could satisfy the desire for these traditional styles. Students at the École were instructed in architectural and design theory that became ubiquitous in many of the prominent architectural firms in the United States. Beginning in 1894, Julien-Aziis Guadet espoused these principles of design in his lectures at the École. He spoke of architecture as art, not as formulaic science. As art has principles, so too does architecture.[113] At the École, students learned to analyze the utilitarian areas of a given design problem which necessitated an understanding of the requirements and purpose of each space. This was the development of the *parti* – the "starting point" which incorporated the functional requirements of each space within the building. The student would evaluate the building site and its climate so as to position the structure with the best views and to take advantage of the "natural ventilation."[114] The design would have to be buildable. The student would have to express the truth of the plan and clearly show its strength. The design should also deal effectively yet simply with circulation through the building. Windows, necessary for both light and ventilation, should be plentiful. Students also learned that they would be required to sacrifice certain spaces for the position of the most significant space. Additionally, students had to consider beauty; Guadet lectured that an axially-arranged plan, with attention paid to lines of

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[111] Jeffery Howe, ed., *The Houses We Live In: An Identification Guide to the History and Style of American Domestic Architecture*, (San Diego: Thunder Bay Press, 2002), 312-313.
[112] McAlester and McAlester, *A Field Guide to American Houses*, 418.
[113] Julien-Aziis Guadet, *Elements and Theories of Architecture,* as quoted in *America Builds: Source Documents in Architecture and Planning, Draft for Second Edition*, compiled by Leland M. Roth, (Leland M. Roth, 2006), 23 of 252.
[114] Guadet, *Elements and Theories of Architecture,* as quoted in *America Builds,* 26 of 252.

sight and courtyards would create beauty.[115] Also, students should practice symmetry in their design and include enough variety to bring out character.

Guadet believed that a good design should be essentially classic but not a strict adherence to the "ancient orders."[116] As Roth writes,

> These more conservative minded architects, many of them university educated, École trained, and well traveled, developed a creative academic eclecticism, correct in the manipulation of historicist detail, carefully planned to accommodate movement, full of readily grasped symbolic images of public function.[117]

Beaux-Arts architects designed in a variety of revival styles yet did not replicate the historic precedents. Instead, they applied historic detailing, incorporated the latest domestic technology and offered modern floor plans in houses inspired by the classic architectural styles.

A wonderful example of École instruction is Julia Morgan,[118] architect for William Randolph Hearst's complex in San Simeon, who brilliantly executed the design in the Spanish Baroque or Spanish Renaissance style. The twin towers of the Casa Grande's western façade (1927) clearly reflect their origin in the classical architecture of fifteenth- and sixteenth-century cathedrals in southern Spain, while the smaller guesthouses (1923) are evidence of Morgan's expertise with the Spanish Renaissance style.[119] Another fine example of classical École training is Folger Johnson, architect of the Poultry Building at the Oregon State Fairgrounds in Salem.

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[115] Guadet, *Elements and Theories of Architecture,* as quoted in *America Builds,* 30 of 252.
[116] Guadet, *Elements and Theories of Architecture,* as quoted in *America Builds,* 21 of 252.
[117] Leland M. Roth, *Understanding Architecture: Its Elements, History, and Meaning*, (Boulder, Colorado: Westview Press, 1993), 460.
[118] Initially prevented from attending the École due to her gender, Morgan was finally granted entrance in 1898 due to placing thirteenth on the entrance examination out of nearly 400 applicants. She was the first woman to be accepted into the architecture program at the school.
[119] Sara Holmes Boutelle, *Julia Morgan, Architect*, Revised and updated edition, (New York: Abbeville Press Publishers, 1995), 177; Mark Anthony Wilson, *Julia Morgan: Architect of Beauty*, (Salt Lake City: Gibbs Smith, Publisher, 2007), 114.

Fig. 10. Folger Johnson. Photograph courtesy of Richard Ellison Ritz, *Architects of Oregon: A Biographical Dictionary of Architects Deceased – 19th and 20th Centuries*, 2002.

Folger Johnson: Poultry Building Architect

Folger Johnson was a classically trained architect hired to design the Poultry Building for the Oregon State Fair. It was his education at the École des Beaux-Arts which inspired him in his creation of the design of the building. He began his career in New York but soon resettled in Portland, Oregon in 1911. During the early nineteen-teens Johnson met and married Edith Waldo, daughter of Clara and Judge John Waldo. They had one son, Brian Waldo Johnson. Several of his designs were for socially and politically important clients, thus elevating his status as an architect in certain social circles. The body of his work includes significant buildings in and around the Portland area, including the Dr. A.E. Rockey House, the Albertina Kerr Nursery, four of the seven Portland area branches of Carnegie Libraries and the Poultry Building at the State Fairgrounds. Johnson's professional career spanned more than fifty years in both partnerships and solo practice.

The Career and Architecture of Folger Johnson

Born the 4th of July, 1882, in Columbus, Georgia, Folger Johnson attended the Georgia School of Technology and graduated in 1902. Johnson later received his Bachelor of Architecture degree from Columbia University and then sailed to Paris to attend the École des Beaux-Arts. Upon his return to the United States in 1910, he worked in New York City as a designer in an architecture office. There he worked on several designs for the building surge that was occurring in Florida. One of his projects was a design for the Tampa Beach gates. Johnson was only in New York for a year before he headed to Portland, Oregon, and quickly established his partnership with McDonald E. Mayer. Their firm, Johnson and Mayer, was responsible for

designing the Gresham Library, the Portland Golf Club (1913) and the Dr. A.E. Rockey House (1913) in Portland, and other work. The partnership lasted until 1916, whereupon Johnson set up his own practice. He received his Oregon architecture license, number 31, in 1919.[120]

By 1920, Johnson had developed an association with Jamieson Parker; they practiced as Folger Johnson & Jamieson Parker, Associated Architects. Their company was commissioned for the design of the Albertina Kerr Nursery (1921) and the Poultry Building at the Oregon State Fairgrounds (1921). In 1925, Johnson and Parker formed a partnership with Carl H. Wallwork, Johnson, Parker and Wallwork. One of their key designs was the Dr. John S. Rankin House in Portland (1930). The partnership was short-lived, and Johnson returned to solo practice. By 1931, he joined yet again with Carl Wallwork in a partnership that also included Hollis E. Johnston; their firm was Johnson, Wallwork & Johnston. Their major commission was The Town Club, in Portland, which may have been at the behest of his mother-in-law, Mrs. Clara Humason Waldo, a prominent member.[121]

By 1934, Folger Johnson joined in a partnership with Wallwork and John K. Dukehart, who had worked as a draftsman for Johnson. This was Johnson's longest lasting partnership – over twelve years. This firm was responsible for the designs of four of the seven Carnegie Library branches in Portland: St. Johns, Arleta, South Portland and Rose City; and the library in Pendleton, to name but a few.

Upon Jamieson Parker's death in 1940, Folger Johnson was appointed to replace him as the State Director of the Federal Housing Administration; a position he held until 1950. At that

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[120]Richard Ellison Ritz, *Architects of Oregon: A Biographical Dictionary of Architects Deceased – 19th and 20th Centuries*, (Portland, Oregon: Lair Hill Publishing, 2002), 212.

[121] Mrs. Clara Waldo, born in May 1858 in The Dalles, was the first woman in Oregon to be appointed regent on the Board of Regents at Oregon State University in 1906. Waldo Hall, a significant building on the OSU campus, was named in her honor. She was the wife of well-known pioneer and Oregon Supreme Court judge, John B. Waldo. Found Online at http://www.open.org/pioneerc/pg46.html.

time, he once again established his own practice in which he continued for the next 15 years. On November 4th, 1970, Folger Johnson died at the age of 88.[122]

An examination of some of Johnson's work clearly shows the influence of his École des Beaux-Arts training and how that education directly affected his design for the Oregon State Fair Poultry Building. Johnson's design for the home of Dr. Alpha Eugene Rockey (1913), a prominent physician and professor at the University of Oregon's Medical School, and his wife, Phila Jane, is in the Italian Renaissance style (see Figure 11).

Fig. 11. The A.E. Rockey House. Courtesy *Oregon's Architectural Heritage* by James B. Norman, Solo Press, 1986.

Through the design of the A.E. Rockey House, Johnson reflects his deep understanding of the classical European models. His training at the École des Beaux-Arts allowed for his regal conception of the home's design following the requirements of each room's use while not sacrificing the beauty of its space. The elegantly symmetrical façade has large front windows which provide light for the interior spaces and which are set off by the beautifully ornate railings of the balconies. The porte cochere is a modern interpretation facilitating a covered drive through

[122] Richard Ellison Ritz, *Architects of Oregon*, 116-117; 212-213; 307-309; and 407-408.

which to comfortably enter the house, while the raised front terrace is a grand yet welcoming entrance. It is obvious, Johnson's design is replete with attention paid to even the smallest detail.

The Albertina Kerr Nursery (1921) was one of the first facilities of its kind in the West. It was constructed as an orphanage and treatment center for the care of mothers with venereal diseases. Additionally it was a teaching annex of the University of Oregon Medical School for interns and graduate nursing students.[123] Folger Johnson designed the Nursery in the Neoclassical Style which is reminiscent of an earlier era (see Figure 12).

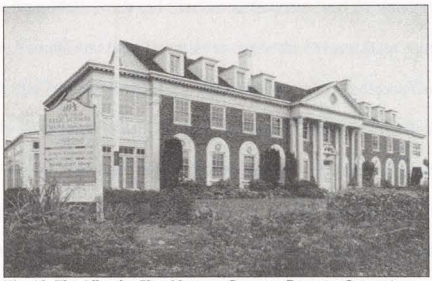

Fig. 12. The Albertina Kerr Nursery. Courtesy Courtesy *Oregon's Architectural Heritage* by James B. Norman, Solo Press, 1986.

Utilizing traditional Georgian detailing in a classically massed plan, his modern, regional interpretation is subtle and restrained. Constructed with traditional materials in a contemporary manner and featuring all the modern medical conveniences, the building reflects Johnson's classical education through its strength of design and simple beauty.

Folger Johnson was the epitome of a classically trained École architecture student. His designs are typical of the period and of his education. During this time period, he designed in the

[123] James B. Norman, *Oregon's Architectural Heritage: The National Register Properties of the Portland Area*, (Salem, Oregon: The Solo Press, 1986), 142.

latest styles and was able to offer his clients the favored historicist revivals. Johnson's classical designs offered his clients recognizable, composed, sound architectural styles. He used his classical training to further the emotional distance of the post-war upheaval by creating reassuring, traditional, confident designs. This was the man the Oregon State Fair Board hired to design the new Poultry Building in 1921.

The Oregon State Fair and Construction of the Poultry Building

In 1860, the Pomological Society (aka the Oregon Fruit Growers Association), joined forces with farmers from Multnomah and Clackamas Counties, and the county agricultural societies of Marion, Yamhill and Linn Counties to create the Oregon State Agricultural Society.[124] In 1861, they held the first Oregon State Fair near the Gladstone/Oregon City area near the banks of the Clackamas River. The following year, to escape river flooding in Oregon City, they held the second State Fair, and all subsequent fairs, in Salem. Over the years, the acreage of the fairgrounds regularly increased through land donations and land purchases. New buildings were constructed as needs arose and finances were available. By 1900, the fairgrounds encompassed 160 acres and had a 10,000-seat grandstand, horse stables, cattle stalls, sheep and swine sheds, hay barns, a large poultry house, a machinery building, an office, an exhibit pavilion, a camping area and a mile-long oval horse racing track.[125] It was the Fair Board, created in 1899 by the legislature and appointed by the governor, who determined the need for new buildings and worked with the state legislature to appropriate funding for the construction of

[124] John Minto, "History of the State Fair: The Birth and Growth of the Oregon State Agricultural Society," *The Pacific Homestead* 2, no. 2 (13 September 1900): 1.
[125] Minto, "History of the State Fair," *The Pacific Homestead* 2, no. 2 (13 September 1900): 3.

such projects.[126] Typically, Legislative appropriations to the Fair covered award premiums, some operating costs, capital improvements and some maintenance.[127]

The Era of the Poultry Building

During the early part of the twentieth century, the Fair Board began a progressive program of improvements to the fairgrounds. They undertook installation of a new woven-wire fence set on iron posts around the entire perimeter of the fairgrounds; installed a new six-inch water main with branches serving all existing buildings; invested in a new sewer facility; and completed a large-scale landscaping plan.[128] Then the Board's attention turned to the construction of new permanent buildings.

One of their first big construction projects of the twentieth century was a new "livestock coliseum" in which livestock judging and horse shows would take place. On January 17, 1918, discussions began in earnest with regards to the proposed coliseum project and Lewis Irvine Thompson was hired as the architect. His early plan was drawn with a seating capacity of 3,500 but the Fair Board insisted the new coliseum seat 5,000 and have a "show ring not less than 80x180 feet."[129] The architect suggested constructing the building in "units" with the cost approximately $13,000 per unit. Mr. Thorensen was hired as contractor and ads for bids were placed in Salem and Portland newspapers. The low bid of $16,820 by Siewert & Engstrom was accepted by the Fair Board, and then abruptly withdrawn by the contractors. A later meeting

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[126] Minto, "History of the State Fair," *The Pacific Homestead* 2, no. 2 (13 September 1900): 1; *Fair History*, Oregon State Fair, Internet, Online at www.oregonstatefair.org/about_fair/fair_history.

[127] These appropriations varied year-by-year. In 1928, the Fair began to receive millage fees from Marion County and in 1933, funds from the racing commission. Found in *Financial Report - Oregon State Fair*, Oregon State Fair Records, Financial, 1919-1950, Oregon State Archives.

[128] Horace Addis and George N. Angell, "Sixty-Year-Old Fair is Still Growing: Annual Exposition at Salem Mirrors the Resources of the Great State of Oregon," *The Oregon Farmer*, (6 October 1921): 5-6.

[129] *State Board of Agriculture Minutes, 1916-1931*, Oregon State Fair Records, Department of Agriculture, Oregon State Archives, 113.

between the Board and Siewert & Engstrom proved successful and a contract price of $14,630 was agreed upon for the first unit.[130]

Alternately referred to as the "stadium building," the livestock coliseum," or the "new stadium," the new building occupied the Fair Board with construction details. By April of 1918 the Board had accepted the State Board of Control's offer of supplying Penitentiary brick for the second unit at a rate of "$7.00 per thousand F.O.B. cars or wagons" and S.A. Hughes was contracted to complete "brickwork, materials and installation of iron (supplied by the State Fair Board)" for a price of $8,870 and cement work for an additional $825.[131] By June of the same year, the *State Board of Agriculture Minutes* reflect the architect's pleasure with "the progress of the new building and the quality of work" and report the award of the construction of the second unit again to Siewert & Engstrom.[132]

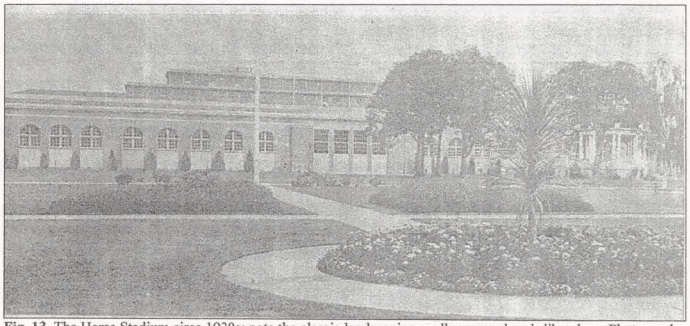

Fig. 13. The Horse Stadium circa 1930s; note the classic landscaping, walkways and park-like plaza. Photograph courtesy Oregon Historical Society.

[130] *State Board of Agriculture Minutes, 1916-1931*, 121-127.
[131] *State Board of Agriculture Minutes, 1916-1931*, 129-133.
[132] *State Board of Agriculture Minutes, 1916-1931*, 137.

Later minutes convey the completion of the building's final details, such as installation of the doors and windows, iron folding doors at the entrances and the painting of "two coats of light color paint" on the doors and windows.[133]

By August, the Board had approved the removal of all buildings in front of the new stadium building. In February of the following year, work proceeded to "move all buildings that could be moved, and tear down those impossible to move." Among the buildings slated for destruction were a silo owned by the Salem Mercantile Company, a building owned by the Episcopal Church, and a meat market owned by B.E. Edwards.[134] The Board was working to clear the fairgrounds of "old" structures as part of their ground improvements and to open space for the construction of other new buildings. The record does not indicate how many structures were moved or demolished.

At the annual Fair Board meeting in early January 1921, new department heads and the new Building Committee were elected.[135] Board President A.C Marsters was again elected head of the Poultry, Educational, Floral, Building and Grounds Departments. The Building Committee was comprised of Directors R.A. Linn, A.C. Marsters, J.E. Reynolds, and Secretary A.H. Lea. By early March, the Fair Board had inspected the grounds and agreed upon the location of two new buildings, a machinery building and the poultry building.[136] In the *Minutes*, the Fair Board Secretary described the site for the new poultry building; it was to be located "at the place where the Spaulding silo and office building are now located and continuing east one hundred forty feet

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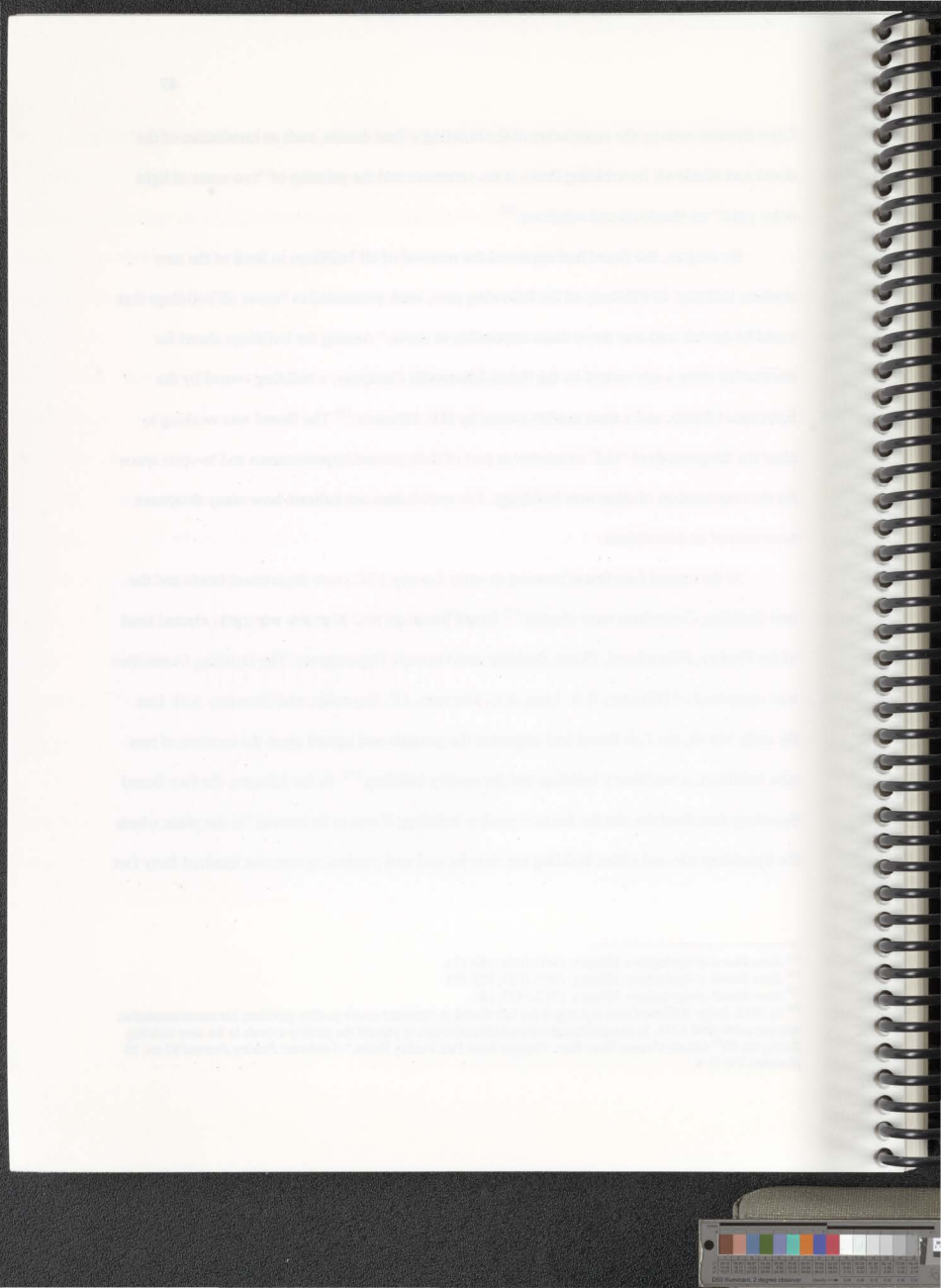
[133] *State Board of Agriculture Minutes, 1916-1931*, 169-171.
[134] *State Board of Agriculture Minutes, 1916-1931*, 172-173.
[135] *State Board of Agriculture Minutes, 1916-1931*, 181.
[136] In 1917, Judge William Coats had urged the Fair Board to construct a new poultry pavilion; his recommendation was put aside until 1921. In recognition, the Board elected Coats to present the poultry awards in the new building during the 60th Annual Oregon State Fair. "Oregon State Fair Poultry Show," *Northwest Poultry Journal* 67 no. 10 (October 1921): 4.



by a width of eighty feet facing on the present hard surface walk."[137] The matter of construction was left in the hands of the Building Committee. On Sunday, March 6, 1921, the local newspaper, *The Oregon Statesman,* reported on the newly proposed buildings at the fairgrounds. They wrote, ". . . other construction will be a new poultry, rabbit and livestock building . . . [this building] will cost from $10,000 to $15,000."[138] The next week the paper reported that the Fair Board decided to begin construction of the new poultry building "at once."[139]

At the March 14, 1921 meeting of the Building Committee, drawings were on hand of the proposed machinery and poultry buildings. The *Minutes* indicate the Committee's decisions,

> The Secretary presented drawings of the Machinery and Poultry buildings, which are to be erected upon the Fair Grounds. Prices of lumber, roofing and shingles were submitted, after which it was moved and carried that Director Linn purchase the lumber necessary for construction of these buildings, and if a better price than that already submitted, namely $2.60 per thousand, is offered on shingles, that he also purchase shingles. Director Linn was also authorized to purchase the necessary hollow tile from Salem Tile and Mercantile Company for the Poultry Building.
>
> It was moved and carried that these buildings, and all the work be done by day labor, and the Secretary was authorized to hire the necessary help for this purpose. Folger Johnson was employed as Architect on the Poultry Building. The Secretary was authorized to purchase the necessary roofing, hardware, and all other materials necessary for the construction of said buildings.[140]

A thorough reading of the *State Board of Agriculture Minutes* after March of 1921 reveals no further mention of the Poultry Building's construction progress. Then, finally, on August 8, 1921, the *Minutes* state that the Superintendent of the Poultry Department was authorized to purchase coops for the "new poultry building" and a discussion was held regarding painting of both the sheep barn and the new Poultry Building. It was decided that "the Secretary

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[137] *State Board of Agriculture Minutes, 1916-1931*, 215-217.
[138] "Buildings at Fair Grounds 1921 Program," *Oregon Statesman* (Salem), 6 March 1921, p. 1.
[139] "State Fair Will Proceed with Buildings," *Oregon Statesman* (Salem), 8 March 1921, p. 3.
[140] *State Board of Agriculture Minutes, 1916-1931*, Oregon State Fair Records, Department of Agriculture, 219-220.

was instructed to have the poultry building painted with cold water paint, and the sheep barn painted with white wash, if possible."[141]

Conversely, the local newspapers wrote often about the new poultry building. The *Oregon Statesman*, between March 6th and September 27th of 1921, carried eleven articles on the Poultry Building alone, thereby showing their support for the State Fair and, more importantly, the State's poultry industry. An editorial on March 15 not only shared the editor's encouragement for the burgeoning industry while singing the praises of the new building, but all the while boosted Salem's role in the process. He wrote,

> It has paid the poultrymen to wait. There is to be a new poultry building this year on the State Fair Grounds, and it is to be a magnificent structure, of hollow tile construction, stucco finish, and a composition roof, and it is to be 80 by 140 feet. It is to be on the corner where the roadway turns to go to the new stadium—a fine location. The fast developing poultry industry of Oregon deserves the recognition that this new building will give it. There is bound to be a distinctive poultry headquarters city in Oregon. Salem must strive to secure and retain this recognition. Once given a good lead, the growth will be cumulative. Birds of a feather flock together.[142]

As well, on page 6 of the same issue, the *Statesman* estimated the cost of the new Poultry Building at $20,000 to be built by "day labor."[143] By revealing details about the new building, this newspaper's reporting kept the local readers informed and interested in the progress of its construction. By June 2nd, the paper was reporting that the building was under construction. It was to be "a structure of beauty and utility; thoroughly up to date and worthy of the city and the section and the commonwealth . . . it is being built by day labor, under the plans and specifications of Folger Johnson, Portland architect and will accommodate 4000 birds."[144]

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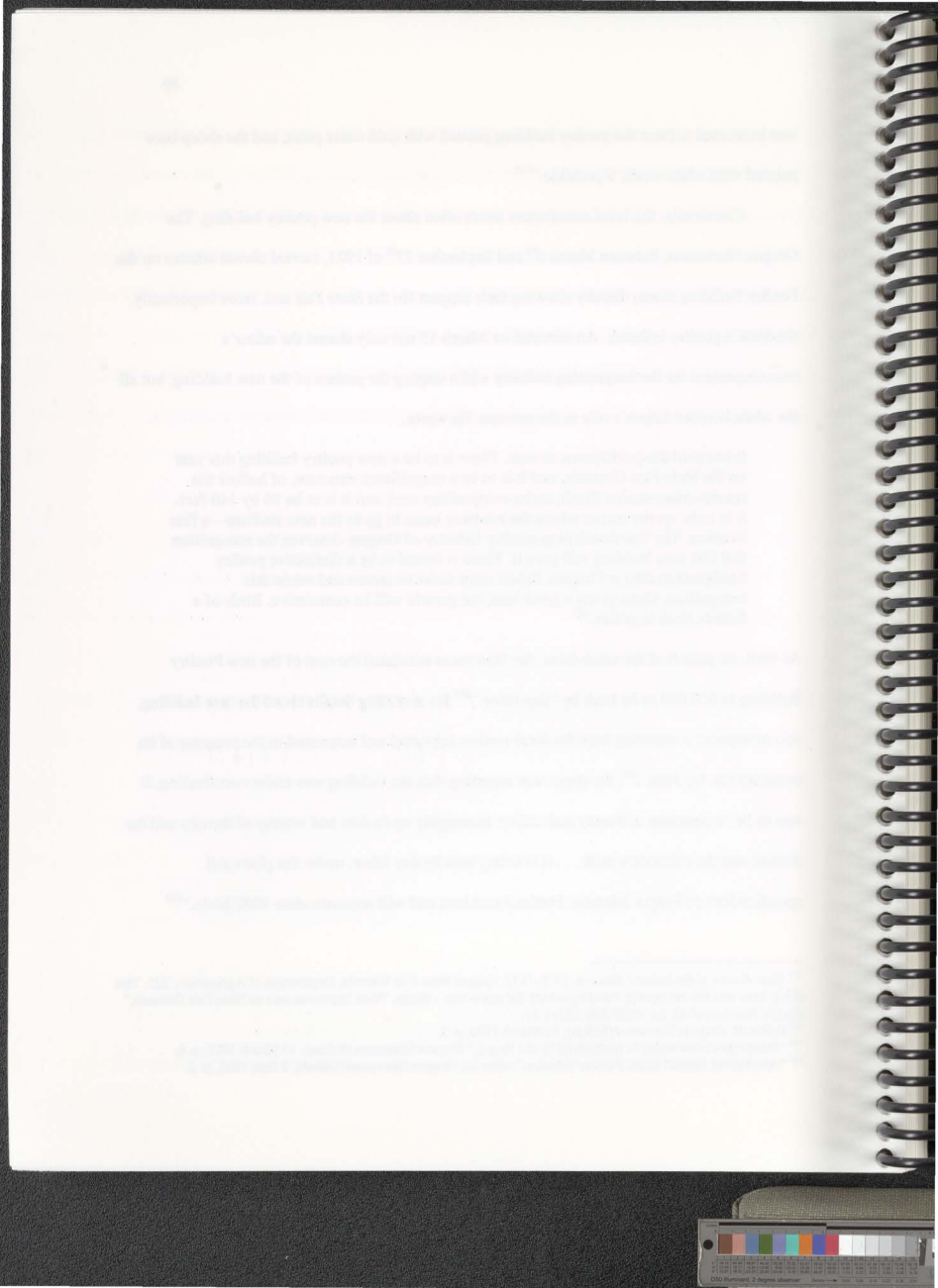
[141] *State Board of Agriculture Minutes, 1916-1931*, Oregon State Fair Records, Department of Agriculture, 225. This sheep barn was the old poultry building rebuilt for a new use – sheep. "Vast Improvements on State Fair Grounds," *Pacific Homestead* 43, no. 4 (28 July 1921): 11.
[142] Editorial, *Oregon Statesman* (Salem), 15 March 1921, p. 2.
[143] "Buildings Construction is Authorized by the Board," *Oregon Statesman* (Salem), 15 March 1921, p. 6.
[144] "Awakening Interest in the Poultry Industry," editorial, *Oregon Statesman* (Salem), 2 June 1921, p. 2.



