

SHEFFIELD FARMS MILK PLANT
1075 Webster Avenue (southwest
corner of 166th Street)

Bronx
Bronx County
New York

HAER No. NY-267

HAER
NY
3-BRONX,
16-

PHOTOGRAPHS

WRITTEN HISTORICAL AND DESCRIPTIVE DATA

MEASURED DRAWINGS

HISTORIC AMERICAN ENGINEERING RECORD
National Park Service
U. S. Custom House
200 Chestnut Street
Philadelphia, PA 19106

HISTORIC AMERICAN ENGINEERING RECORD

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HAER NO. NY-267

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3-BRONX
16-

LOCATION:

1075 Webster Avenue (southwest corner of 166th Street)
Bronx, Bronx County, New York

USGS Central Park Quadrangle
Universal Transverse Mercator Coordinate 18.591270.4520130

**PRESENT
OWNER:**

City of New York
Department of Real Estate
2 Lafayette Street
New York, New York

**PRESENT
OCCUPANT
& USE:**

Vacant

SIGNIFICANCE:

The Sheffield Farms Milk Plant, built in 1914, was one of only two Class I gravity milk plants in the country. As a Class 1 gravity milk plant, it was one of the most expensive and elaborate milk plants built with one of the largest processing capacities (if not the largest). It is the largest remaining building by New York City architect Frank A. Rooke who pioneered the design of large scale milk plants for the Sheffield Farms Company. The Sheffield Farms-Slawson-Decker Company was at the forefront of the dairy business: they built the first large scale pasteurization plant in 1907, and installed the first continuous holding system of pasteurization there in the country. They pioneered tuberculin testing for dairy herds, the production of certified milk, and the application of milk by-products to other industries, revolutionized the dairy industry by being the first company to use stainless steel dairy equipment in 1925, and introduced the first paper-packaged milk container in the world in 1930. For 60 years they remained one of the most successful corporations in the country.

PART I. HISTORICAL INFORMATION

A. PHYSICAL HISTORY

1. *Date of Erection:* 1914. No original plans or building permits have been located. However, an article written by the architect of the building, Frank A. Rooke, entitled "The Finest Creamery Plant in the World: Story of the Sheffield Farms-Slawson-Decker Company's Wonderful Bronx Plant" was printed in the Sheffield Farms-Slawson-Decker Company Bulletin, April 1915, volume 1, number 3. He states that the building was completed in June, 1914.
2. *Architect:* Frank A. Rooke of New York City designed the Sheffield Farms Milk Plant in the Bronx as well as a variety of other structures for the Sheffield Farms Company and its owners. Little is currently known about Frank Rooke, the man, who appears to have had ties with the Sheffield Farms Company owners throughout his architectural practice.

According to Architects in Practice: NYC 1840-1900 by Dennis Steadman Francis, his practice was established in New York in 1887 in an office at 1262 Broadway. He formed a partnership with Paul F. Higgs in 1888 which lasted until 1890. He was on his own again in 1890 and listings can be found for him in the Trow's Business Directory until 1936 (as per Dennis Francis and James Ward Architects in Practice in New York City: 1900-1940).

Rooke's first known commission in 1887 was a building combining a store, stable and flats for Loton Horton of the Horton Ice Cream Company at 371 Amsterdam Avenue which is now a contributing component of the Upper West side/Central Park West Historic District. Loton Horton became the first president of the Sheffield Farms-Slawson-Decker Company in 1902 and remained as such till his death in 1926. Higgs & Rooke produced a Romanesque Revival style flats building (on Amsterdam Avenue) in 1889-1890 adjacent to the Rooke building, also for Horton.

Other known works by Higgs & Rooke include a row of seven houses built in 1889 on 10th Street in what is now the Park Slope Historic District in Brooklyn, and in Manhattan, a pair of houses on West 92nd Street, a single house on West 77th Street and a pair on West 147th Street, all built in 1890.¹

Rooke designed the Claremont Stables (now Claremont Riding Academy) for Edward W. Bedell in 1892 at 173-177 West 89th Street. Designed in the Romanesque Revival Style, it was constructed as a livery stable containing space for horse stables and carriage storage. Today it is the oldest functioning commercial stable in Manhattan and is both a local landmark and National Register-listed landmark. Rooke also designed, at the same time, three, two-story architecturally compatible private stables for Bedell, on lots adjoining the Claremont Stables.

These three buildings, now 167, 169 & 171 West 89th Street have been converted to garages. (See NYC Landmarks Preservation Commission Designation Report and National Register of Historic Places Nomination Report for more information on Claremont Stables).

The Sheffield Farms Slawson-Decker Company Bulletin identified Frank A. Rooke as the "Company Architect".² Plans were filed in July 1909 for "the erection of a new \$500,000 building to be constructed on the South Side of Manhattan Avenue [now 125th Street] just west of Broadway, for the Sheffield Farms-Slawson-Decker Company for the scientific pasteurization of milk. About two years ago F.A. Rooke, the architect of the present building, completed for the same firm a creamery building on Fifty-Seventh Street west of Tenth Avenue, costing about \$250,000 and designed to be a center of milk distribution for central Manhattan".³ This second milk plant on 125th Street was very similar in design to the Bronx plant with wall and floor construction of steel and concrete, a white glazed terra cotta front and a bottling room with a 27 foot ceiling with skylight and large dome.

Rooke filed a New Building application (NB 1950) with the Bronx Building Department in 1921 for the two story "ice and storage building" on the adjacent site south of 1075 Webster Avenue. This building does not appear on the 1923 land use maps so it is possible that its construction was not completed until 1923 or 1924.

The Sheffield Farms Company operated a chain of approximately 200 retail stores for distribution of its dairy products and owned three large dairy farms and thirteen pasteurizing and bottling plants in New York State. Other than the four above-mentioned buildings, no other Sheffield Farm buildings have been definitely attributed to Rooke.

Rooke's last known commission was the alteration to 130 West 45th Street in New York City, a four story commercial building, in 1934.⁴ A massive milk plant was built to replace Rooke's West 57th Street plant in 1937 by a different architectural firm, Stohldrier & Zetsche of Westchester County. Thus, it is very likely that Rooke retired or died in 1935 or 1936. An obituary for him was not found in any of the journals or periodicals.

3. *Original and Subsequent Owners:* The Sheffield Farms Milk Plant is located at 1075 Webster Avenue (sometimes identified as 1033-1079 Webster Avenue), in the Bronx (Block 2425, lot 20). The property was held in ownership by several individuals prior to 1912 and was incrementally purchased from 1912-1915 by the Rockledge Construction Company and Benjamin Halsey (of Sheffield Farms). Sheffield Farms became a subsidiary of National Dairy Products in 1925 who changed their name to Kraftco Corporation in 1969. References to the Chain of Title to the land upon which the structure stands are in the Office of