Often, the newspaper's journalists would boast of the Oregon legislature's continued support of the State Fair and their financing construction of new buildings at the fairgrounds. They wrote derisively of Idaho's decision to cut appropriation bills for state and district fairs, and claimed, "Oregon, more wise to the necessity of keeping up heart, and the spirit of progress, and the ways of spreading good example among the people, appropriated enough money to insure a splendid fair."[145] By late July, the *Statesman* was reporting enthusiastically on the construction progress of the new building. They wrote,

> The new poultry building is nearing completion. It is one of the finest, if not the best, poultry exhibit buildings in the United States. It is 80 by 140 feet long with 31-foot pillars. The floor will be of cement, and the outside finished with cement plaster, with hollow tile walls and a patent tile roof. In the center of the building will be a pool, with a fountain in the shape of a duck, especially designed for this building. Clear around the building the windows are ornamented with rooster heads. . . It was designed by Architect Folger Johnson of Portland.[146]

In mid-September, just prior to the Fair, the *Statesman* wrote of the newly completed Poultry Building. A reporter interviewed the Superintendent of Poultry, Edward Shearer, whom he found in the new building installing exhibition cages. Of the building, he wrote, "The beautiful fountain in the center of the poultry pavilion is completed and the large pool at its base will be filled with trout during the fair which will be an interesting attraction."[147] Moreover, in an article written on the second day of the Fair, the *Statesman* reported on the new Poultry Building, "The lighting and ventilation of this building are the most commendable features,

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[145] "Building Busy At Fair Grounds: Machinery, Poultry Sheds and Other Things Make Good Showing," *Oregon Statesman* (Salem), 22 June 1921, p. 5.
[146] "State Fair is Dressing Up," *Oregon Statesman* (Salem), 27 July 1921, p. 3.
[147] "Coops Put in at Pavilion," *Oregon Statesman* (Salem), 18 September 1921, p. 2. While the addition of trout to the fountain would have been incredible for fairgoers, this author could find no additional reference to this plan in any resource. However the October 10, 1921 issue of The Pacific Homestead (page 7) claimed that "mallards were swimming in the fountain in the center of the building" during the fair. Again, this claim could not be verified.

while the fountain and pool in the center, the telephone booth and other conveniences make it the admiration of every breeder of poultry and pet stock, as well as the public generally."[148]

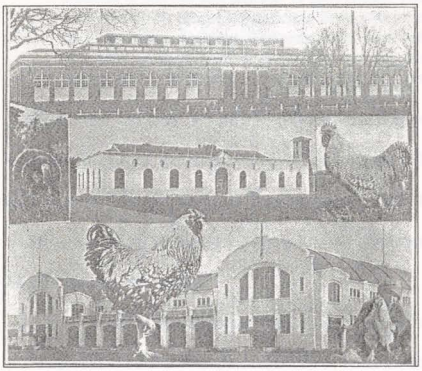

Fig. 14. From top: Horse Stadium; center: Poultry Building; and, bottom: The Pavilion (which was lost to fire in 1967). Taken from the cover of the *Northwest Poultry Journal*, September 1922.

Farm and poultry journals were also commenting on the State Fair's new Poultry Building (see Figure 14). *The Oregon Farmer* wrote of the newly completed building,

> The poultry building is said to be without a superior on a state fair ground anywhere on the Coast, and probably not in the entire country. . . The lighting and ventilation are perfect, and the construction of the building is such that a 35-foot space in the center, running the entire length, is free from pillars. A permanent fountain plays in the center, and the plan of the building calls for the construction of a wing for pet stock and of an office for the superintendent.[149]

As well, the *Northwest Poultry Journal's* September 1921 issue gave a glowing report of the new Poultry Building. In the caption under a photograph of the newly finished building they reported,

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[148] "First Awards in Poultry Exhibit are Made Known," *Oregon Statesman* (Salem), 27 September 1921, p. 3. The mention of a "phone booth" in the Poultry Building is the first and the only reference this author has read of this detail.

[149] Horace Addis and George N. Angell, "Sixty-Year-Old Fair is Still Growing: Annual Exposition at Salem Mirrors the Resources of the Great State of Oregon," *The Oregon Farmer* (6 October 1921): 6. This author could find no additional source which corroborated the claim that a wing to house pet stock was to be constructed on the poultry building.

> The new poultry pavilion on the Oregon State Fair grounds at Salem. It is constructed of hollow tile, stucco finished and has a tile roof. The main gable roof is about four feet higher than the platform roof surrounding it, permitting of a high row of windows from which an excellent sky light effect is secured. This building is 80x140 feet and has 31 foot pillars. There are large double door entrances on its four sides, concrete floor with a very artistic fountain and pool in the center of the building. The ornaments shown above the windows and entrances are large busts of roosters, above which are flag staffs. It is fire proof and no doubt the finest poultry pavilion in the West.[150]

While the final decision to build a new Poultry Building was made in early 1921, construction was not started until, at best, late March. Yet, the Poultry Building was completed in time for the 60th State Fair held September 26th to October 1st, 1921. The final cost was $40,000 - $10,000 of which was supplied by the State Legislature; the Fair Board borrowed the balance, which was to be paid back by fair receipts.[151]

Owing to the importance of the new building to the community, farm and poultry journals and the local newspapers regularly covered the construction of the Poultry Building. In showing support for the State Fair and Oregon's growing poultry industry, the print media reflects the concerns of the community at large – the desire for a successful, stable commercial industry to support farmers and their families. And it was Oregon's poultry business that would provide this for many people.

From the rise of historicist revivals to the forefront of fashionable architecture, to the classical training received by its architect, the Poultry Building reflects the society from which it was born. Designing in the popular Spanish Colonial Revival style, Folger Johnson created a lasting expression of the era which was familiar and safe for those struggling to return to normalcy after World War I. The large, open, well-lit and well-ventilated poultry building supported the needs of those in the industry – 4,000 birds could easily be displayed during the

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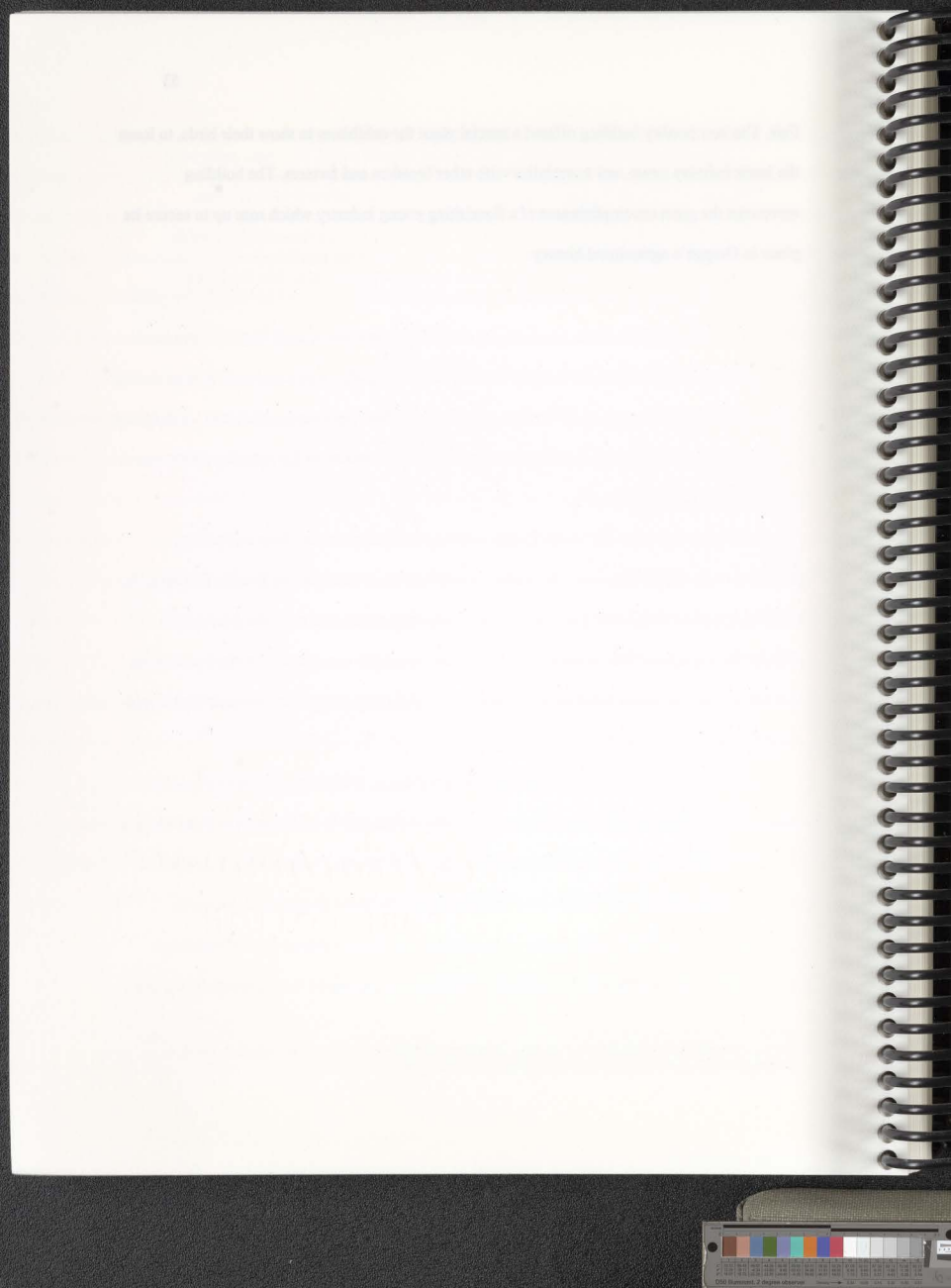
[150] "Two Carloads of Eastern Chickens Coming," *Northwest Poultry Journal* 67 no. 9 (September, 1921): 8.
[151] "Oregon State Fair," *The Pacific Homestead* 44, no. 1 (1 September 1921): 11.

Fair. The new poultry building offered a special place for exhibitors to show their birds, to learn the latest industry news, and to socialize with other breeders and farmers. The building represents the great accomplishment of a flourishing young industry which rose up to secure its place in Oregon's agricultural history.



Chapter Three

THE OREGON STATE FAIR POULTRY BUILDING

Physical Description

The Poultry Building at the Oregon State Fairgrounds was designed in the Spanish Colonial Revival style by Folger Johnson in 1921 and constructed the same year. The building is located at the Oregon State Fairgrounds in Salem, Oregon. It is one of only two historic buildings extant at the fairgrounds; the horse show stadium being the other. The horse stadium and poultry building ensemble were listed in the National Register of Historic Places in 2002.[152]

Description of the Site

The poultry building is located through the Main Gate north along the Pacific Concourse, beyond the L.B. Day Amphitheatre and Cascade Hall (see Site Map, Appendix C). The poultry building's major axis runs east-west and the site is primarily level. Adjacent to the poultry building's south side is the Natural Resources Center. The Center is comprised of the modern buildings of the Department of Fish and Wildlife, Parks and Recreation Department, Department of Forestry and Keep Oregon Green; landscaping and walkways complete the Natural Resources Center. The Center's landscaping consists of tall coniferous trees, ferns and various shrubs. Wooden decking and walkways of concrete and concrete pavers, zigzag through the Center's grounds and intersect in a central gazebo structure (see Figure 15 for an early look at the Natural Resources Center). Historic photographs, from 1921 to at least the late 1950s, show this plaza as an open grassy square, with few trees, bifurcated by intersecting walkways. Fairgoers historically used this area

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[152] Amy McFeeters-Krone, *Oregon State Fair Stadium and Poultry Building Ensemble*, National Register Nomination, 2002.

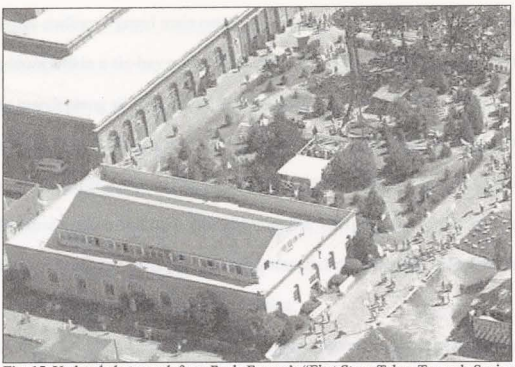

Fig. 15. Undated photograph from Paula Fasano's "First Steps Taken Towards Saving Two Oregon State Fair Buildings," in the Historic Preservation League of Oregon's Field Notes, no. 97, (Summer 2001), front page. Note the appearance of the landscaping around the building and the plaza (above) obscuring the original axis of entry into both the poultry building and the horse stadium. Also note the appearance of what appears to be alternating glass windows and louvered windows in the clerestory of the poultry building.

for picnics and strolling, while livestock exhibitors held small parades in and led animals through the open space.[153]

The Forster Livestock Pavilion (1987) is to the northeast of the poultry building, while the historic horse stadium is to the southeast. The massive livestock pavilion is a modern, rough-faced concrete block building with a flat roof behind a broad, sheet-metal parapet. The historic horse stadium is 200' x 300' rectangular building which was built in two phases, the first being in 1918 and the second in 1919. It was constructed of brick supplied by the State Penitentiary.[154] The stadium is a single-story building with a flat roof that supports a double-tiered, flat-roofed clerestory in the center.

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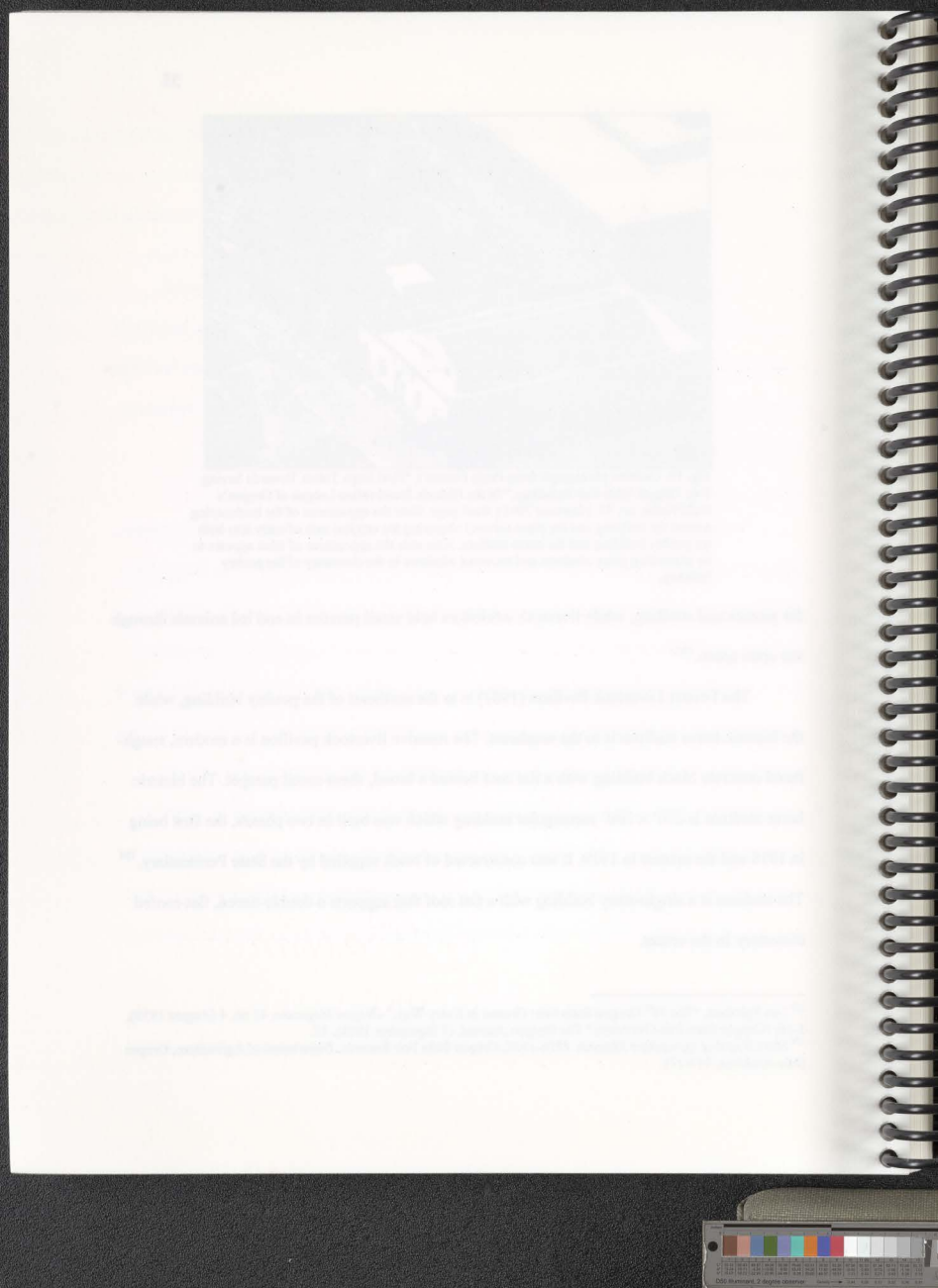
[153] Leo Spitzbart, "The 78th Oregon State Fair: Greater in Every Way," *Oregon Magazine*, 41 no. 4 (August 1939), 5-10; "Oregon State Fair Overview," *The Oregon Journal*, (7 September 1954), 17.
[154] *State Board of Agriculture Minutes, 1916-1931*, Oregon State Fair Records, Department of Agriculture, Oregon State Archives, 113-171.



The horse stadium's grand main entrance is in the west façade and is comprised of four sets of entry doors within a six-bay projecting portico. Arcaded doorways topped with round-arch windows march along all four sides of the building. Each set of doors is topped with wood sheet material (either T1-11 siding or plywood) where historically a pair of nine-light transom windows previously existed. Above these transoms are the round-arch top, divided light sets of windows. The horse stadium has been altered somewhat with a couple of widened doorways, infill construction of concession stands and restrooms under the wooden bleachers and along some of the interior walls, and earthquake retrofitting.

To the north and west of the poultry building are expansive areas of lawn. The Fairlift is located in the lawn area to the west and runs on a northwest-southeast diagonal over the fairgrounds, offering riders an aerial view of the fair. The poultry building itself has negligible landscaping. A lawn abuts the south façade between the building and the Natural Resources Center; this lawn area is used to store large faux climbing rocks. One Juniper tree is located at the southwest corner of the building. The west façade is graced with a massing of small shrubs and flowers in a planting bed between the building and the Pacific Concourse. Lawn abuts the north elevation, and a single tree and the gravestone of Vive La France, The Wonder Cow, are located east of the entry door at the north side. The east side is paved with concrete between the livestock pavilion, the horse stadium and the poultry building. Historic photographs indicate that lush landscaping around the poultry building did exist at one time. An abundance of mixed shrubs, arborvitae and trees were planted in beds around the foundations and mixed groupings of flowering annuals and perennials were planted in borders along the entrance walkways.[155]

[155] "Premier Poultry Housed in Attractive Building at Fair," *Oregon Magazine*, 32 no. 3 (July 1930), 9; Richard Barss, "Oregon State Fair Plans," *Oregon Magazine*, 41 no.1 (April 1939), 12.

Exterior Description

The Poultry Building is a single story building with a rectangular plan measuring approximately 80'x140'. Both the plan and façade of this building are symmetrical. Each of the four façades are balanced, with twenty-four regularly spaced round-arch, fanlight-topped windows, and four central doorways recessed slightly into the thick walls. The building shows few modifications. Most of its historic character defining features are extant (See Appendix I for Table of Character Defining Features).

Roof

The main body of the roof is relatively flat with a slight slope towards the center for drainage to the interior of the building. There is a six-foot parapet at the eave which is topped by a single course of red-clay, straight-barrel Mission tiles, regularly laid at a low-pitch. The shallow eaves end near the line of the wall, having little overhang. At the eave cornice, running around the building is a double, half-round molding with fillet details.

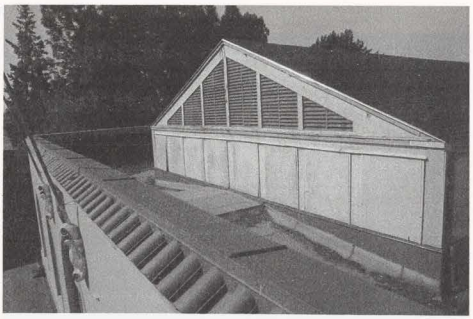


Fig. 16. The roof of the poultry Building, showing the parapet, flat roof and clerestory. Photo by author, 2008.

There is a side-gabled clerestory rising above the central portion of the roof. The clerestory is sheathed in composition shingles. In the walls of the clerestory are non-original, top-hinged

plywood shutters, where there once were operable glass windows (and possibly louvers) for light and ventilation (see Figure 15).[156] In the peaks of the gable ends are a series of fixed louvers. On both the south and north sides of the building, the parapet peaks above the main entry doors into low pitched, false-gables.

Walls

The poultry building walls are constructed of hollow-core terracotta tile blocks and are approximately eighteen feet tall with a six-foot parapet. The walls are 1'- 0" thick.[157] The interior blocks measure approximately 12"x 5½" and 12"x 3½". The width and length of the exterior blocks are unknown to this researcher. The terracotta tile walls rest atop 3'- 6" tall board-formed, poured-concrete stem walls with concrete foundations. The exterior of the walls are clad in stucco with a relatively smooth surface and painted in a light cream color. Records do not indicate the original color. Alternately painted raised stucco trim sets off the windows and doors, and delineates the top edge of the water table around the building at the base of the window sills (see Figure 17).

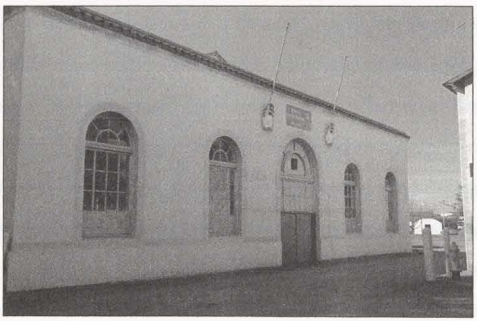


Fig. 17. East façade of poultry building showing walls with stucco finish and painted door and window trim. Photo by author,2008.

[156] Historic photographs show what appears to be a combination of windows and louvered sections in the clerestory openings. Additional research needs to be done to determine the original fenestration.
[157] McFeeters-Krone, *Oregon State Fair Stadium and Poultry Building Ensemble*, Section 7, p.5.

Salem had the "largest tile factory in Oregon," an article in the *Oregon Statesman* from October 13, 1921, claimed. The Salem Tile and Mercantile Company began operations in 1910. While much of the piece discusses the benefit of drain tile for Oregon's agriculture, it also notes the importance of "hollow building tile" and the advantages of its use in residential and commercial buildings. The article claimed that Oregon forests were rapidly disappearing, driving up the price of lumber. They wrote, "Hollow tile is the ideal successor for the old wood house. It is indestructible; it is economical; it is absolutely weatherproof. It is fireproof; it is beautiful; and now, it is easily accessible."[158] Photographs of structures built with hollow core tile punctuate the article. These include a grain silo, prune dryer, dairy house and hay barn; the Armory in Marshfield; the Academy Building in Klamath Falls; an auto rest station; and a residence in Hillsboro. Obviously hollow core building tile was a popular choice during this time period. The argument can be made that the poultry building's tile came from the Salem Tile and Mercantile Company, although I found no documentation to prove it.

Doorways

The four double entry doors, which are not of original materials or design, are located at the midpoint in each wall. Each set of doors is topped by a double-height, full-width transom window. Atop each transom is a round-arch fanlight window (see Figure 18). The original doors consisted of a set of wooden double doors each with six lights over a raised panel. Flanking the doors were sidelights that had three panes over a raised panel.[159] These characteristic doorways were significant contributors to the original appearance of the building.

South façade - The double doors in the south façade are comprised of decorative exterior diagonal wooden boards attached with screws to a wooden frame sheathed by plywood on the

[158] "Two Million Acres in the Willamette Valley Ought to Have Tile Drainage in Order to Make the Land More Productive by 25 to 50 Per Cent," *Oregon Statesman*, (13 October 1921), 2-3.
[159] "Future Farmers of America Building," *Oregon Magazine*, 42 no. 1, (August 1940), 11.

interior; both interior and exterior are painted. The doors are attached to a non-historic frame which has been constructed approximately 1'- 0" inside the original frame on both sides of the doorway; the one-foot sections are covered in plywood and painted to match. While the original transom window is intact, the fanlight has been removed and replaced with plywood infill.

West façade - The doors on the west façade are wood-frames sheathed in plywood. Both interior and exterior surfaces are painted. The doors attach to a non-historic frame which has been constructed approximately 1'- 0" inside the original frame on both sides of the doorway; the one-foot sections are covered in plywood and painted to match. Both the transom window and the fanlight are extant. Metal brackets are being used to secure the mullions to the frames of the fanlight.

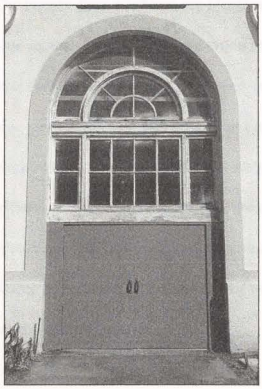


Fig. 18. Doorway in the west façade of the poultry building with double height transom and fanlight extant. Photo by author, 2008.

North façade - The set of doors in the north façade consist of painted plywood sheathing over wood-frames on both the interior and exterior. The doors completely fill the width of the original doorway; this is the only set of doors to do so. The entire double-height transom window is missing; the lower half filled in by the uppermost portion of the doors and the upper half filled in with a piece of painted plywood. The fanlight is intact and being held in place by metal brackets between the mullions and the frames.

East façade - The doors in the east side of the building are comparable to the doors in the south façade. The exterior of the doors have diagonal wooden boards attached with screws to a wooden frame, while the doors' interiors are sheathed in plywood. These doors are attached to a newer frame that was constructed approximately 1'- 0" inside the original frame on both sides of the doorway. These inset frame sections are covered in plywood. All wood surfaces are painted. The double height transom window is extant, but the glass panes have been painted making it opaque. The fanlight glass has been removed and replaced by plywood. A fan in the superintendant's office inside the building exhausts through the center piece of plywood.

Windows

The windows of the poultry building are one of its most important character defining features. The twenty-four windows are identical in design and construction, and have been painted light blue on the exterior. They are wood sash, round-arch fanlights above twelve clear panes of glass over four amber-colored, geometric-patterned panes.[160] Each window, but two, has a piece of blue painted plywood covering the four bottom panes of amber-colored glass, obscuring their original color and design. Importantly, however, these amber windows are still present in the building and can be restored. The round-arch fanlight windows are hinged at the bottom and open via a pull-ring latch mechanism at the top center. When opened, they are held in place by chains bolted each to the frame and window on either side. Only the fanlight portions of the windows are operable.

[160] This style of windows has also been called variously "Union Jack" or X-shaped style. See Katherine Rinehart, *Petaluma: A History of Architecture*, (Arcadia Publishing, 2006).

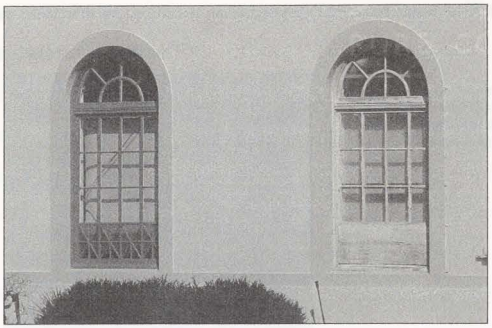


Fig. 19. Two of the windows in the west façade of the poultry building. The window on the left has been restored. Photograph by author, 2008.

South façade – There are eight windows in the south façade, four on each side of the building's main entrance door. In one window, closest to the southeast corner, the entire sixteen-light portion of the window has been removed and only the fanlight window is remaining. The opening has been in-filled with plywood.

West façade – There are four windows in this façade; two on either side of the doorway. At the time of my inspection, one window in this façade has been fully restored.

North façade – The doorway in the north façade is centered between eight windows. These windows retain their historic detail and many have original glass.

East façade – There are four windows in the east façade; two on either side of the entrance door. The windows along the east side retain their historic detail and most have original glass.

Flagpole medallions

Each façade has a number of painted rooster-bust, high-relief, scroll-edged flagpole medallions just below the eave cornice. The medallions' scrolled edges are painted brown while the roosters

are white with red combs and wattles, orange beaks and blue eyes.[161] It is unknown if these are the historic paint colors.[162]

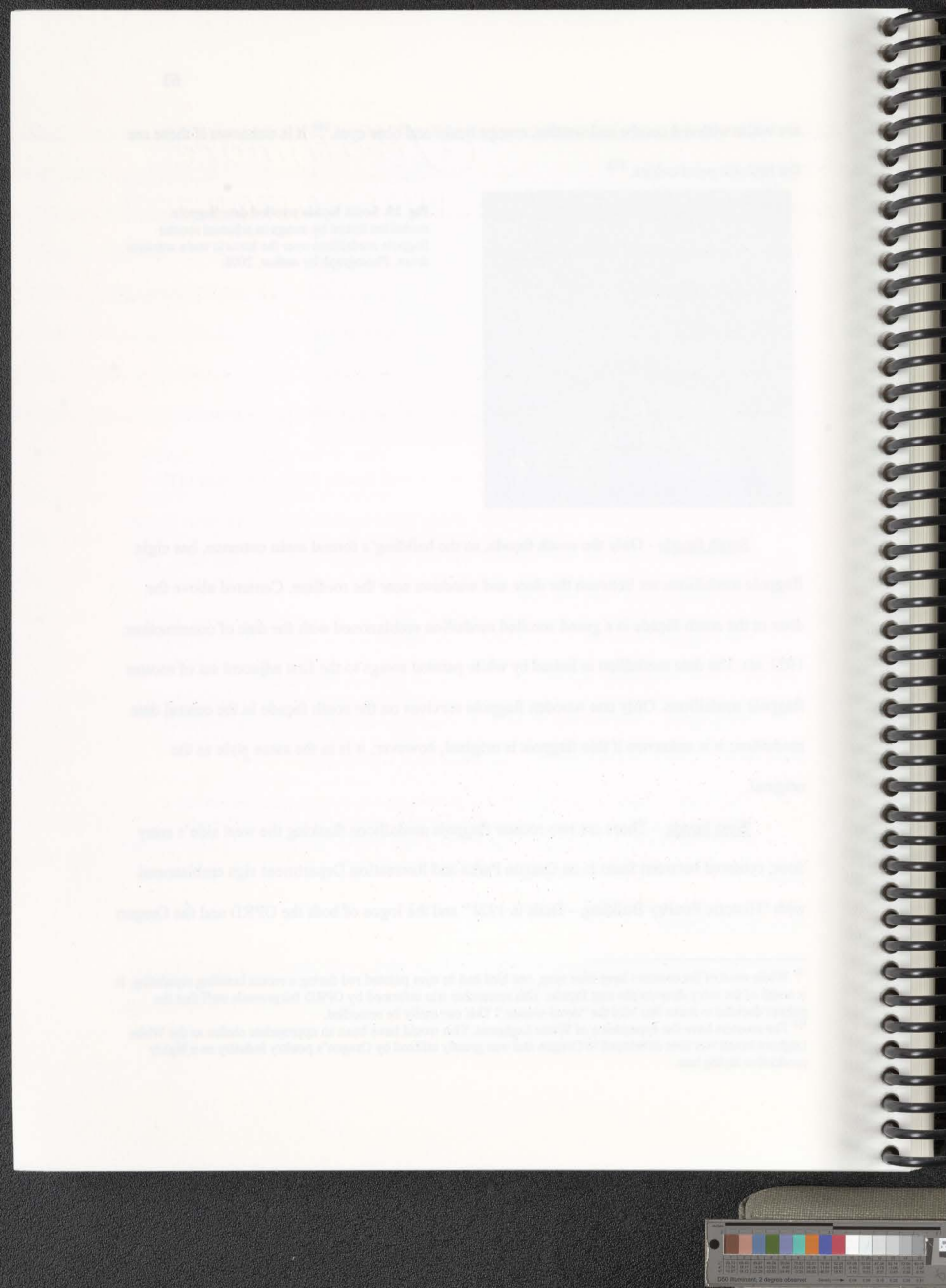
Fig. 20. South façade scrolled date flagpole medallion linked by swags to adjacent rooster flagpole medallions over the historic main entrance doors. Photograph by author, 2008.

South façade - Only the south façade, as the building's formal main entrance, has eight flagpole medallions set between the door and windows near the roofline. Centered above the door in the south façade is a grand scrolled medallion emblazoned with the date of construction: 1921 AD. The date medallion is linked by white painted swags to the first adjacent set of rooster flagpole medallions. Only one wooden flagpole survives on the south façade in the central date medallion; it is unknown if this flagpole is original, however, it is in the same style as the original.

West façade – There are two rooster flagpole medallions flanking the west side's entry door; centered between them is an Oregon Parks and Recreation Department sign emblazoned with "Historic Poultry Building – Built in 1921" and the logos of both the OPRD and the Oregon

[161] While most of the roosters have blue eyes, one bird had its eyes painted red during a recent building repainting. It is south of the entry door on the east façade. This researcher was informed by OPRD fairgrounds staff that the painter decided to make this bird the "devil rooster." This can easily be remedied.

[162] The roosters have the appearance of White Leghorns. This would have been an appropriate choice as the White Leghorn breed was first developed in Oregon and was greatly utilized by Oregon's poultry industry as a highly productive laying hen.



State Fair and Expo Center. Two of what might be original wooden flag poles with distinctive ball ends are extant.

North façade – The north façade doors of the poultry building also has two rooster flagpole medallions flanking above it. An OPRD sign adorned with "Historic Poultry Building – Built in 1921" identical to that of the west façade sign. Two wooden flag poles with ball ends are present on this side.

East façade – There are two rooster flagpole medallions on both sides of the east entry door, with a duplicate of the west and north side OPRD sign between them. As well, the east façade has two wooden flag poles rising out of its medallions. Again, it is unknown if these are original.

Interior Description

The interior of the poultry building is a large, cathedral-like nave or open space which was used for exhibition purposes. The design of the bolt-laminated wood arched trusses supporting a clerestory roof creates this church-like feeling, while a traditional beam-on-post system supports the flat portion of the roof around the perimeter of the space, which resembles the side aisles of a cathedral (see Figure 21).

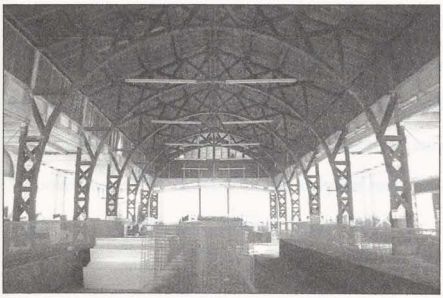


Fig. 21. Interior of the poultry building showing the church-like feel of the space created by the curved arch trusses supporting the soaring clerestory and the impressive natural lighting from the large windows. Photograph by author, 2008.

The large windows and the transoms and fanlights above the doors provide abundant light to the interior. The clerestory plywood shutters block light and ventilation which had previously streamed in through the historic windows. In the gable ends of the clerestory are fixed louvers which provide some ventilation but little light. The exposed hollow-core terracotta blocks which make up the walls are currently painted white. Wide concrete paths from the south and north doorways meet in a circular patch in the center of the building where a fountain was historically. At the east end of the building is the superintendent's office and stairs, which was constructed directly over the doorway, obscuring both the transom and fanlight portions behind an interior wall inside the office.

The interior of the poultry building has not been greatly modified, or rather, intrusive alterations have been removed. A mezzanine structure that filled the open space under the clerestory and had staircases in both the east and west ends, was constructed sometime in the 1970s. An OPRD fairgrounds staff person informed me it was removed approximately four or five years ago (2003-2004).[163] The poultry building's interior retains most of its character defining features.

Clerestory

The clerestory unpainted wood-board roof sheathing is laid atop unpainted wood purlins supported by the arched trusses. Filling each of the gable ends of the clerestory are fixed louvers that assist in ventilating the building while at the same time allowing a little light to enter. There is a circulating fan installed in the west façade gable end louvers. Knee walls originate from 6"x 14" beams that outline the inside border of the flat roof. In the knee walls are openings for top-hinged plywood shutters that surround the clerestory.

[163] Brent Holmdahl, personal interview by author, Oregon State Fairgrounds, Salem, Oregon, 4 April 2008.

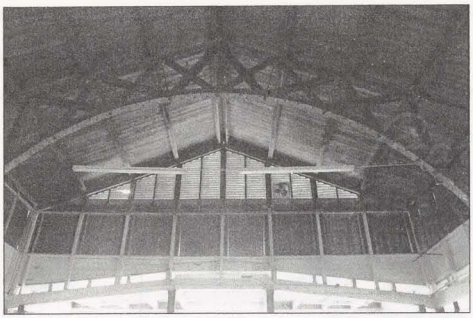


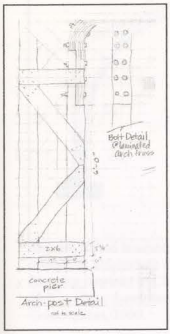
Fig. 22. Interior of clerestory showing the slightly sloping flat roof, plywood shutters in original openings, gable end louvers and roof sheathing. Photograph by author, 2008.

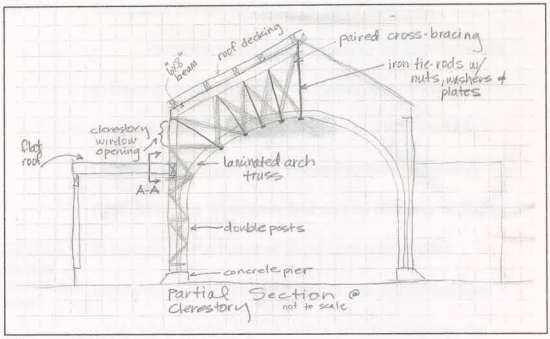
An optical illusion is created by these slightly sloping beams and flat roof sections. They slope from a high point in front of each doorway to low points in the interior corners to facilitate drainage to the downspouts (see Figure 22). These are located within the building at the four corner posts that border the inside edge of the flat roof area.

Arched truss system

The poultry building's interior is defined by its soaring open space. This is achieved by the dramatic series of six trusses which support the clerestory roof (see Figure 24). The trusses are comprised of brown-painted, rough-sawn 6"x 8" heavy timber posts that rise to meet unpainted 6"x 8" wood roof rafters and brown painted bolt-laminated arched bottom chords. A series of radial tie-rods with metal plates at both ends and bracketing wood cross-bracing runs between the bottom chords and the roof rafters. This system is integral with the twelve cross-braced brown-painted, rough-sawn double posts on substantial (2'- 0"x 3'- 3") concrete piers. The arched bottom cords are constructed of eight curved layers of ¾" wood pieces laminated by a series of bolts and nuts with washers at both ends. There does not appear to be any glue between the layers. These laminated arches are connected to the top of the inside posts (at 6'- 0" above

the concrete piers) by a deep half-lap joint and six bolts (see Figure 23). Fluorescent light fixtures are hung from every truss.





Figs. 23 and 24. At left, arch connection to post detail. At right, partial section through poultry building showing arrangement of space. Field drawings by author, 2008.

The author of the National Register nomination states that the poultry building's trusses "appear to be unique in Oregon and rare elsewhere."[164] While I cannot disprove her theory, such bolted laminated trusses are not an unusual find in this time period's agricultural buildings, bridges, and assembly and music halls. Testing of early forms of mechanical laminations began in the late eighteenth- and early-nineteenth centuries. American Theodore Burr built a bridge over the Delaware River (1804-1806) which consisted of two composite arches with a suspended stiffened road deck. But it was a French engineering officer who refined the bolted lamination technique. Bogendach Emy, whose composite system was comprised of bent planks connected

[164] McFeeters-Krone, *Oregon State Fair Stadium and Poultry Building Ensemble*, Section 7, p.6.

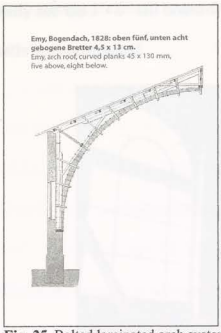


Fig. 25. Bolted laminated arch system created by Bogendach Emy in 1828. Drawing courtesy of Christian Müller, *Holzleimbau: Laminated Timber Construction*, 2000.

with clamping bolts and collars, wrote of his system in 1828.[165] This form of bolted laminated arches was used throughout Europe and the U.S. (see Figure 25).

Researchers continued to search for improvements to these systems. German Otto Hetzer, was developing glued laminations around 1900, and by 1920, the U.S. Department of Agriculture Forest Products Laboratory (USDAFPL) in Wisconsin, had sent an observer to Europe to investigate the future of glued laminated timber. However, work on further research was abandoned until 1934, when in conjunction with a private company, the USDAFPL constructed a school hall in Peshtigo, Wisconsin, using glued laminated arches.[166]

However popular glued laminated arches were to become by mid-century in the U.S., earlier construction used the bolted form. These arches were especially popular with the agricultural engineers for the construction of barns. After large whole timbers became more difficult to obtain, engineered lumber increased in popularity, and many barns built between 1900 and the late 1920s had bolted laminated arch systems.[167] The poultry building fits nicely into this time period and is an elegant example of such bolted laminated arches.

Walls and flat roof

The interior walls of the poultry building are the inside surface of the hollow-core terracotta tile blocks which make up the walls. These are currently painted white. From the interior one can

[165] Christian Müller, *Holzleimbau: Laminated Timber Construction*, (Basel, Berlin, Boston: Birkhäuser, 2000), 15.
[166] Müller, *Holzleimbau: Laminated Timber Construction,* 27.
[167] Philip L. Waugh, "Glued Laminate Rib-arches in Historic Barns," (MS Thesis, University of Oregon, 2003), 40-45.

easily see the 3'- 6" tall board-formed, poured concrete stem walls upon which the tile block walls are constructed.

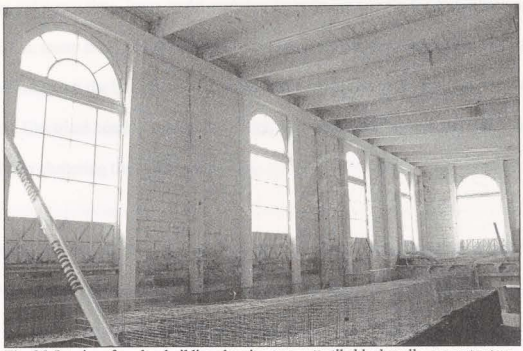


Fig. 26. Interior of poultry building showing terracotta tile block walls, concrete stem walls and wood post and beam system supporting flat roof. Photograph by author, 2008.

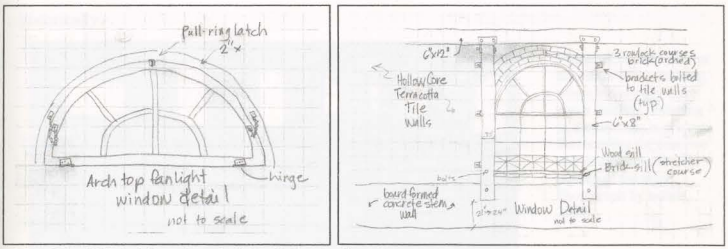
On both sides of each window are white-painted rough-sawn 6"x 8" wood posts that are bolted through the timber to the concrete stem wall and bolted with brackets to the hollow core tile walls. These posts sit off the ground approximately 21"- 24". Located in all four corners of the building, on both sides of each doorway, and in between each window are additional white-painted rough-sawn 6"x 8" wood posts which are set upon concrete piers and bolted through the timber to the concrete stem wall and the hollow core tile walls. This series of attached posts support white-painted 6"x 12" beams onto which are attached white-painted 4"x 12" rafters for the flat roof. Attached to the bottom edges of a number of rafters are modern fluorescent light fixtures. Atop the rafters is lap-jointed board roof-sheathing, also painted white (see Figure 26). All the connections are made by bolted metal brackets. This intricate system of support for the structure is in alignment axially with the arched truss double posts on piers. Each support post on

a concrete pier along the walls is aligned with a set of double posts on a pier that support the trusses.

At an unknown time, large metal crossing tie rods apparently for stabilization purposes were installed in many areas of the building visually disrupting the open space and impeding traffic flow throughout the building. Yellow caution tape has been wrapped around several of these tie rods. Electrical conduit runs along many, if not most of the horizontal beams in the poultry building cluttering the structural design.

Windows

The windows of the poultry building are one of its most important character defining features. The twenty-four windows are identical in design and construction. The windows are wood sash, round-arch fanlights above twelve panes of clear glazing over four amber-colored, geometric-patterned panes. The amber panes have been painted over on the interior obscuring their original color. The wood frames, sills and mullions are painted white on the interior. Significantly however, these amber windows are extant and can be restored.



Figs. 27 and 28. At left, arch top fanlight window detail; at right, window detail showing connection at wall with post and beam system support for flat roof. Drawings by author, 2008.

The round-arch fanlight windows are hinged at the bottom and open via a pull-ring latch mechanism at the top center. When opened, they are held in place by chains bolted each to the

frame and window on either side. Only the fanlight portions of the windows are operable (see Figure 28). There are shades hung in the windows along the south and west elevations.

Above the fanlight windows are semicircular brick arches consisting of three rowlock courses of brick. Under each window is a wood sill atop a sill constructed of a stretcher course of brick. This assemblage is atop a row of 12"x 3½" hollow core terracotta blocks; below this single course, the terracotta blocks revert to the larger size (see Figure 28). At this writing, one window in the west façade has been fully restored and showcases the exquisite design and character defining impact of the windows.

Floor

Currently, the floor of the poultry building is mainly dirt mixed with years of compacted cedar shavings. However, newspaper and journal articles from 1921 indicate that there may have been a concrete slab floor in the building at that time; or at least that was what the original plans intended. There are concrete walkways between the south and north doorways that connect in the middle of the building with a circular concrete pad, where a "duck shaped" fountain was historically.

Fig. 29. Concrete floor at the center of the building where historically there was a fountain. Patching of the concrete is evident. Surrounding the concrete slab is dirt and shavings portion of the floor. Photograph by author, 2008.

Additionally, there are 3'- 0" concrete channels with edging running along the perimeter of the west, northwest and southwest walls of the building all meeting at a drain just north of the concrete ramp from the doors in the west façade. There are additional concrete drainage channels (4'- 0" wide), just about centered between the perimeter slab and the concrete piers of the trusses. They are located 5'- 3" from the perimeter slab and 5'- 7" from the concrete piers of the trusses, and run the length of half the building east-west, ending at the concrete walkway that runs between the south and north doorways.[168] Much of this concrete work is obscured by an abundance of shavings.

Office

A superintendent's office and stairs are located at the east end of the building (see Figure 30). The office was constructed directly over the east doorway, obscuring both the transom and fanlight portions of the door. While the fanlight glass has been replaced with plywood, the transom is extant; they are hidden behind an interior wall inside the office. One enters the office up a straight run of unpainted wood stairs along the east wall. The stairs end at a landing from which to enter the office door. The stairs look to be more recent construction. The office has two windows, one to the east of the door facing south, and a much larger one which looks west out over the entire interior space of the poultry building. Inside the office is an L-shaped wooden built-in that runs along both the west and north walls. The built-in contains two desk spaces, two cabinets and shelving. A small closet fills the northeast corner. The floor is painted wood. The drop ceiling is comprised of acoustical tiles (see Figure 31). Interior wall material is painted wood paneling and the exterior wall sheathing is a wood sheeting material.

[168] These types of concrete drainage troughs may exist on the east side of the poultry building as well, but due to the storage of exhibition cages and other fair materials, this researcher did not have access to the ground in that area.

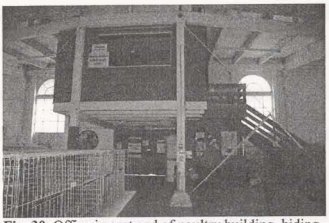


Fig. 30. Office in east end of poultry building, hiding transom and fanlight above door. Note staircase obscuring window; and small storage room under landing. Photograph by author, 2008.

Fig. 31. Interior of office from doorway. Photograph by author, 2008.

At ground level to the south of the east doorway, is a modest storage room built under the stair landing and a small portion of the office.

Determining the age of the office is difficult. Contemporaneous newspaper accounts tell of plans to construct an office for the superintendent in the poultry building.[169] The Fair Board *Minutes* in 1924 state, "The Secretary was instructed to make necessary changes in the office in the Poultry House providing ventilation and light of the office and enclosing the present balcony;" and in 1927, the "matter of placing a ventilator in the office of the Poultry Building was taken up and the matter left in the hands of Director Lynn and the Secretary with power to act."[170] Wood window trim and cabinetry could date to the 1920s. However, without further physical examination of the office's structural components, historic photographs, or other documents, its date of construction remains unknown.

[169] Horace Addis and George N. Angell, "Sixty-Year-Old Fair is Still Growing: Annual Exposition at Salem Mirrors the Resources of the Great State of Oregon," *The Oregon Farmer* (6 October 1921): 6.
[170] *State Board of Agriculture Minutes, 1916-1931*, Oregon State Fair Records, Department of Agriculture, Oregon State Archives, 303 and 419.

Changes to the Poultry Building and Changes in its Use

The poultry building has undergone its share of changes over its long eighty-seven year history. Practically from the time Folger Johnson translated his design from drafting paper to reality, alterations were planned. Although, the original construction of the superintendent's office occurred shortly after the building was constructed, one cannot imagine the architect, with his classic training, obscuring the fanlight and transom windows above the east entrance. Later, a small storage space was constructed under the stairs and, more recently, the staircase was rebuilt.

Over time, the four sets of original doors were removed and replaced with the current versions. Loss of a transom window and two fanlight windows over the doors also occurred. The windows did not suffer as much loss. Protective plywood pieces cover the bottom rows of amber-colored, geometric-patterned panes on every window except two: one window that has been restored and one window that is completely missing. The transom and fanlight windows over the doorways should be restored; and each of the windows should be rebuilt using as its model the beautiful window restored by Amy McAuley.[171]

According to contemporaneous newspaper articles, there was a duck-shaped fountain with a surrounding pool in the center of the building. At some point in time this wonderful feature was removed and the concrete patched. Additionally, several journal and newspaper items comment on the convenience of a phone booth in the building. No trace of such an amenity can be found and at this time, no historic photograph has been discovered to verify its placement.

Another great loss to the original design and function of the poultry building was the removal of the windows in the clerestory and replacement with top-hinged plywood shutters. This incompatible substitution creates a burdensome darkness in a previously light, airy and

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[171] Ms. Amy McAuley, Oculus Fine Carpentry, Inc.,8502 SE 13th Ave., Portland, OR, 97202; (503) 740-6222; oculuswindow@gmail.com ; CCB#153801

spacious building. One can only imagine how bright and pleasant the center of the poultry building would be with a restoration of the historic clerestory windows.

The exterior of the building has suffered a smaller share of change. Several of the original wooden flagpoles at each of the rooster medallions are missing. These could easily be recreated and would lend strong emphasis to the exterior of this proud hall. With additional research, one could possibly find the style of the original flags as well.

Replacement of historic materials with modern equivalents has also occurred at the poultry building. The original interior downspouts that drain rainwater from the flat roof have been replaced with modern day black ABS pipe. New paint colors have been applied on both interior and exterior surfaces. Crossing tie-rods have been installed for stabilization bracing throughout the interior of the building, disturbing traffic patterns and the aesthetic harmony of the character defining features. Additionally, the original roofing material has been replaced with a modern equivalent.

One highly intrusive change that has been successfully reversed was a mezzanine structure with two L-shaped staircases. Built during the 1970s, this second story held tables and cages and doubled the exhibition space. The mezzanine and staircases were removed by staff around 2003-2004.

The poultry building has also undergone a number of changes in its use. Constructed in 1921, the poultry building was used for twelve years exclusively as a poultry exhibition hall. In 1934 the Fair Board decided to move the poultry show into the Automobile and Dance Hall, which they renamed the Poultry and Dance Hall. Then the Board reconfigured the poultry

building into the Future Farmers Building.[172] Additionally, the Board leased the building out for storage each year after the Fair closed. They also leased it to the Salem Saddle Club to stable horses and allowed it to be used as a small machine shed.[173]

During World War II, the poultry building and the entire State Fairgrounds were used for troop housing.[174] The 115th Calvary, including 1,000 soldiers and 530 horses, occupied the fairgrounds shortly after the bombing of Pearl Harbor until 1944.[175] Fair records indicate that the poultry building, and twenty other buildings, sustained considerable damage due to the occupying troops. The damage to the poultry building included: broken entrance doors and sidelights; numerous broken panes of glass; missing hinges; broken light fixtures; missing light bulbs; and the removal of wiring. Damages totaled $178 (in 1945 dollars) for the poultry building.[176] The Army paid a total of $36,659.20 to repair the damage that troops caused to the fairgrounds.[177]

The changes to the poultry building have occurred over a long eighty-seven year history; its restoration needn't take as long. Additional research is necessary to determine the original designs of missing items and reconstruction can then occur. The discovery of the original designs of the superintendent's office, the fountain and pool, phone booth, and clerestory windows could lead to their appropriate reconstruction. Doors, windows and flagpoles could be restored easily

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[172] "Inventory of Buildings, Oregon State Fair," 30 June 1934, State Fair Records, Soil and Water Conservation Division, Oregon Association of Conservation District Records, Weights and Measures Division Records, Department of Agriculture, Box III, 92A-25, File 111/19, Oregon State Archives.

[173] "Agreement between State Department of Agriculture and Salem Saddle Club," State Fair Records, Contracts, Soil and Water Conservation Division, Oregon Association of Conservation District Records, Weights and Measures Division Records, Department of Agriculture, Box III, 92A-25, File 111/20, Oregon State Archives.

[174] While this history is outside the temporal brackets of my report, this author felt the information compelling enough to be included here.

[175] Troops occupied the fairgrounds from late 1941 to late Spring 1942; then again from July 1, 1942 until January 1944. The property was then declared "surplus" by the Army in April of 1944 and the lease with the Department of Agriculture was finally canceled effective February 8th of 1945. No State Fair was held during those four years, 1942-1945.

[176] Consider that the replacement of 43 pieces of glass, including nine pieces as large as 15"x22", cost only $52!

[177] N.E. Goudy, "Estimate Restoration of Buildings Part I," Forsten's Inventory, Correspondence and Reports, 1940-1957, Box 1 of 10, #61A 90/1, Department of Agriculture, Oregon State Archives.

due to the quantity of historic fabric still in place. And both the interior roof drainage system and the necessary earthquake retrofit could be installed as unobtrusively and sympathetically as possible.

And finally, the plaza known as the Natural Resources Center should be restored to its historic arrangement. Through the 1950s, and even possibly into the early 1960s, this plaza was an open grassy square, with few trees, bifurcated by intersecting walkways which had lush border plantings near the buildings and the road. Fairgoers used this lovely park-like courtyard for strolling, sitting and viewing small parades.

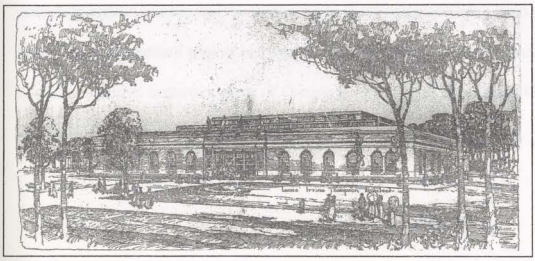

Fig. 32. Architect Lewis Irvine Thompson's original sketch for his vision of the horse stadium. Note the open plaza and intersecting walkways with strolling fairgoers. Drawing courtesy Oregon Historical Society.

Walkways directed fairgoers to the main entryways of both the poultry building and the horse stadium. There was no confusion as to where the main entrances were. These historic walkways can be clearly seen in historic photographs (see Figure 33, next page). The axial arrangement and landscaping of the plaza was an important aspect of both these buildings. The main façades of both the poultry building and the horse stadium were meant to be viewed from the direction of this plaza (see Figures 33, 34 and 35).

Figs. 33, 34 and 35. Historic views of the axial arrangement of the plaza, poultry building and horse stadium. At left, circa 1930s; center, circa 1954; and, at right, circa late 1950s. All three photographs courtesy Steven Robert Heine, *The Oregon State Fair*, 2007.

Behind the Natural Resources Center's buildings and large conifers, these historic main entrances remain hidden and the walkways to these entrances have been removed. This author hopes that this terminal project is a step forward to utilizing a multi-disciplinary approach to the restoration of this important piece of Oregon's architectural and agricultural heritage.

Current Condition of the Poultry Building

Overall, the poultry building is in good condition with most of its historic character defining features extant (See Appendix I for Table of Character Defining Features). The poultry building is also in need of earthquake stabilization.

Exterior

The exterior issues of the poultry building include cracking in the stucco walls, buildup of duff on the roof, peeling paint on the wooden members on the clerestory roof, and cracked and/or missing clay roof tiles. Of major concern are the windows which exhibit a great deal of dry rot in the all of their wood parts – frames, mullions and sash. Peeling paint on the exterior of the windows is allowing water to infiltrate the wood causing decay.

Roof

The roof of the poultry building is in good condition. Issues include a buildup of duff on the flat portions of the roof, peeling paint on the surface of the wooden frames and shutters of the clerestory roof, and cracked and/or missing clay roof tiles at the parapet.

Walls

The walls are generally in good condition with a few cracks evident on every façade of the building.

South façade – The walls on the south façade are in good condition with several old and stable cracks scattered across its surface. The most visible of these cracks are above the entrance doors between the flagpole medallions and the date medallion, and under the two middle windows to the east of the entrance doors. There is an electrical box attached to this wall near the southeast corner near a yellow bollard.

West façade – The walls of the west side are in good condition with only old and stable cracks; one above the entry door behind the "Historic Poultry Building" sign and one to the south of that. Mounting brackets from removed wiring, conduit and three electrical boxes mounted on the wall mar the visual effect of this highly visible façade.

North façade – The north façade walls have a few cracks but overall are in good condition. There is some discoloration on the stucco surface above the entrance doors and above two windows. Additionally, there are a few scattered empty mounting brackets dotting the walls of the north side.

East façade – The walls of the south side show some cracks near the eave cornice and below the window closest to the southern corner. Additionally, there is a crack between the door and the flagpole medallion to the north of the door. These cracks appear stable. There is some discoloration in spots on the stucco of this façade and several unused and unsightly sign-mounting holes are visible on its surface.

Doorways

The four double entry doors are not of original materials or design. Each set of doors is topped by a double-height, full-width transom window. Atop each transom is a round-arch fanlight window. Most of the transom and fanlight windows have some level of deterioration caused by failing paint and subsequent water infiltration.

Windows

Much of the wood portions of the windows, including frames, mullions, sash and sills are seriously compromised by decay caused by water infiltration.

South façade – There are eight windows in the south façade, four on each side of the building's main entrance door. Seven of the eight are in good-to-fair condition. One window,

closest to the southeast corner, is in poor condition, as the entire sixteen-light portion of the window has been removed and only the fanlight window is remaining. The opening has been in-filled with plywood. The wood sill of this window shows extensive dry rot and the brick sill is missing both bricks and mortar. The plywood piece covering the bottom portion is missing on one window and two pieces of its amber glass are missing. One window has a non-historic speaker attached to its exterior opening with loose wires hanging down. Paint is cracking and peeling from the frames, mullions and sills of all the windows allowing water to contact wood and encouraging dry rot.

West façade – There are four windows in this façade; two on either side of the doorway. Three of the windows on this side of the building are in fair-to-poor condition, while one window has been fully restored. Although the three windows retain their historic character and much of their original glass, the problems are severe. Most of the light blue paint is cracking and peeling leaving wood sills, frames and mullions exposed to the wet Oregon winters and harsh summer sun. Dry rot has set in and glazing compound is cracking and/or missing. Some of the glass panes appear to be slumping in their frames and could fall out and be lost if the windows are not rebuilt.

North façade – The doorway in the north façade is centered between eight windows. The windows on this side of the building are in the best condition of all the windows in the building. All eight windows on the north façade are in approximately good-to-fair condition. These windows retain their historic detail and many have original glass, although some issues are present. The exterior paint was not carefully applied and much remains on the glass panes. Paint is peeling at every window, especially at the sills, allowing moisture to damage the wood sills, frames and mullions.

East façade – There are four windows in the east façade; two on either side of the entrance door. These windows are in good-to-fair condition. These windows retain their historic detail and most have original glass, although some problems exist. The light blue exterior paint was not carefully applied and much remains on the glass panes. The paint is cracking and peeling on nearly every wood member of each window, especially at the sills, allowing moisture to enter and damage the wood sills, frames and mullions.

Flagpole medallions

The flagpole medallions are in good condition although all should be examined more closely to ascertain any conditions unseen from the ground. Many of the flagpoles are missing. Of the ones that are present it is unknown if they are original, however, they are in the same style as the originals as evidenced in historic photographs.

Interior

The poultry building's interior is generally in good condition and it retains most of its character defining features. Interior issues include efflorescence on and spalling of the hollow-core terracotta tile block walls, cracked or broken wall tiles, peeling paint, loose and missing mortar and bricks at several window sills, rotted window sills, and broken window panes.

Clerestory

The interior of the clerestory appears to be in good condition, although an up-close examination of the structural members should be performed to ascertain if any issues arising from exterior moisture has occurred.

Arched truss system

The bolt laminated truss system appears to be in good condition. The system appears to be stable and solid with no loose bolts, no delaminating of the wood truss members and no separation at

the post bases. However, a structural engineer should carefully examine the truss system to determine its true condition. Paint is peeling from many of the wood members of the truss system exposing several different paint colors. A thorough paint analysis should be performed to determine the original paint color for the building's restoration.

Walls and flat roof

The interior walls of the poultry building are the inside surface of the hollow-core terracotta tile blocks which make up the walls. These are currently painted white; however some light green patches and bare terracotta surfaces are visible where the white paint has been lost. Several of the tile blocks are cracked or broken. Efflorescence is visible especially on the north and east walls.

Windows

Due to the infiltration of water, many of the wood sills are in extremely poor condition with a high amount of dry rot present. This in turn has weakened the brick sills below the wood sills, resulting in a loss of mortar and, in some cases, bricks. Frames, mullions, and sash in many windows are severely compromised by decay caused by water infiltration. Three of the window fanlights and the fanlight over the door in the west façade are braced on the interior.

Office

The office appears to be in good condition. The drop ceiling is comprised of acoustical tiles which have sustained severe water damage. There are large water stains on the ceiling and several tiles have been lost.

Overall, the building is in good condition with the majority of its character defining features present. Exterior issues include a buildup of duff on the flat portions of the roof, peeling paint and some rot on the wooden frames and shutters of the clerestory roof, and cracked and/or missing clay roof tiles at the parapet. Of greatest concern are the windows which exhibit a great

deal of dry rot in their wood components – frames, mullions, sash and sills. Interior problems include efflorescence on and spalling of the hollow-core terracotta tile block walls, cracked or broken wall tiles, peeling paint, loose and missing mortar and bricks at several window sills, rotted window sills, and broken window panes. Additionally, for the safety of its future use, the poultry building is in need of historically sensitive earthquake retrofitting.

Chapter Four

PLANNING FOR THE FUTURE OF THE POULTRY BUILDING

Ideas for the Use of the Poultry Building

Buildings often outlive their original purposes yet this does not make them obsolete. In today's progressive world of "sustainability" and "green building," recycling an underused building is an economically and socially advantageous way of community building. As Donovan Rypkema said in 1990,

> Historic preservation is a rational and effective response to over-consumption. To make a new brick today steals from two generations. It steals from the generation that built the brick originally, by throwing away their asset before its work is done; and it steals from a future generation by using increasingly scarce natural resources today, when it should be saved for tomorrow.[178]

The objective is to meet the changing needs of today's community without compromising the needs of future generations.

The reuse of an historic building has benefits that are environmental, economic, and social. The embodied energy associated with the original construction of the building can be retained by adapting the building to new uses. A reuse project can be more environmentally sustainable than new-from-the-ground-up construction.

The economic rewards of reusing historic buildings come in the form of state and federal tax-incentives and tax-credits, grant programs, and other programs. Other possible economic benefits could come in the way of rents, cultural heritage tourism dollars and other services.

Finally, the reuse of an historic building can offer social benefits to the community that uses it. The restoration and maintenance of an architectural link to an important local or regional

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[178] Donovan Rypkema, as quoted in Cathy Galbraith, "Message from the Executive Director," *News and Notes: Architectural Heritage Center*, 15 no. 3 (Summer 2007), 2.

identity (such as agriculture) can inform the public of its past. This can be both informational and educational. These links are vital to our, and the future generation's, understanding of the world in which we live and how we got here.

Reuse of the Poultry Building

The poultry building is one of two last remaining historic structures at the Oregon State Fairgrounds in Salem. The building is an architectural expression of the impressive status achieved by the poultry industry in Oregon during the early twentieth century. It is imperative that such a building be restored and then maintained through continued use. This building represents the local, regional and statewide community and the historic link to a valuable piece of its agricultural heritage.

To be a successful reuse, changes to the poultry building should minimally impact the historic character defining features of the building and its site. Its use (or uses) should be sympathetic to the architectural character of the structure and should be flexible, thereby representing a broad segment of society and diverse community interests. The building should reconnect people to their history and traditions. Through a series of public meetings, the community could weigh in on what they see as desirable for the reuse of the poultry building. Finally, all future plans for this building should be checked against the Oregon Heritage Plan to see that goals and objectives are in agreement.

With its open, cathedral-like interior space, its generous flexible floor area and its location on the fairgrounds, the building lends itself to a variety of uses. The large uninterrupted center of the building could easily accommodate sizeable tables, displays or exhibit booths and large crowds, both standing and milling about. The building's approximately 11,200 square feet of floor space is spacious enough to hold large groups of people and exhibits while leaving

generous walkways to stroll around the room. The building's open plan would easily allow for non-permanent installation of displays and exhibits around the perimeter, which would facilitate a comfortable pattern of traffic flow for crowd movement.

The poultry building's location at the State Fairgrounds is ideal; parking is plentiful and the building is centrally located. The building has easy handicapped access with concrete ramps at all four entrances. The great quantity of light transmitted by the large windows illuminates the interior space perfectly so that one can do without electrical lights during the day. And by night, the large windows would create a dramatic backdrop for an evening affair.

Temporary events, so as to keep the building open during fair week for the poultry exhibition, appear to be the most appropriate use of the poultry building. Traveling museum exhibits, annual trade shows, educational events for children, meeting space for large groups and other such impermanent events seem to fit with the original use of the building – the temporary housing of the poultry exhibition during the week long fair.

Uses could include:

- a Community Center –
    - the space could offer indoor nighttime movies such as are popular in many areas, like Eugene, for example;
    - educational gatherings such as classes and lectures could be held in the building;
    - the space could lend itself well to musical performances and 'barn'-style dances.
- a Conference Center –
    - meetings;
    - seminars;
    - fundraisers;

- exhibitor shows;
- catered functions such as wedding receptions, banquets, parties, wine tastings, etc.

- Art Shows / Crafts Fairs
- Fair Museum
- Preservation showcase building

The poultry building should still be used as the poultry exhibition space during the fair, and in the off-season could be leased out for a variety of uses. Precedent for this type of arrangement can be found throughout the U.S.

Many state fairgrounds rent out their seldom used buildings for a variety of events. Washington, Idaho, California, Wisconsin, Montana, Wyoming, Utah, as well as Oregon, all participate in this type of revenue enhancement. The Oregon State Fair & Exposition Center currently leases out several of its buildings at the fairgrounds for public and private events. A few examples of these facilities are Cascade Hall, Columbia Hall, the Jackman-Long Building, and the historic Horse Show Stadium. Information on prices, events planning, building features and dimensions, catering, and availability are obtainable at their website, found at http://www.oregonstateexpo.org/plan_an_event.

Washington's Evergreen State Fair in Monroe, advertises for the lease of their available facilities on their website. One, for example, is the modern Rabbit, Poultry and Cavy Barn. It is approximately 8,840 square feet, can hold 471 people and has an attached 15'x21' room. The building has asphalt flooring, electricity, water, fluorescent lighting, and an office. There is no heat or air conditioning, nor restrooms, yet it rents for $250 per day.[179]

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[179] Evergreen State Fairgrounds website, Online at http://www.evergreenfair.org/page11344.asp#Rabbit/Poultry/Cavy%20Barn2064. Internet. Accessed 13 October 2008.

Another example of a poultry building's reuse can be found at the Wisconsin State Fair Park. They offer their poultry building, the Rabbit and Poultry Palace, for a wide variety of rental opportunities including "exhibitor shows, meetings, banquets, and training seminars."[180] The building was constructed in 1910 and is similar in plan to the Oregon poultry building. It is 18,900 square feet with ceilings that range from ten feet at the perimeter of the interior to forty feet in the center, under the clerestory (see Figure 36).

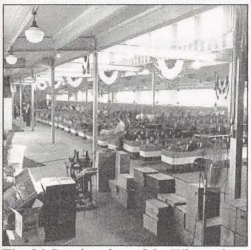

Fig. 36. Interior view of the Wisconsin State Fair Poultry Building, circa unknown. Photograph courtesy Wisconsin Historical Society. Photo # 33350. Found online at www.whs.org/whi_33350

Its clerestory roof is supported by a framework of steel posts, beams and girders; and is lined with windows. The building does not have large ground floor windows like Oregon's, rather a band of smaller windows along the length of the building. It has asphalt floors and doors on either end of the building. The Palace has few amenities: no restrooms, no water, and no heating or air conditioning. But it does offer a large open space and is well-ventilated.[181] Sound familiar?

While many of California's State Fair and Exposition buildings, in Sacramento, offer such luxury amenities as 100,000 square feet of floor space, bar facilities, restrooms, a lagoon with bridged entry, and built-in sound systems, most of the available-for-lease buildings are very simple. The Western Idaho Fair in Boise offers for lease during the off-season only one simple facility, Western Town. It's amenities include 2,200 square feet, a small kitchen, wood floors,

[180] Wisconsin State Fair Park website, Online at www.wiexpocenter.com. Internet. Accessed 13 October 2008.
[181] Wisconsin State Fair Park website, Online at www.wiexpocenter.com. Internet. Accessed 13 October 2008.

and access to an adjacent parking lot. 25 tables and 150 chairs are included.[182] And the Western Montana Fair, in Missoula, offers alongside its buildings for lease, winter storage for "boats, RVs, ATVs, motorcycles, cars, pickups and ??".[183] However, it was the Utah State Fair (Salt Lake City) website that advertised it best,

> If you don't want a boring event, don't host it in a boring place. Why invest your time and money hosting an event in a place without personality when you can host an experience at the Utah State Fairpark? With years of history, elaborate design, and impressive character we take pride in offering you and your guests the most exciting, original, and above all, memorable experience possible.[184]

The Oregon State Fair poultry building would also offer an "historic," "original" and "memorable experience" to participants at a lecture or trade show or other event held in its beautiful space.

New use can breathe new life into an old building. Today the poultry building stands threadbare and quiet, an elegant testimony to its earlier era. It reflects comfortably its original calling, and has silently endured the evolution of its use over time. From a poultry exhibition hall to a Future Farmers of America building; from a machine shed and horse stable to WWII troop housing – the poultry building accepted whatever was asked of it, a mute testimony to the vision of an architect and a fair board.

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[182] Western Idaho Fair website, Online at http://www.epoidaho.com/attachments/Western%20Town%20Hand%20Book.pdf. Internet. Accessed 13 October 2008.
[183] Western Montana Fair website, Online at Http://www.westernmontanafair.com. Internet. Accessed 13 October 2008.
[184] Utah State Fair Park website, Online at http://www.Utahstatefairpark.com/facilities. Internet. Accessed 13 October 2008.

CONCLUSION

What now for the Poultry Building?

During the early part of the twentieth century, a young, newly self-confident poultry industry greatly contributed to Oregon's fast growing economy. Prominent poultrymen were proclaiming, "one quarter of the value of the entire agricultural output of Oregon last year [1921] was poultry products."[185] By the 1930s, the poultry production of the state amounted to as much as all the dairy products combined; more than the hay, wheat, barley and oats production combined; more than all the livestock production; and more than that of fruit and berries.[186] By this time Oregon had achieved a national and international poultry reputation due to the scientific research being conducted at Oregon Agricultural College and the Extension Service.

The change within the poultry community from breeding birds specifically for appearance to breeding birds for higher egg and meat production took the industry by storm, and poultrymen never looked back. As higher profits from raising chickens became evident, farmers invested in the latest available technology such as brooders, incubators, and electric lights. They raised larger flocks, built improved hen houses and additional laying boxes, and fenced more of their land into production. They read poultry journals and books, joined poultry associations and cooperatives, and attended informational lectures by well-respected scientists in the field. Their children attended college and earned degrees in poultry husbandry. Raising poultry quickly became an industry and Oregon's farmers, supported by the latest information coming out of the research institutions, rose up to the challenge and beyond.

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[185] C.N. Needham, "Oregon Fast Becoming a Great Poultry State," *Oregon Magazine*, 7 no. 6 (30 September 1922): 21-22.
[186] Ibid.

These are the people associated with the poultry building at the state fairgrounds. It was to recognize and celebrate their achievements that the fair board chose an architect of social standing, with classical training and who could create a tangible version of their vision. Folger Johnson's choice of the Spanish Colonial Revival Style is a thoughtful reflection of the familiar and comfortable architecture of the past, for those living in the post-WWI era. The large, open, light and airy structure fit well with the needs of the industry and the community. The new poultry building offered a comfortable, beautiful place to exhibit their birds, to hear industry news and to socialize with other producers and breeders, and with scientists and scholars.

The Oregon State Fair poultry building was seen as "no doubt the finest poultry pavilion in the West" by Oregonians.[187] Compared to currently existing poultry buildings, they were right. Many state fairs constructed simple wooden structures for their poultry exhibition purposes. Many of the Western states have lost their historic poultry buildings to fire or demolition. For example, the 155 year old California state fair demolished their poultry building in the 1960s to make way for new construction; at this writing, no photographs of the original building could be found. Washington has two state fairs, the Evergreen Fair in Monroe and the Central Washington State Fair in Yakima. The Evergreen Fair has a Rabbit, Poultry and Cavy Barn that was built in 1990, although there are a few historic buildings on the fairgrounds. The Display Hall and the Equestrian Park, built in the late nineteenth and early twentieth centuries respectively, continue to support the fair.

Many state fairs do not have a building exclusively used for poultry shows during the fair. For example, at the Central Washington State Fair, they have wonderful historic buildings (Pioneer Hall, 1896 and the Agriculture Building, 1893) but no exclusively poultry building. The Northern Idaho State Fair in Coeur d'Alene was developed in the 1950s and has no poultry

[187] "Two Carloads of Eastern Chickens Coming," *Northwest Poultry Journal* 67 no. 9 (September, 1921): 8.

building. In Ada County near Boise, the Western Idaho Fair has no building solely for poultry exhibitions – small animals all share a building during the fair. While the Eastern Idaho State Fair in Blackfoot has a small animal arena, it has no poultry building. In Great Falls, Montana, the Livestock Pavilion is the site for all animal and livestock shows, including poultry. And, finally, the Nevada State Fair in Reno, has a livestock pavilion but, again, no poultry building.

The Utah State Fair in Salt Lake City, has the wonderful historic Promontory Hall (the former Horticulture Building) but they demolished other such buildings in the 1980s as many had fallen into disrepair. No mention was given of a poultry building. The Wyoming State Fair, in Douglas, has a small animal building which is shared by poultry and other animals during the fair. Many of their original fair structures burned and no specific information on a poultry building could be found. The South Dakota State Fair in Huron, had a poultry building which was constructed in 1907 that was later converted to the Home Appliance Building and was finally razed in 1953. They built a new poultry building in 1954. No images could be found by this researcher. In Minot, North Dakota, the State Fairgrounds has a modern poultry building. As well, New Mexico has a modern poultry building attached to the Manuel Lujan Jr. Exhibit Complex.

To the East, this researcher found a few states that continue to use their historic poultry buildings. Indiana (1927), Ohio (1900), and Wisconsin (1920) all have historic poultry buildings still in existence on their state fairgrounds, yet none compares architecturally to the Oregon poultry building. In Indianapolis, Indiana, the Rabbit and Poultry Building (also known as the Northwest Pavilion) at the State Fairgrounds was designed by Indiana State Fair architects, Kopf and Deery. They also designed the swine and horse barns at the fairgrounds in a similar fashion. The building is vaguely Italian Renaissance – simple hipped roof, brackets, and a recessed entry

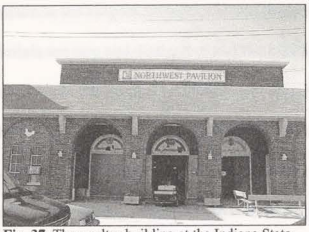


Fig. 37. The poultry building at the Indiana State Fairgrounds. Photograph courtesy Indiana Historical Society. Found online at www.in.gov/dnr/historic/11188.htm.

block (see Figure 37). The Indiana poultry building is a single story with a rectangular plan and a hipped clerestory section rising in the middle of the roof. The building is constructed of brick and has cast stone brackets supporting the eave at the main entrance. The small four-over-four windows are set in slightly recessed arches. Rooster profile medallions fill the tympanum above each window. The building is just over 31,000 square feet in size with twenty foot ceilings in the center and nine foot ceilings in the aisles.[188]

Fig. 38. Ohio State Fair Poultry and Rabbit Building. Photograph courtesy flickr.com/photos/srhbth/373575617/.

The Ohio State Fair in Columbus, has an historic poultry building as well. Designed in the Queen Anne Victorian fashion, this poultry and rabbit hall has double square towers straddling the integral front porch which is the main entrance. The windows are four-over-four with wood sash. Decorative trim work abounds – corner supports on squared porch posts, corner brackets, ornamental gable detailing, applied horizontal and vertical trim work, exposed rafter ends and a varied paint scheme (see Figure 38).

The Wisconsin State Fairgrounds also has an historic poultry building (see Figure 36 on page 89), but no exterior photographs of the building could be found. However, based on the interior photograph one can easily justify the position that the Oregon State Fair poultry building is not only distinctive but extra special. Not one example in the Western states could be found to

[188] Indiana State Fairgrounds, found online at www.in.gov.fairgrounds/buildings/nw_pavilion.html.

compare to the elegant, exceptional and unique design of our building. The construction materials are rare and distinctive and the building's lighting and ventilation are top notch.

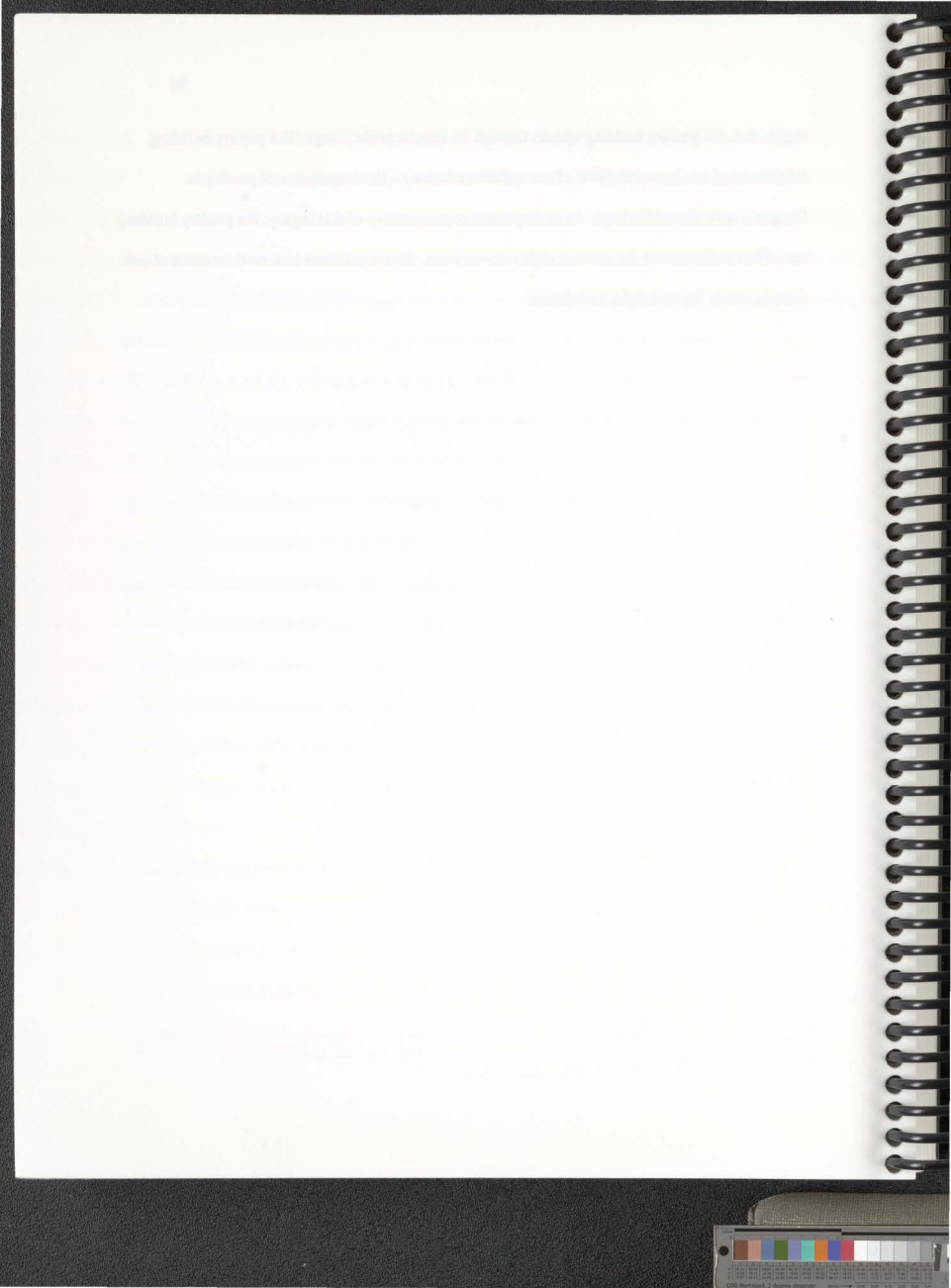
While the poultry building has undergone a few changes over its long eighty-seven year history, it still retains much of its historic fabric and largely all of its character defining features. A complete restoration is not only feasible but essential. Additional research is necessary to discover the original designs of the few missing items. The reconstruction of the entry doors, the windows and the clerestory windows could make an enormous difference in the eyes of the community towards this historic building. To see plywood where once there was a beautiful window or door, is to see a forgotten, neglected piece of our collective history.

Certainly, specific changes are necessary to the poultry building to meet current building code with regards to seismic retrofitting. However, a balance must be achieved between code and the building's integrity. With thoughtfulness, understanding and care, seismic reinforcement can preserve the character defining features of the building. The National Park Service recommends sensitive "design, placement, patterning and detailing" of such reinforcement for insertion into historic buildings. During the undertaking of a seismic retrofit, they advocate the preservation and retention of historic materials; respecting the character and integrity of the building through design; and reversibility to allow for improvements in the future as new technologies are found.[189]

The history of a building is only understood as well as the historical record documents. Currently, the poultry building's historical record is fragmented and incomplete. The architect's sketches and blueprints have yet to be found; historic fair records have been dutifully destroyed in keeping with State guidelines; and time constraints required the research end and the writing

[189] David W. Look, Terry Wong and Sylvia Rose Augustus, "The Seismic Retrofit of Historic Buildings: Keeping Preservation in the Forefront," *Preservation Brief 41*, Technical Preservation Services, National Park Service, U.S. Department of the Interior. Found online at www.nps.com.

begin. Yet, the poultry building speaks through its irreplaceable visage. The poultry building informs us of an elemental piece of our collective history – the importance of poultry in Oregon's agricultural heritage. As an important representative of this legacy, the poultry building can offer continued use for another eighty seven years. This significant historical resource stands silently, ready for its bright, new future.

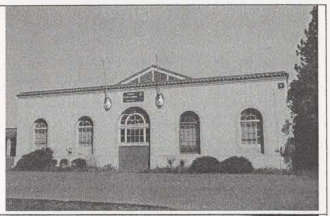
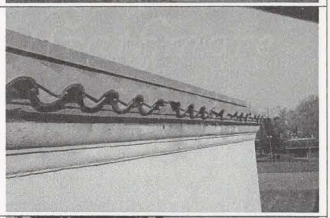
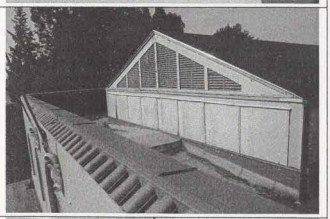
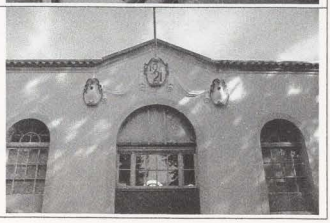


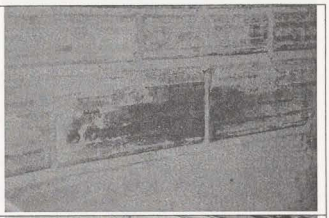
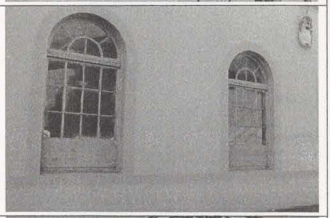
Appendix A

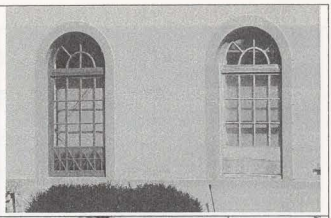
Character Defining Features Table

Oregon State Fair Poultry Building
Character Defining Features

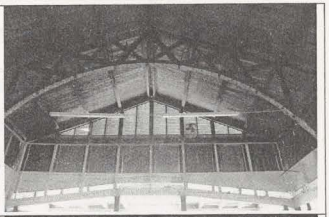
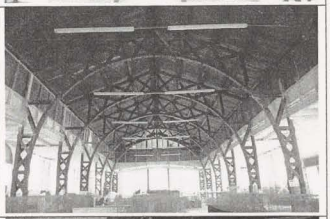
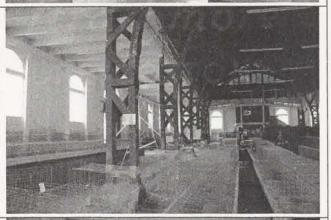
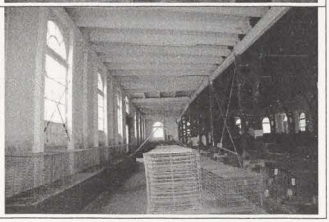
Exterior:

The roof of the poultry building is one of its character defining features. It is relatively flat with a six-foot parapet at the eave which is topped by a single course of red-clay, straight-barrel Mission tiles, regularly laid at a low-pitch. The eaves have little overhang.	
At the eave cornice, there is a double, half-round molding with fillet details that encircles the building.	
There is a side-gabled clerestory rising above the central portion of the roof. The clerestory roof is sheathed in composition shingles. In the walls of the clerestory are non-original, top-hinged plywood shutters, where there once were operable glass windows (and possibly louvers) for light and ventilation. In the peaks of the gable ends of the clerestory are a series of fixed louvers.	
Above the main entry doors on both the south and north façades of the building, the roof parapet rises into low-pitched, false-gables.	

The walls are another character defining feature of the poultry building. They are constructed of hollow-core terracotta tile blocks, approximately eighteen feet tall with a six foot parapet. The one-foot thick walls are comprised of a three-inch thick exterior wall mortared to a nine-inch thick interior wall. The tile walls rest atop 3'-6" board-formed, poured concrete stem walls with concrete foundations.	
The exterior of the walls are clad in stucco with a relatively smooth surface and painted in a light cream color.	
Painted in a contrasting color, the raised stucco trim sets off the windows and doors, and delineates the top edge of the water table around the building at the base of the window sills.	
The doorways are another of the important character defining features. The doorways are located midpoint in each of the four façades, recessed slightly in the thick walls. Each set of doors is topped by a double-height, full-width transom window. Atop each transom is a round-arch fanlight window.	

The poultry building windows are another of its most important features. The 24 windows are identical in design and construction. They are wood sash, round-arch fanlights above twelve clear panes of glass over four amber-colored, geometric-patterned ('union jack') panes. The round-arch fanlight windows are hinged at the bottom and open via a pull-ring latch mechanism at the top center.	
Each façade has a number of painted rooster-bust, high-relief, scroll-edged flagpole medallions just below the eave cornice. These are significant character defining features for the poultry building.	
The medallions' scrolled edges are painted brown while the roosters are white with red combs and wattles, orange beaks and blue eyes.	
Only the south façade, as the building's formal main entrance, has eight flagpole medallions set between the door and windows near the roofline. Centered above the door in the south façade is a grand scrolled medallion emblazoned with the date of construction: 1921 AD. The date medallion is linked by white-painted swags to the first adjacent set of rooster flagpole medallions.	

Interior:

The clerestory defines the center of the interior space. Its unpainted wood-board roof sheathing is atop unpainted wood purlins supported by arched trusses. The gable ends of the clerestory are filled with fixed louvers. The clerestory knee walls are lined with openings for top-hinged plywood shutters that surround the space. There once were operable glass windows (and possibly louvers) in these openings.	
The poultry building's interior is defined by its soaring open space; this is achieved by a series of six trusses which support the clerestory roof. The trusses are made of rough-sawn heavy timber posts that rise to meet wood roof rafters and bolt-laminated arched bottom chords. Radial tie-rods and bracketing wood cross-bracing support each truss. The arched bottom cords are constructed of curved layers of wood pieces laminated by a series of bolts and nuts with washers at both ends.	
The laminated arches are connected to the top of the inside posts (at 6'- 0" above the concrete piers) by a deep half-lap joint and six bolts. This truss system is integral with the twelve cross-braced brown-painted, rough-sawn double posts on substantial concrete piers.	
On both sides of each window are rough-sawn wood posts that are bolted through the timber to the concrete stem wall and bolted by brackets to the tile walls. Additional rough-sawn wood posts set upon concrete piers and bolted to the concrete stem wall and the tile walls work in conjunction to support the flat roof. They carry the beams and rafters for the flat roof. Atop the rafters is lap-jointed board roof-sheathing.	

Appendix B

Field Notes

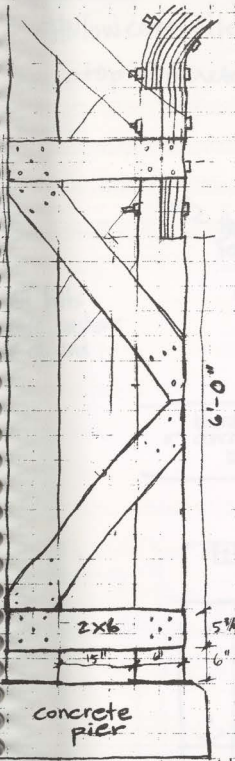
Field Notes April 4, 2008

Oregon State Fair Poultry Building

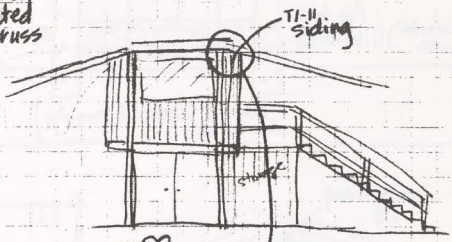
8 layers of wood bolt laminated (3/4" wood pieces).

white
grey
green
brown

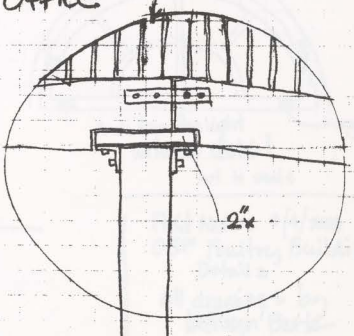
Bolt Detail @ laminated arch truss



Arch-post Detail
not to scale



Office



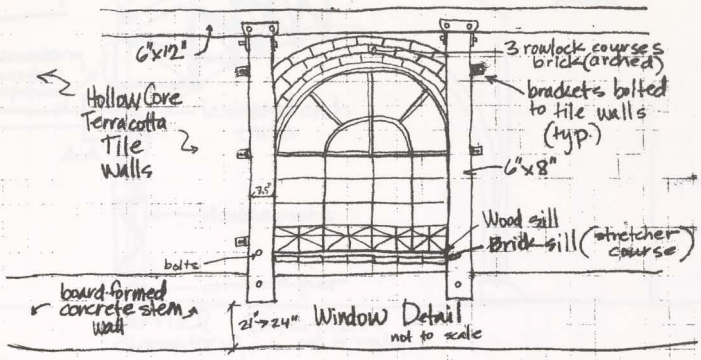
Detail of post at office
not to scale

All drawings by Kathryn Burtz

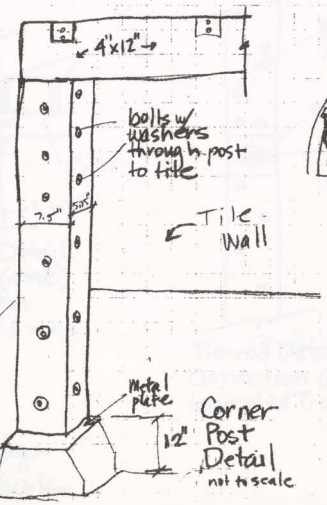
Field Notes 1-4-2008 OSF Poultry Building

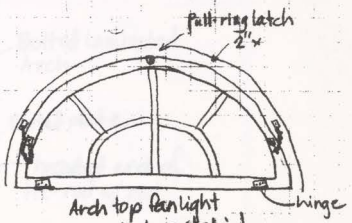
Hollow core tile approx 12" x 5 3/4"

atop concrete "stem" wall approx 3'-6" (board formed)



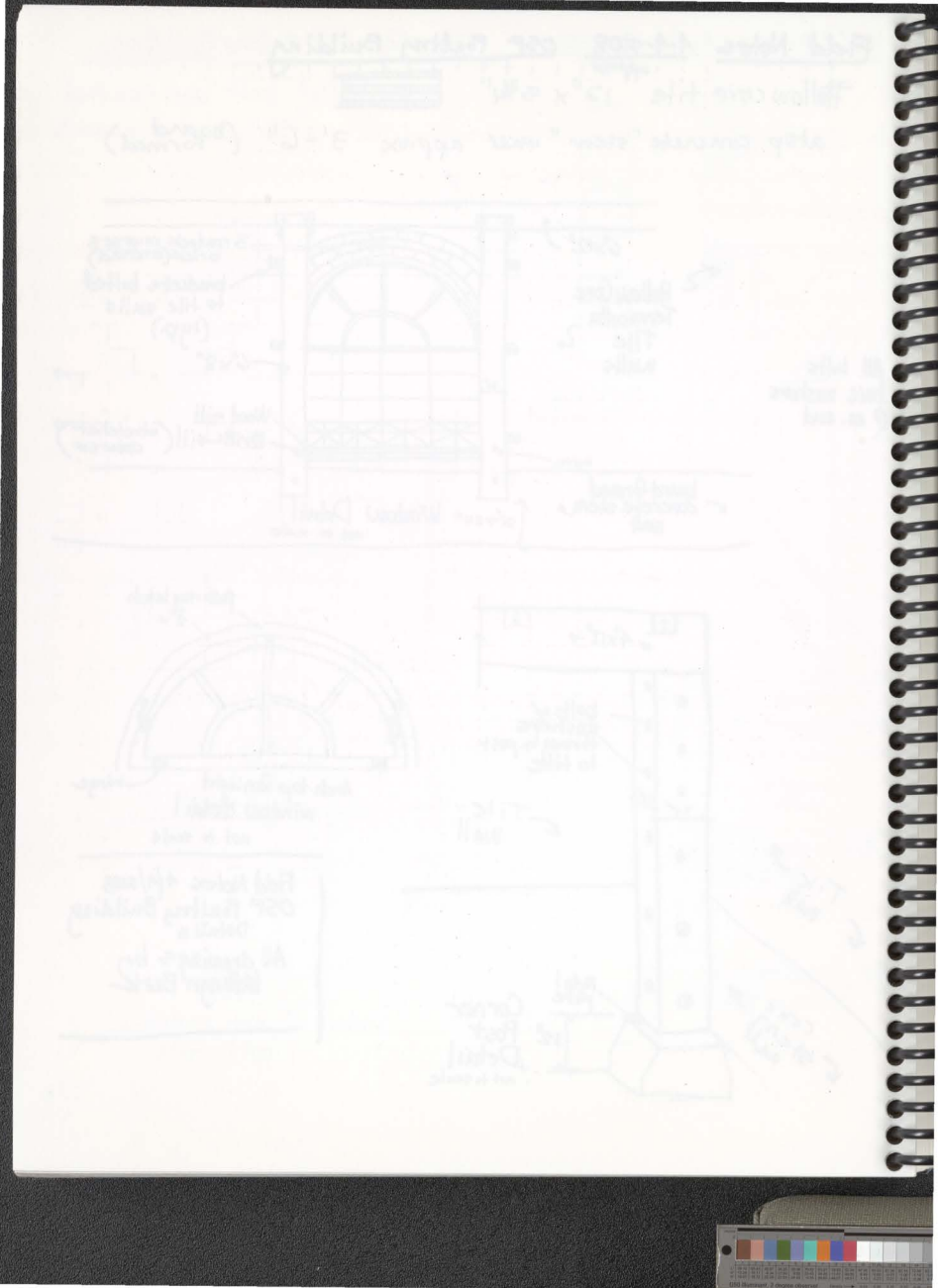
All bolts have washers @ ea. end



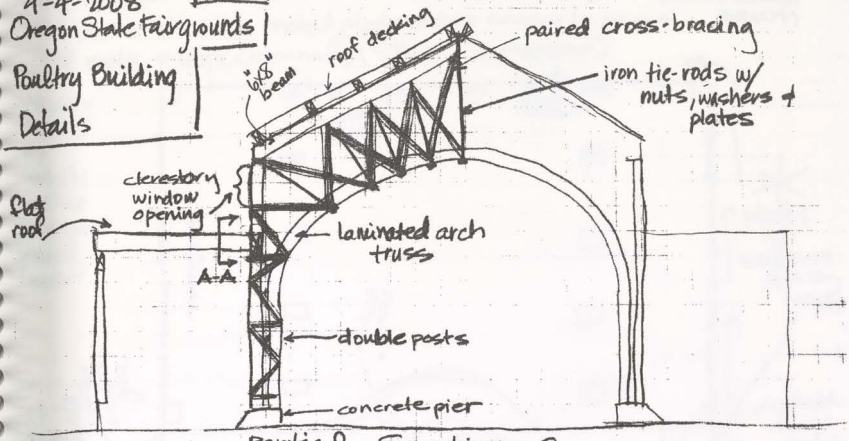


Field Notes 4/4/2008
OSF Poultry Building
Details

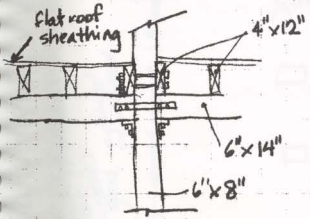
All drawings by Kathryn Burke



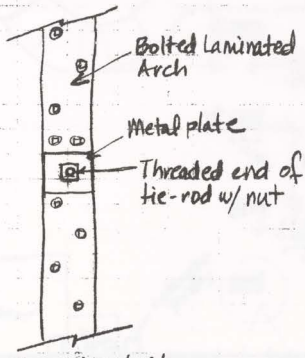
Field Notes
4-4-2008
Oregon State Fairgrounds
Poultry Building
Details



Partial Section @ clerestory
not to scale

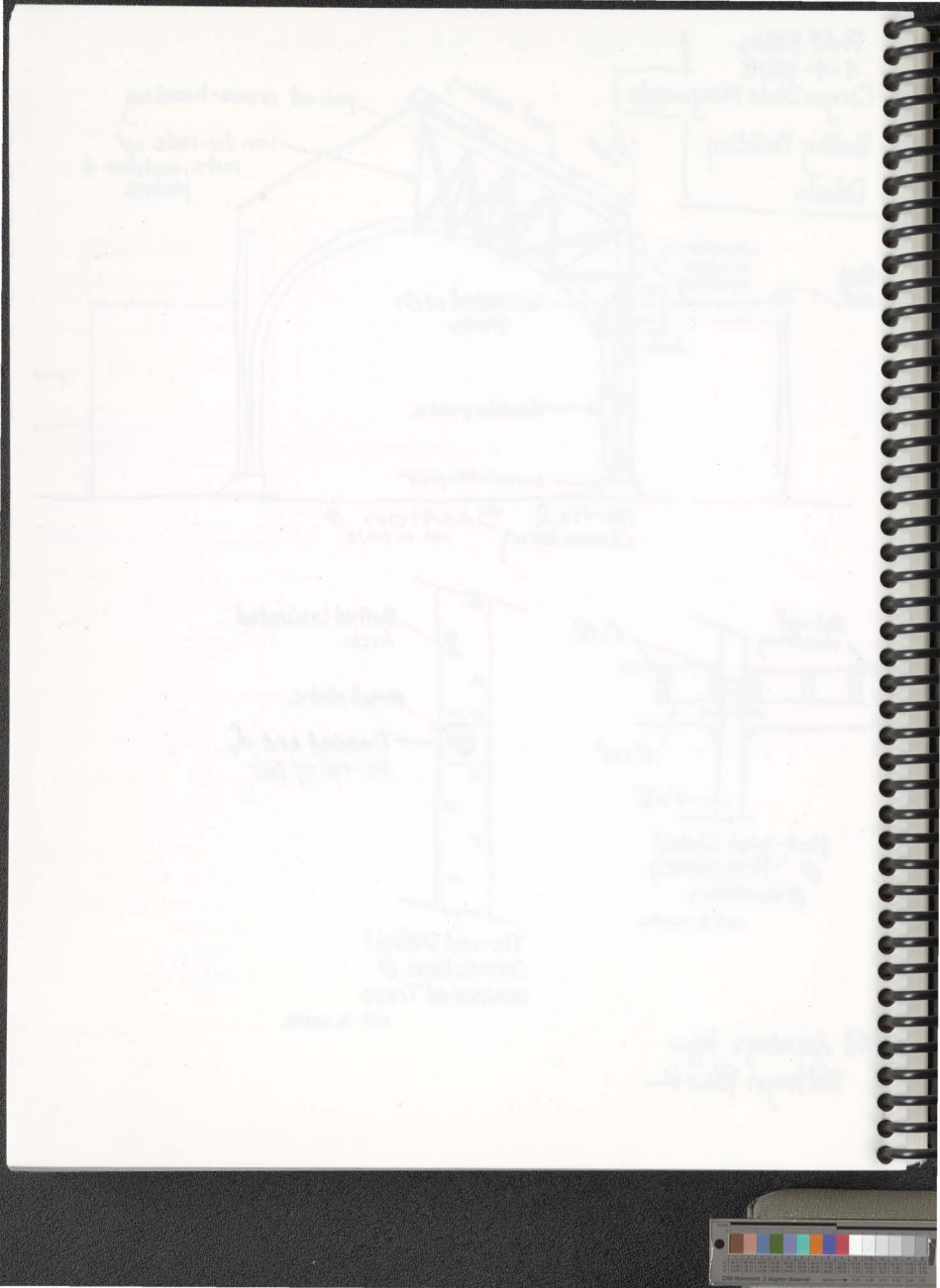


Post-joist Detail @ A-A (above) @ section
not to scale



Tie-rod Detail
Connection @
Laminated Truss
not to scale

All drawings by Kathryn Burk

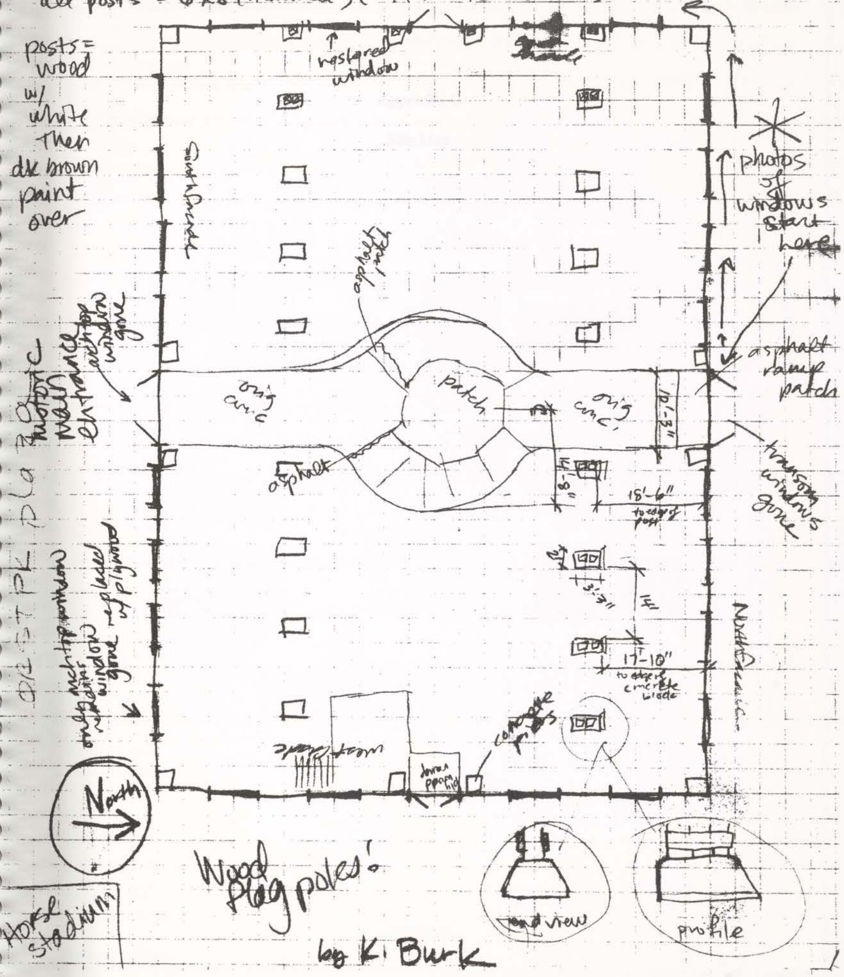


Field Notes 4-4-2008 OSF Poultry Building

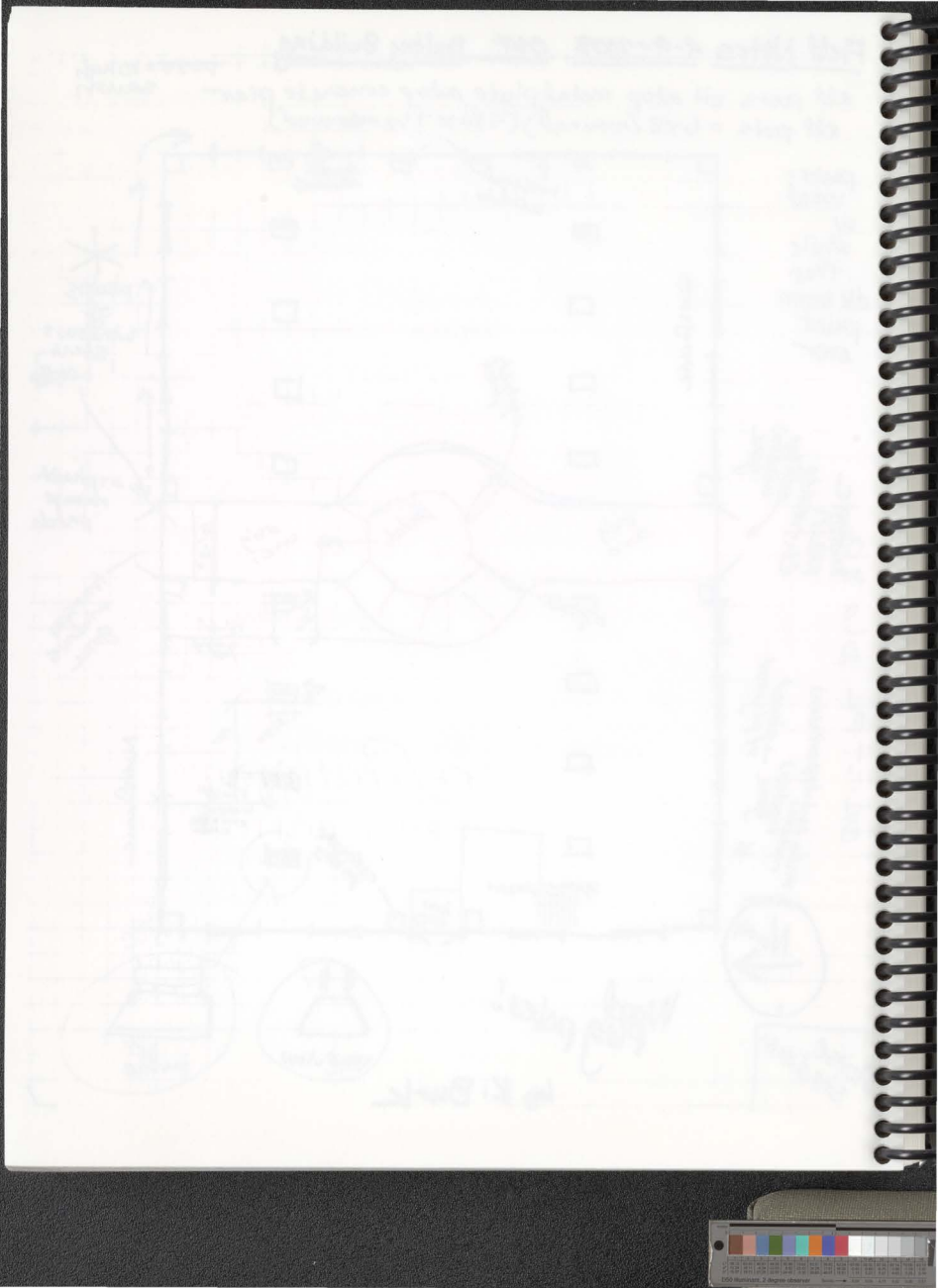
posts = rough sawn

all posts sit atop metal plate atop concrete pier
all posts = 6X8 (nominal) (5 3/4 X 7 1/2 measured)

posts = wood w/ white then dk brown paint over

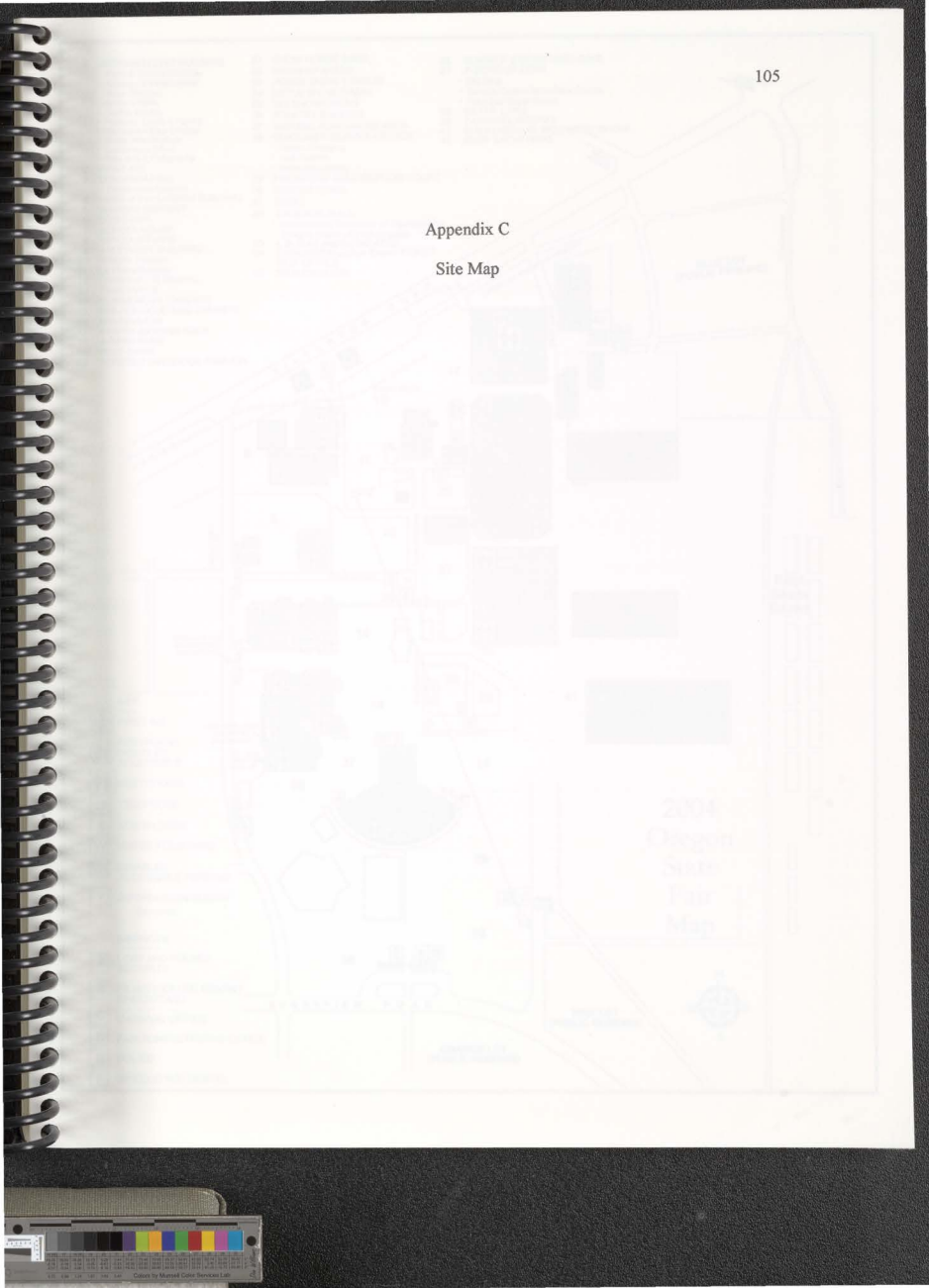


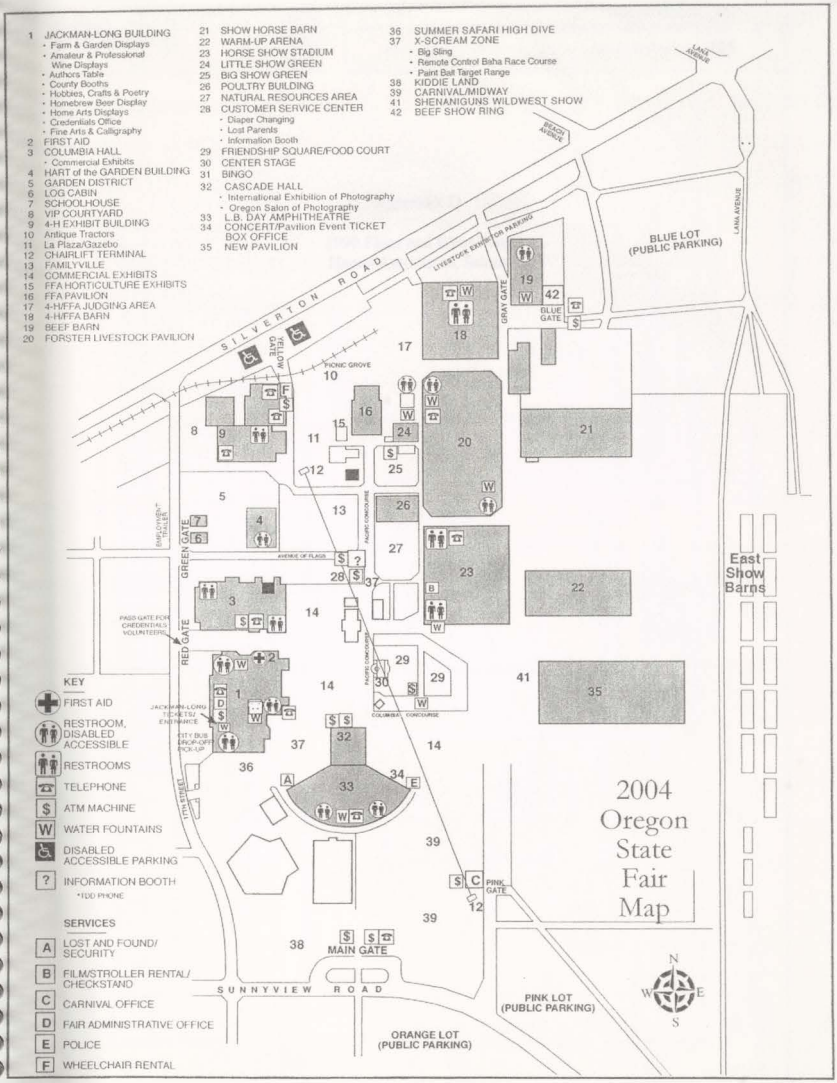
by K. Burk

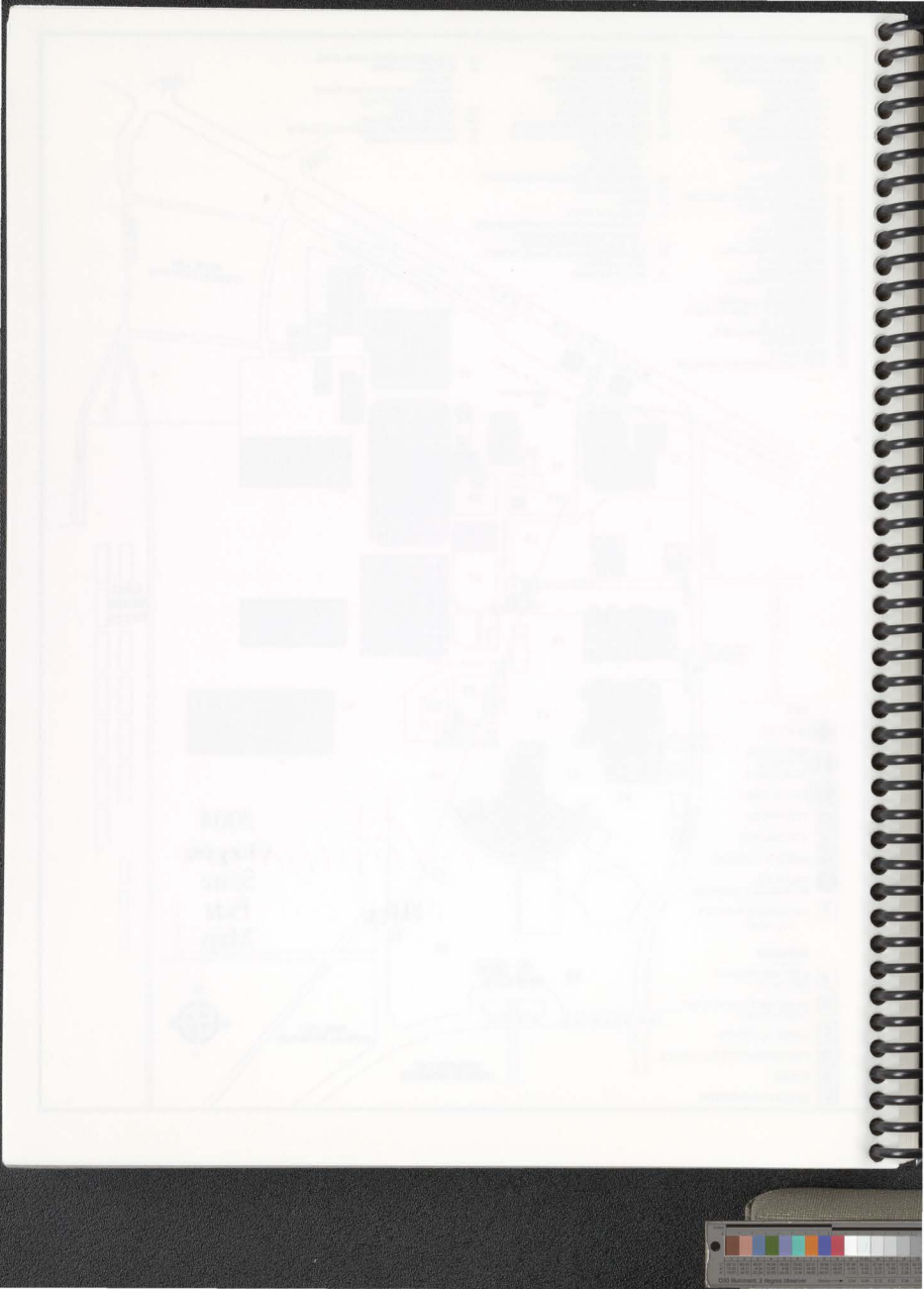


Appendix C

Site Map

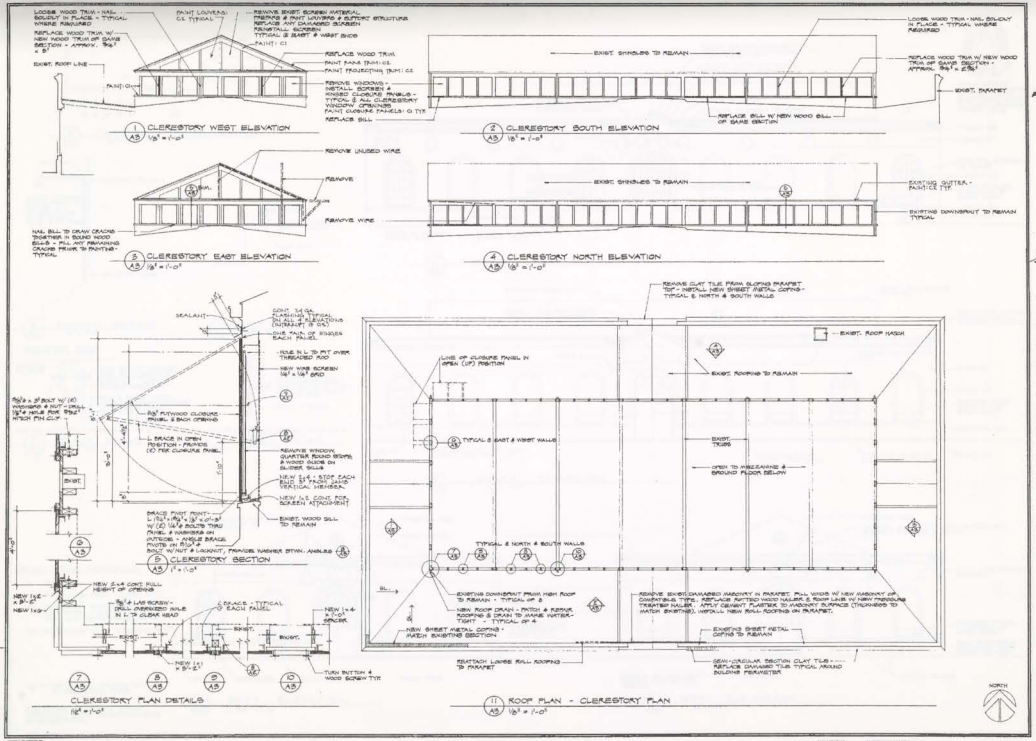



1 JACKMAN-LONG BUILDING
• Farm & Garden Displays
• Amateur & Professional Wine Displays
• Authors Table
• County Booths
• Hobbies, Crafts & Poetry
• Homebrew Beer Display
• Home Arts Displays
• Credentials Office
• Fine Arts & Calligraphy
2 FIRST AID
3 COLUMBIA HALL
• Commercial Exhibits
4 HART of the GARDEN BUILDING
5 GARDEN DISTRICT
6 LOG CABIN
7 SCHOOLHOUSE
8 VIP COURTYARD
9 4-H/FFA EXHIBIT BUILDING
10 Antique Tractors
11 La Plaza/Gazebo
12 CHAIRLIFT TERMINAL
13 FAMILYVILLE
14 COMMERCIAL EXHIBITS
15 FFA HORTICULTURE EXHIBITS
16 FFA PAVILION
17 4-H/FFA LODGING AREA
18 4-H/FFA BARN
19 BEEF BARN
20 FORSTER LIVESTOCK PAVILION
21 SHOW HORSE BARN
22 WARM-UP ARENA
23 HORSE SHOW STADIUM
24 LITTLE SHOW GREEN
25 BIG SHOW GREEN
26 POULTRY BUILDING
27 NATURAL RESOURCES AREA
28 CUSTOMER SERVICE CENTER
• Diaper Changing
• Lost Parents
• Information Booth
29 FRIENDSHIP SQUARE/FOOD COURT
30 CENTER STAGE
31 BINGO
32 CASCADE HALL
• International Exhibition of Photography
• Oregon Salon of Photography
33 L.B. DAY AMPHITHEATRE
34 CONCERT/Pavilion Event TICKET BOX OFFICE
35 NEW PAVILION
36 SUMMER SAFARI HIGH DIVE
37 X-SCREAM ZONE
• Big Sling
• Remote Control Baha Race Course
• Paint Ball Target Range
38 KIDDIE LAND
39 CARNIVAL/MIDWAY
41 SHENANIGUNS WILDWEST SHOW
42 BEEF SHOW RING
KEY
FIRST AID
RESTROOM, DISABLED ACCESSIBLE
RESTROOMS
TELEPHONE
ATM MACHINE
WATER FOUNTAINS
DISABLED ACCESSIBLE PARKING
INFORMATION BOOTH
*TDD PHONE
SERVICES
A LOST AND FOUND/ SECURITY
B FILM/STROLLER RENTAL/ CHECKSTAND
C CARNIVAL OFFICE
D FAIR ADMINISTRATIVE OFFICE
E POLICE
F WHEELCHAIR RENTAL
SILVERTON ROAD
SUNNYVIEW ROAD
LANA AVENUE
BEAVER AVENUE
LIVESTOCK EXHIBITION PARKING
GRAY GATE
BLUE GATE
BLUE LOT (PUBLIC PARKING)
PICNIC GROVE
TELEPHONE GATE
GREEN GATE
RED GATE
PASS GATE FOR CREDENTIALS VOLUNTEERS
EMPLOYEE PARKING
AVENUE OF FLAGS
PACIFIC CONCOURSE
COLUMBIA CONCOURSE
JACKMAN-LONG TICKETED ENTRANCE
CITY BUS DROP-OFF/ PICK-UP
17TH AVENUE
MAIN GATE
PINK GATE
PINK LOT (PUBLIC PARKING)
ORANGE LOT (PUBLIC PARKING)
East Show Barns
2004 Oregon State Fair Map
N
W
E
S



Appendix D

1990 Plans and Elevations
Hanns Associates, Salem



HANNS ASSOCIATED
A.I.A.
ARCHITECTS PLANNERS
SALEM

CLERESTORY PLAN AND ELEVATIONS

OREGON STATE FAIRGROUNDS - POULTRY BUILDING

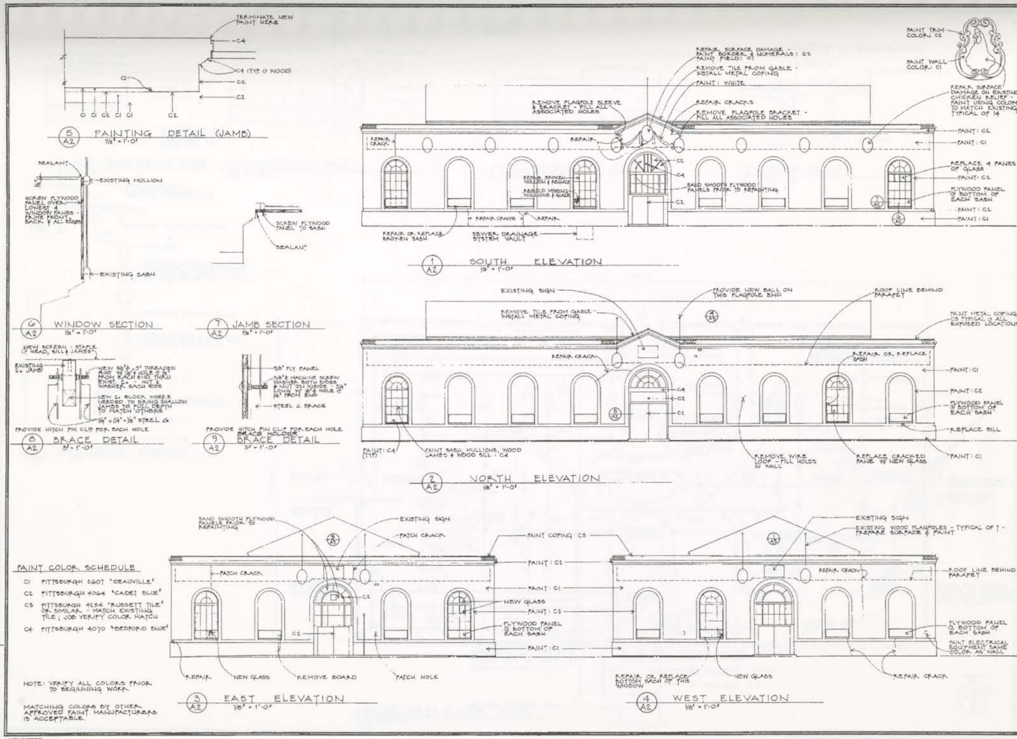
SALEM, OREGON

50-550.A

1 JUNE 1990

A3

3 OF 3



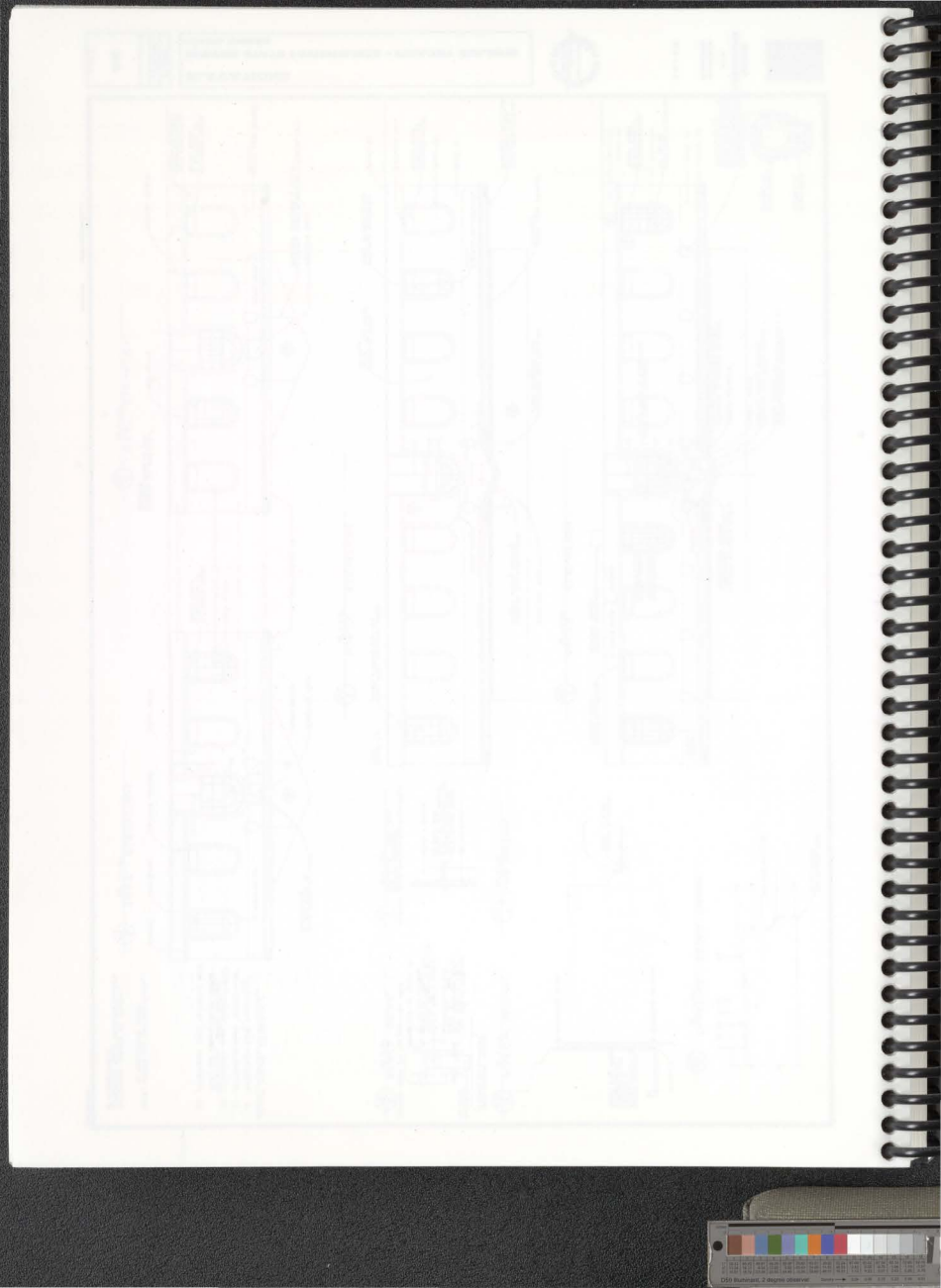
HANNS ASSOCIATES
A.I.A.
ARCHITECTS PLANNERS
SALEM

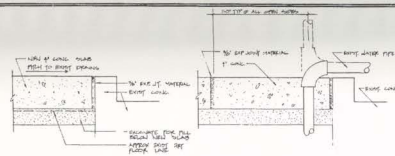
REGISTERED ARCHITECT
Steven R. Schwanke
Salem, Oregon
STATE OF OREGON

ELEVATIONS
OREGON STATE FAIRGROUNDS - POULTRY BUILDING
SALEM, OREGON

90-550A
1 JUNE 1990

A2
2 OF 3



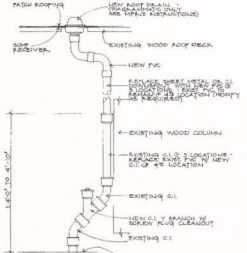


1 A1 NEW SLAB @ EXIST CURB 3/4"=1'-0"

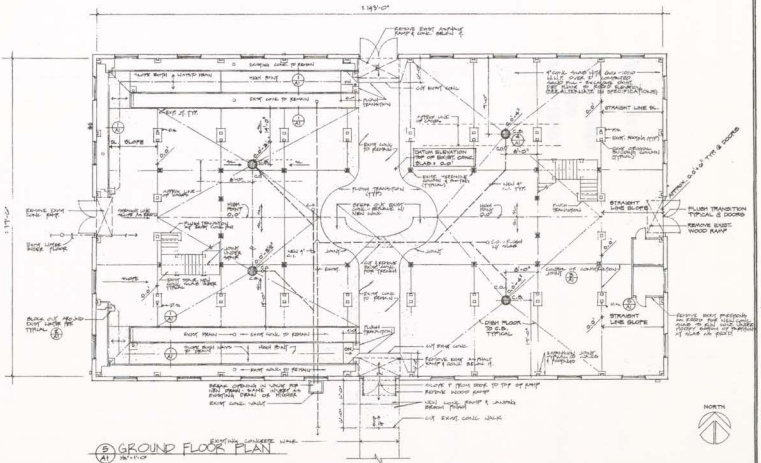
2 A1 KNOCK-OUT PANEL 3/4"=1'-0"

3 A1 CONSTRUCTION JOINT 3/4"=1'-0"

4 A1 CATCH BASIN 3/4"=1'-0"



5 A1 DOWNSPOUT SCHEMATIC NTS



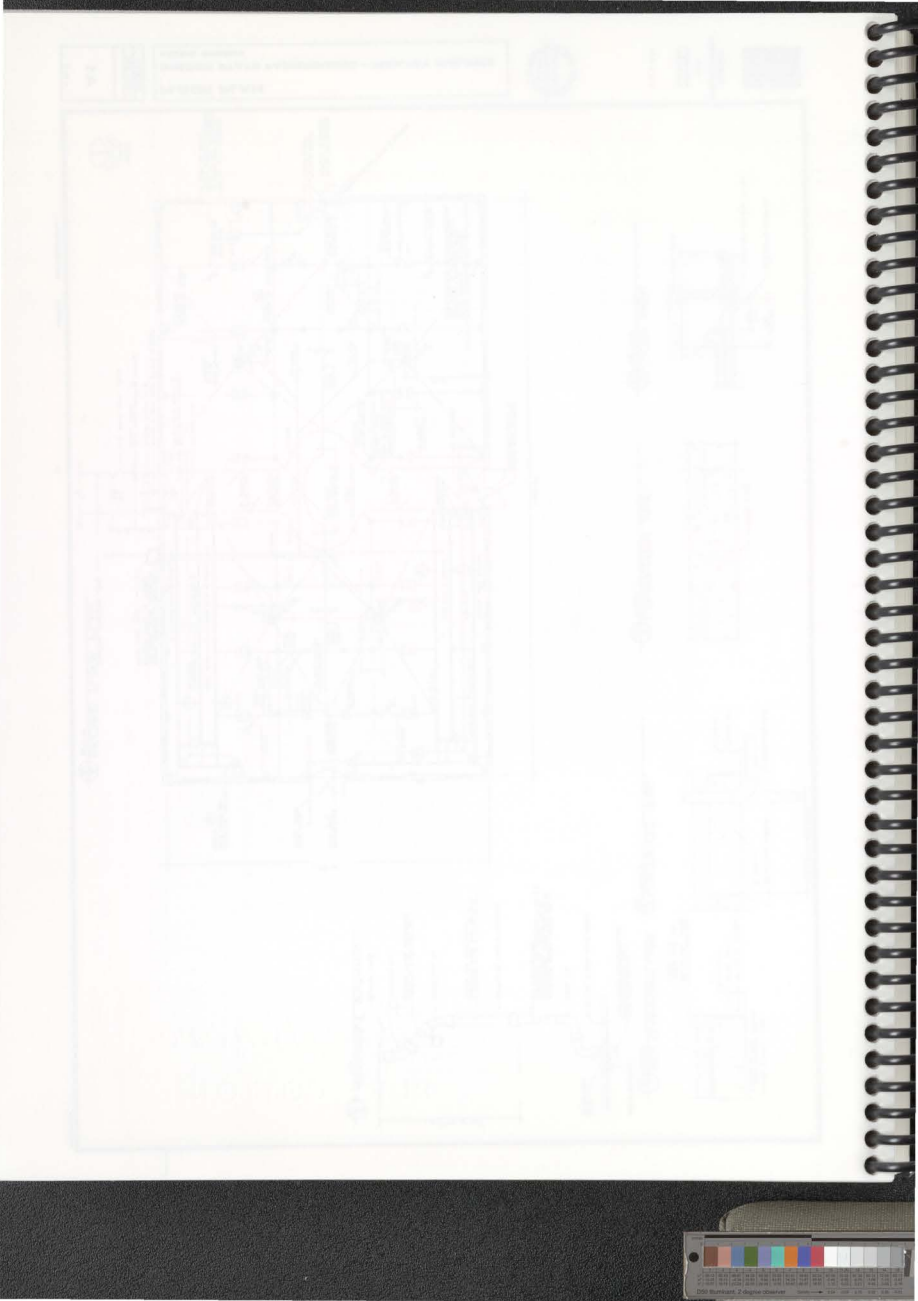
6 A1 GROUND FLOOR PLAN 1/8"=1'-0"

HANNS ASSOCIATES A.I.A. ARCHITECTS PLANNERS SALEM

FLOOR PLAN
OREGON STATE FAIRGROUNDS - POULTRY BUILDING
SALEM, OREGON

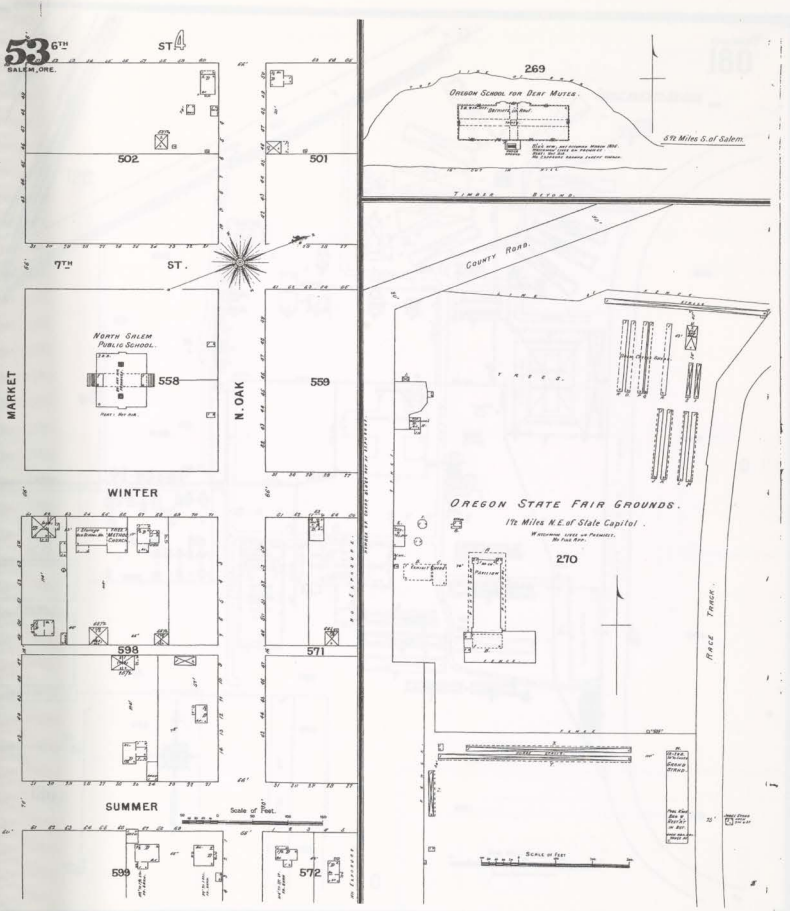
80-880 A
1 JUNE 1990

A1
1 OF 8

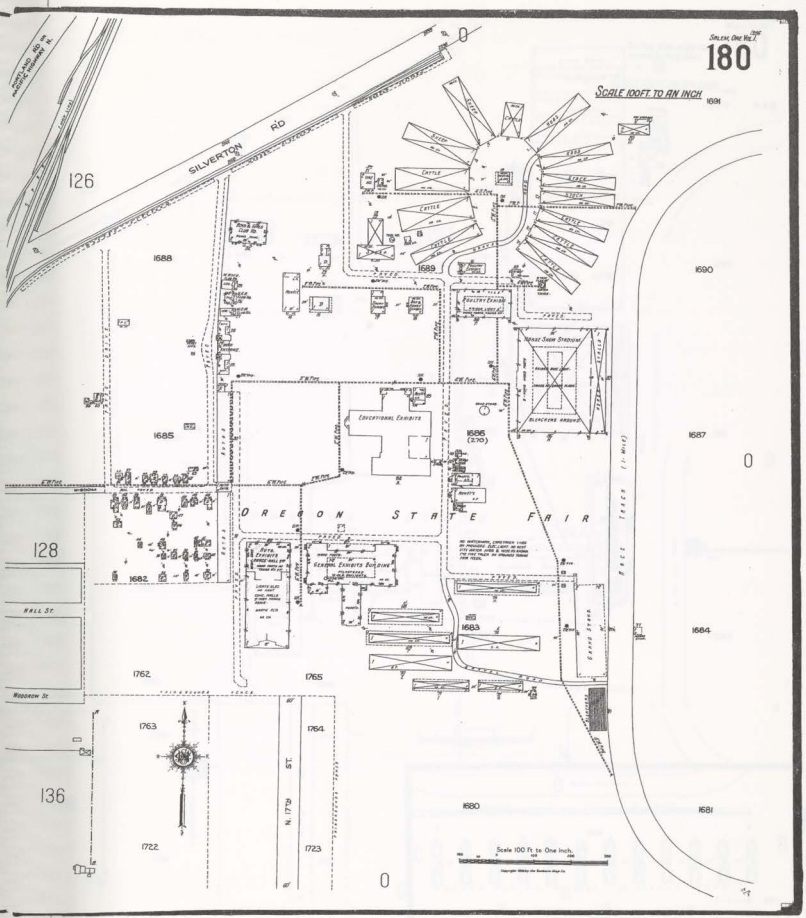


Appendix E

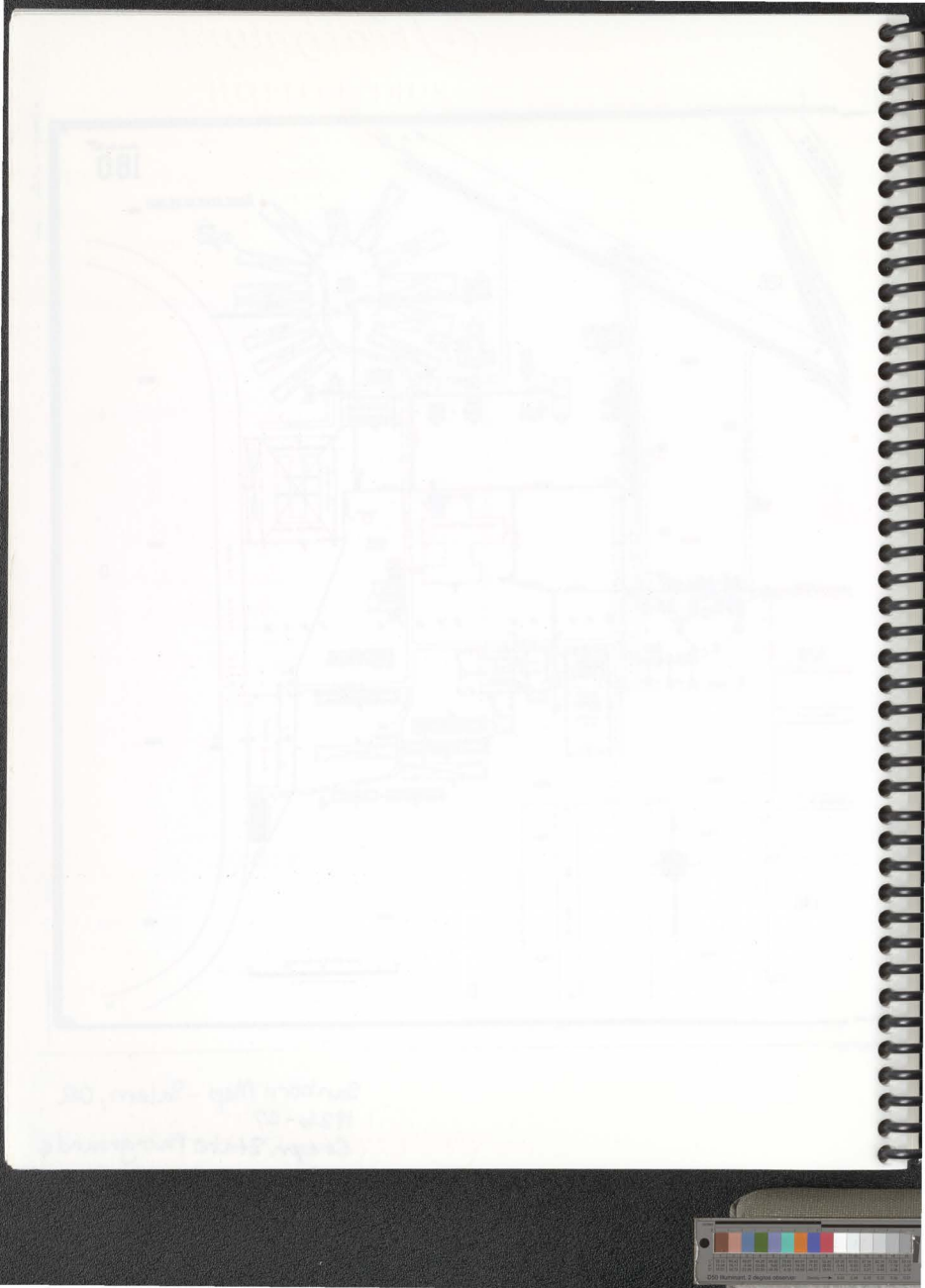
Sanborn Maps
1926
1925+1950

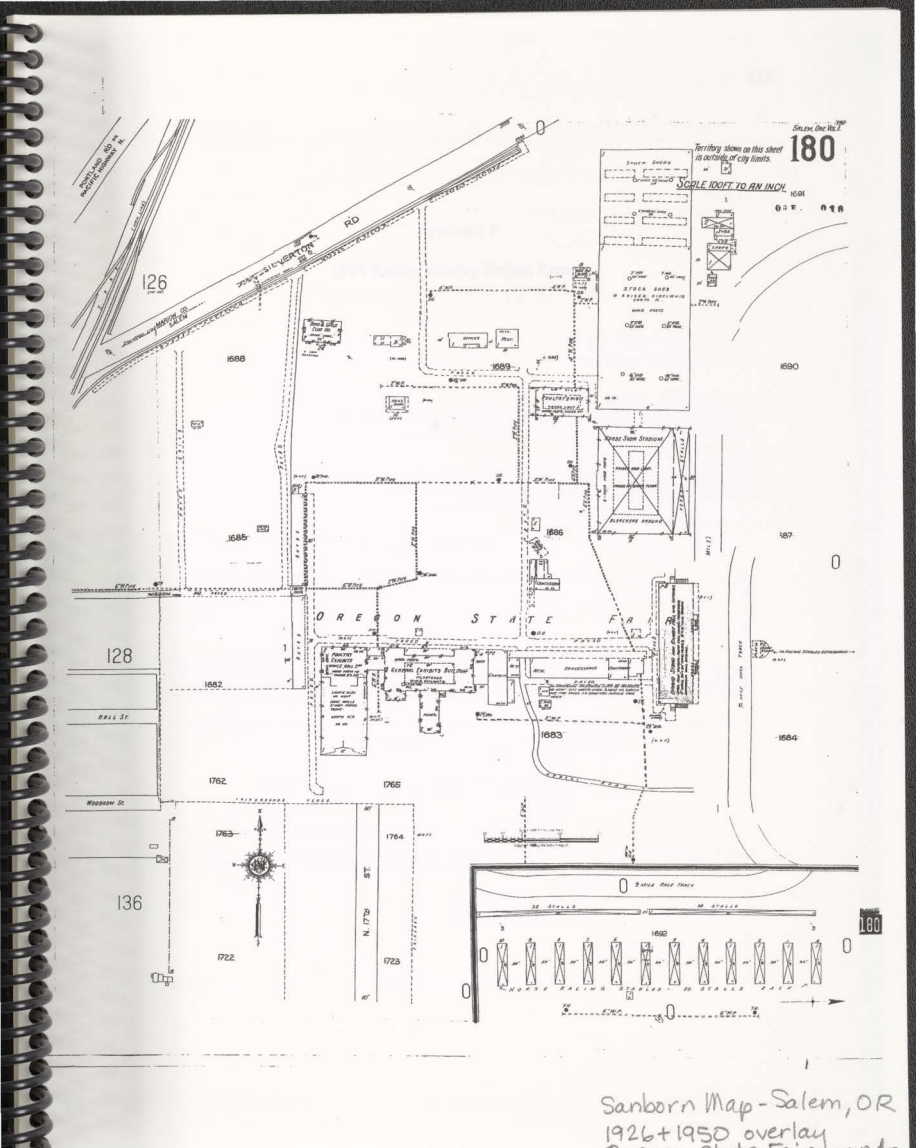


Sanborn Map - Salem, OR
1895
Oregon State Fairground



Sanborn Map - Salem, OR
1926-27
Oregon State Fairgrounds





Sanborn Map - Salem, OR
1926+1950 overlay
Oregon State Fairgrounds

Appendix F

1914 Poultry Raising Project Report

College Bulletin No. 140 Issued Monthly Extension Series VIII No. 21

Entered as second class matter November 27, 1909, at the postoffice at Corvallis, Oregon, under the act of July 16, 1894.

POULTRY RAISING — BOYS' AND GIRLS' INDUSTRIAL CLUBS Project Report — Corvallis 1914

Oregon Agricultural College

EXTENSION SERVICE

Co-operating with the Superintendent of Public Instruction

To Industrial Club Members—Poultry Raising Project:

This form is to be used in making your Project Report. Fill out each blank as soon as the work upon which it is based is completed and note all interesting features of the Club work as fast as they arise.

Mail this report to the State Agent, Industrial Club Work, Oregon Agricultural College, Corvallis, at least fifteen days before the opening of your County Fair. If your County Fair is held after the Oregon State Fair (Sept. 28-Oct. 3, 1914), send in your report on or before Sept. 15, 1914.

The awards in the Poultry Raising Contest at the County Fair and at the State Fair shall be based upon the following *Project Score*, which supersedes the score given for this project in Bulletin 98 (the Pony Circular).

PROJECT SCORE

EXHIBIT, three pullets and one cockerel of contestant's own raising	40
PROJECT REPORT	60
Possible score	100

The following method shall be used for determining the prize winners in this contest:

The Exhibit and Project Report shall first be judged separately on a basis of 100 per cent for each (see the score cards below). Each contestant's final grade is determined by multiplying the number of points allowed the Exhibit and Project Report in the Project Score by the percentage given these items by the judges and adding the results.

Thus, if the judges give 90 for the Exhibit and 95 for the Project Report, the result may be expressed as follows:

	Possible Project Score		Judges' Grade		Contestant's Final Score
Exhibit	40	times	.90	equals	36.00
Project Report	60	times	.95	equals	57.00
	100				93.00

Thus, 93.00 represents the contestant's final grade in the contest.

The score cards printed below should be followed as closely as possible in judging the Exhibit and Project Report. Judges should express their decisions in terms of percentage.

*Exhibit Score		Project Report	
Pullets	50	Accuracy	40
Cockerel	50	Completeness	30
		Neatness	30
Possible score	100	Possible score	100
Judge's score	.....	Judge's score	.....

*This exhibit must be of the contestant's own raising and selection. On account of the different varieties of fowls that may be exhibited, judges should score on vigor and health, condition and cleanliness.

Name of Club member .....

Post office....., R. D. No....., County .....

Witness's Attest:—I hereby certify that the above named contestant has complied with the rules governing this Club Project and has accomplished all of the work herein described. The facts and figures contained in this report are correct.

Signed by .....
Parent or Guardian

THE CONTEST FLOCK

1. How many fowls have you entered in the contest? .....
2. Are your fowls pure-breds or crosses?..... What breed?.....
3. Where did you get the fowls?..... If purchased, how much did they cost?.....
4. Are they pullets or hens? (By pullets is meant fowls in their first laying year).....
5. What other fowls are kept on the home place?..... How many?.....

HOUSING AND YARDING

1. What is the size of your chicken house?..... Is it portable (built on runners) or stationary?..... Describe the house in detail in your Project Report. Make a sketch of the house and give dimensions.
2. Is the house tightly boarded or partly open? .....
3. Are the fowls yarded or given free range?..... .....
4. If confined, give the size of the yards..... .....

FEEDING

1. What did you feed your flock?..... .....
2. What was the cost of food per fowl during the contest? .....
3. Did you buy the feed or was it raised at home? .....
4. How did you feed the young chicks?..... .....

HATCHING AND REARING

1. Where did you obtain your eggs for hatching? ....
2. Were they hatched in an incubator or under a hen? .....
3. How many eggs did you set?..... How many hatched?..... How many live?.....
4. How were the chicks brooded?..... .....

EGG PRODUCTION

1. Give the average monthly egg production of your flock .....
2. How and where did you market your eggs?..... .....
3. Give the highest and lowest prices received for eggs .....

MARKETING

1. How often did you market your eggs?..... .....
2. How many eggs were consumed at home?..... .....
3. Did you preserve any eggs in "Water Glass" or other preservatives?..... .....
4. Did you cooperate with your neighbors in selling eggs? .....
5. Did you sell any young or old stock?..... .....
6. Did you sell any eggs for hatching?..... .....
7. What profit have you made off your flock?..... .....

Monthly records of feed used as well as all sales made and supplies purchased should be recorded. If the feed is grown at home and the products used at home, they should be charged at local prices in the record.

PROJECT REPORT

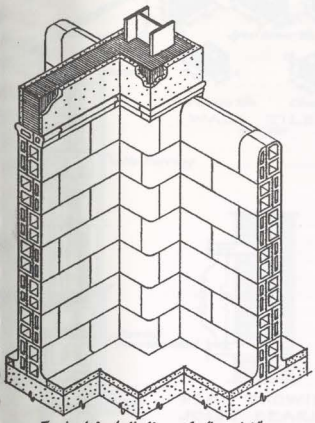
Instructions:—Using the Special Report as an outline, tell in your own language all the interesting experiences you have had in your Club work. Make this Project Report a complete history of what you have accomplished. Write with pen and ink and if more space is needed attach extra sheets of paper to the last page. Illustrate the report with drawings and photographs of your work, if possible.

Note:—The State Agent will purchase good photographs of Club members' work. Views showing "before and after" effects, or how the work appeared during various stages of development, are preferred.

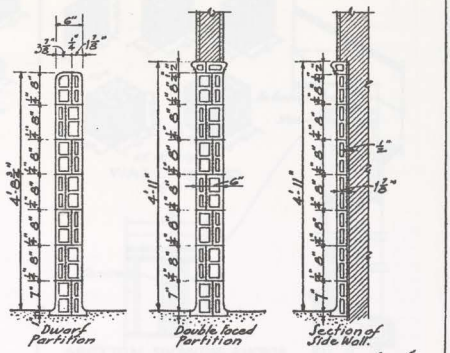
Appendix G

Terracotta Tile Blocks

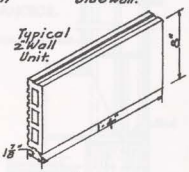
ARCHITECTURAL TERRA COTTA WALL BLOCKS



Typical Installation of 2" and 4" Wall Units, Cove Base, Wainscot Cap and 2" and 4" Bullnoses.



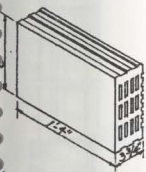
Terra Cotta Wall Units are available with 1", 2", 4" or 6" bonds with Cove Base, Wainscot Caps, Bullnoses, External or Internal Miters, Jambs, Lintels, & Sills. There is a wide variety of colors and finishes from which to choose.



All blocks shown with two cells, however all but 4" blocks are usually made with 3" cells

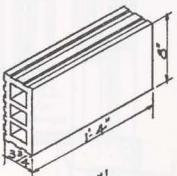
TYPICAL WALL BLOCKS

1/2" = 1'-0"



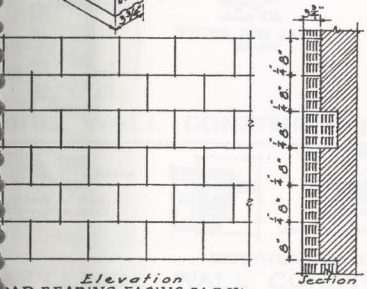
STANDARD - LOAD-BEARING UNIT

Can be figured as solid masonry when properly bonded.



STANDARD UNIT

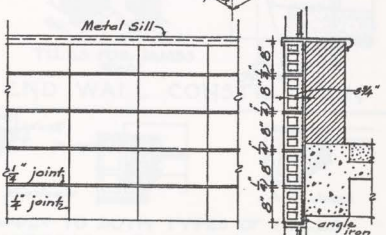
Particularly suitable for use with cantilever or suspended construction.



Elevation

LOAD BEARING FACING BLOCK

Section

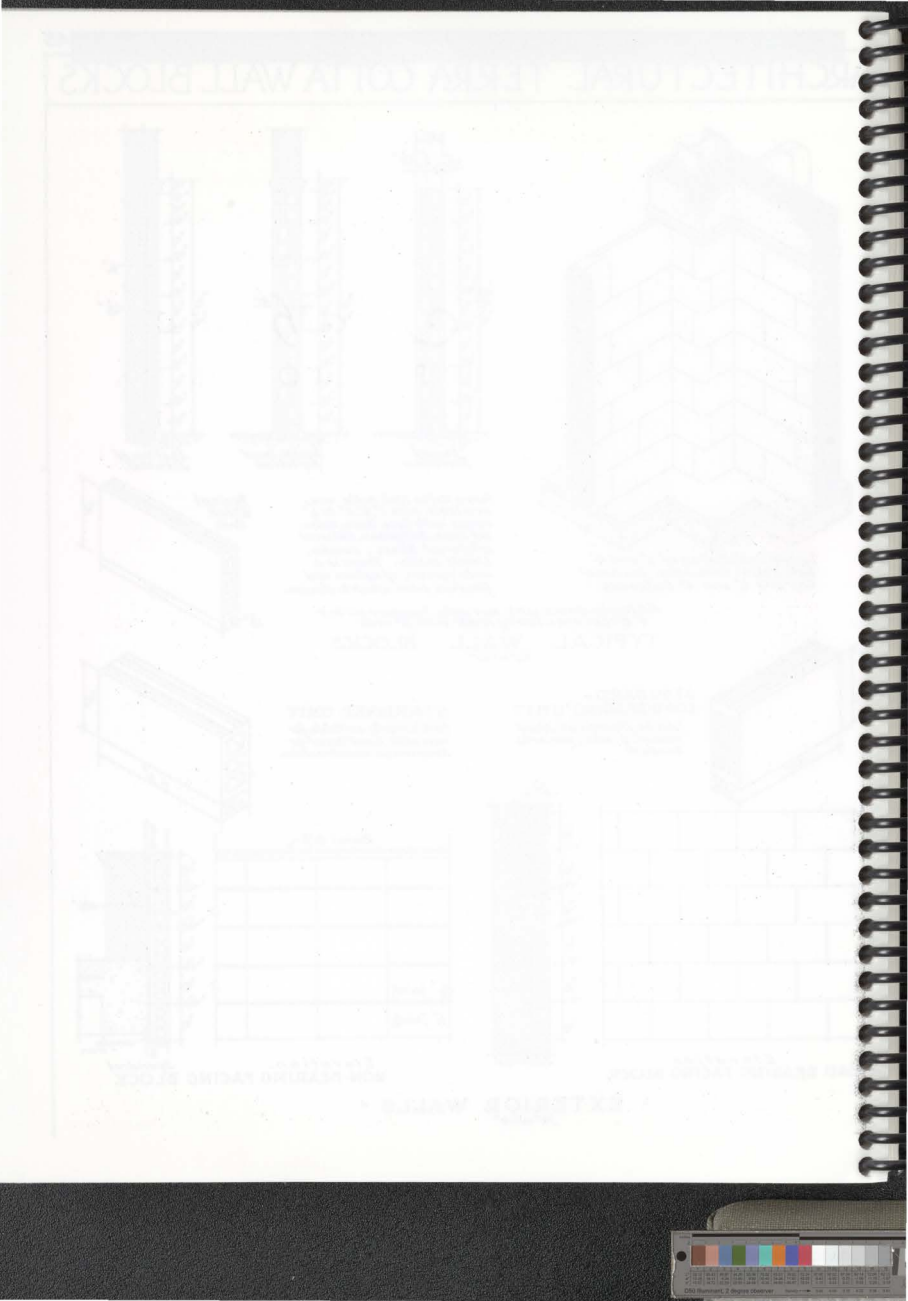


Elevation.

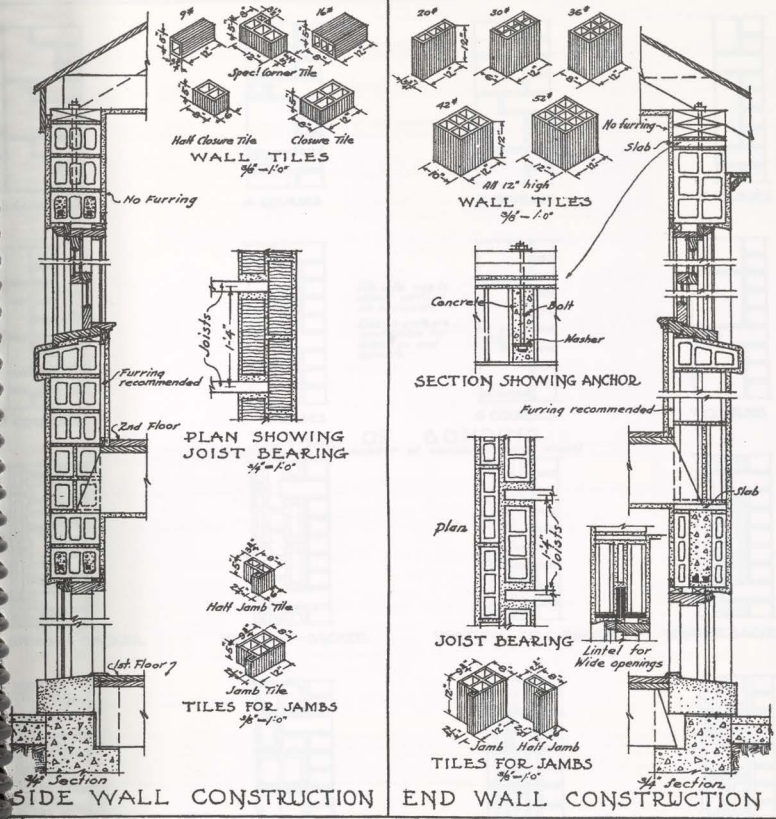
NON-BEARING FACING BLOCK

• EXTERIOR WALLS •

1/2" = 1'-0"



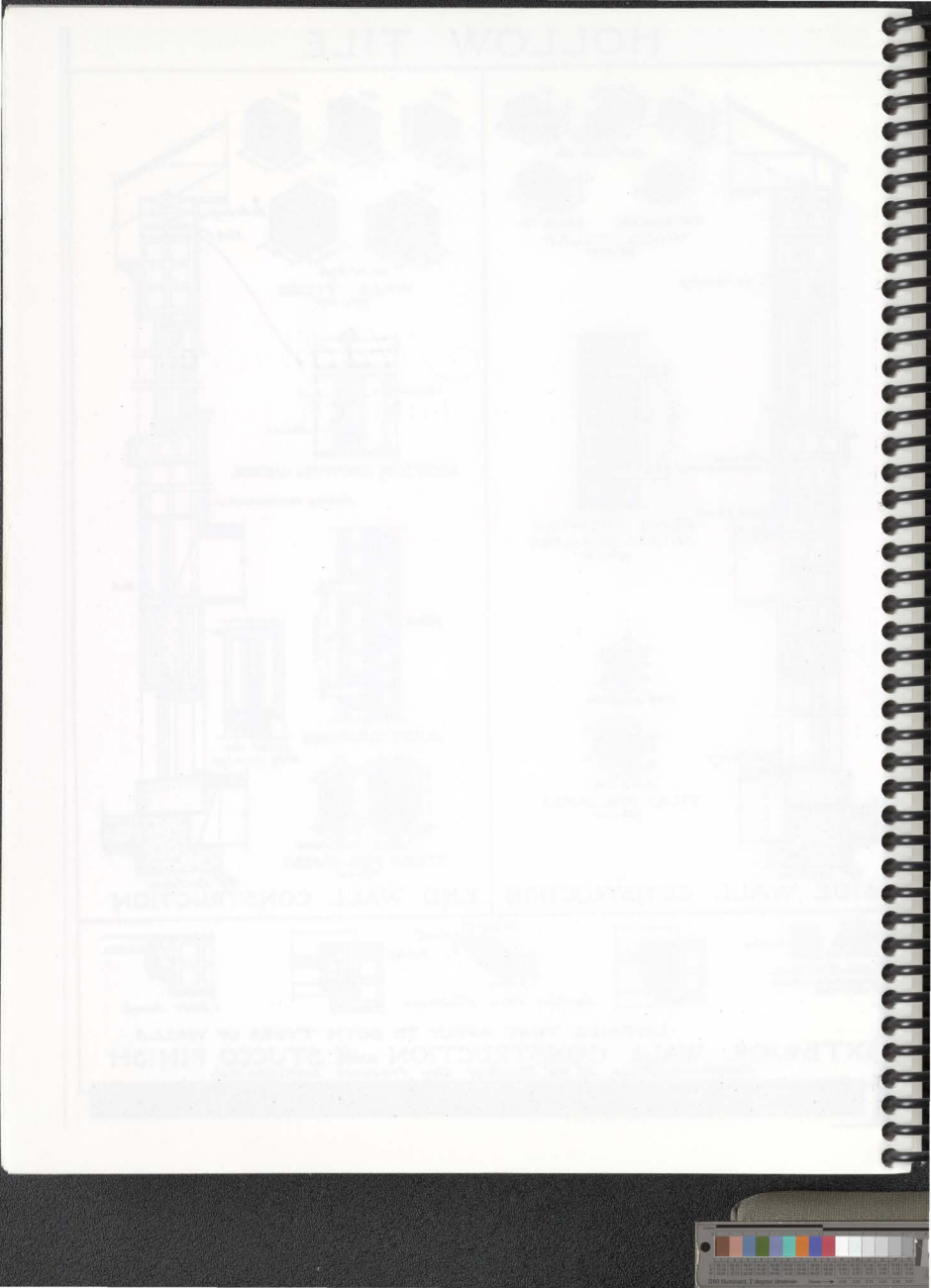
HOLLOW TILE



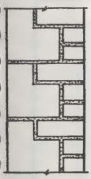
EXTERIOR WALL CONSTRUCTION *with* STUCCO FINISH

Recommendations of the Structural Clay Products Institute 1941

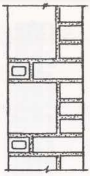
Architectural Graphic Standards for Architects, Engineers, Decorators, Builders and Draftsmen, by Charles George Ramsey and Harold Reeve Sleeper, (New York: J. Wiley & Sons, Inc., 1932).



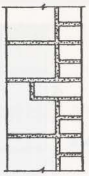
HOLLOW TILE



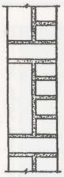
3 COURSES



4 COURSES

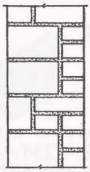


5 COURSES



5 COURSES

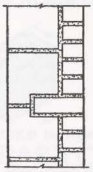
5 COURSES



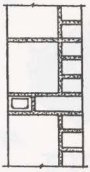
5 COURSES

Tile cells may be either vertical or horizontal

Closure units are available for openings and corners.



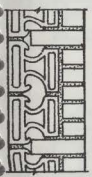
6 COURSES



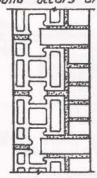
7 COURSES

TYPES OF BONDING

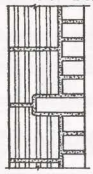
(Bond occurs at number of courses indicated above)



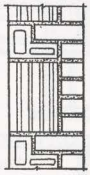
SPEED-A-BACKER



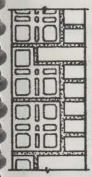
KWIKLAY-BACKER



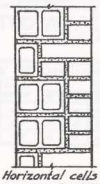
VERTICAL CELL BACKER



HEADER BACKER



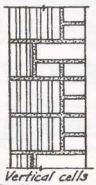
HEATH CUBE



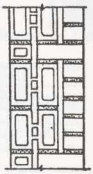
Horizontal cells

ORDINARY BACKUP TILE

3/4" = 1'-0"



Vertical cells



H-SHAPED TILE

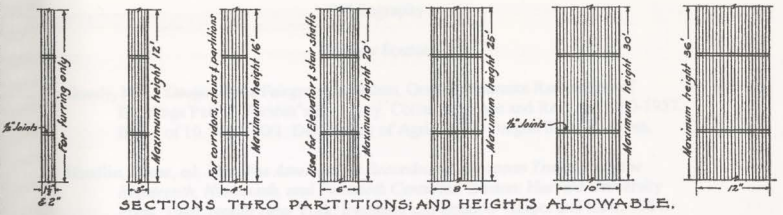
Scoring not indicated on sections — most Manufacturers to make walls 10", 12", 14" and 16" thick. — *Walls are shown 12" thick but tile is made by*

Mortar for both brick and back-up tile to be 1 part Portland Cement — 1 part lime and 5 to 6 parts clean sharp sand; mortar beds to be 1/2" thick; 1/2" parging recommended, back of Brick or surface of tile — All heights shown are standard for 1/2" mortar joint and 2 1/4" brick, other heights are available as standard.

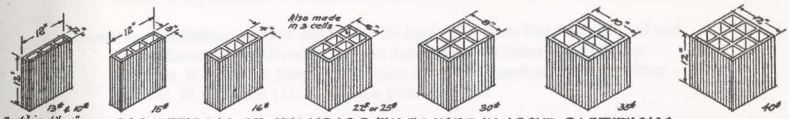
STANDARD STRUCTURAL CLAY HOLLOW TILE for COMBINATION BRICK & TILE WALLS

Architectural Graphic Standards for Architects, Engineers, Decorators, Builders, and Draftsmen, by Ramsey and Harold Reese Sleeper (New York: John Wiley & Sons, Inc., 1932).

HOLLOW TILE



SECTIONS THRO PARTITIONS; AND HEIGHTS ALLOWABLE.

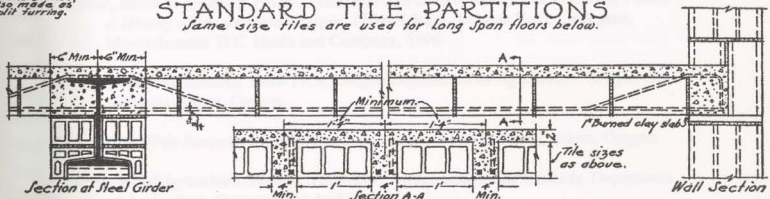


Partition tile 2" wide and 3" wide, also made as split furring. 12# & 10#

ISOMETRICS OF STANDARD TILES USED IN ABOVE PARTITIONS.

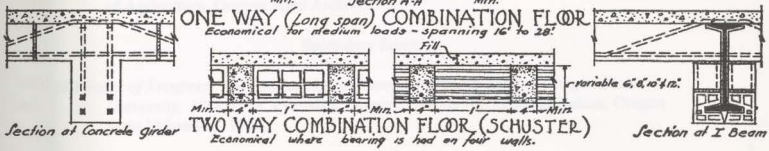
STANDARD TILE PARTITIONS

Same size tiles are used for long span floors below.



ONE WAY (long span) COMBINATION FLOOR

Economical for medium loads - spanning 16' to 28'



Section at Concrete girder

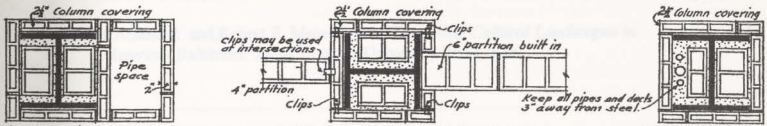
TWO WAY COMBINATION FLOOR (SCHUSTER)

Economical where bearing is had on four walls.

Section at I Beam

THICKNESS OF ONE-WAY SLABS - FOR PRELIMINARY ASSUMPTION ONLY

Type of Building	Live Load	Span 8'	12'	16'	20'	24'	28'	Type of Building	Live Load	Span 8'	12'	16'	20'	24'	28'
Residence or Apartment	40	6	6	8	10	12	14	Public Assembly	100	8'	8	10	12	14	–
Office Building	60	8	6	8	12	14	–	Heavy Duty Building	120	8	8	10	12	14	–
School or College	75	6	6	10	10	14	–	Side Walks	250	10	10	12	14	–	–



COLUMN & PIPE CHASE

PARTITIONS JOINING COLUMN

PIPES at COLUMN

In N.Y. City & East 2½" x 8" x 12" tile with 1" web is used, elsewhere 3" x 12" x 12" partition tile is also used; for exterior cols. use 4" x 12" x 12" tile.

Scale ¾" = 1'0"

COLUMN FIREPROOFING

Recommendations of the Structural Clay Products Institute, 1941

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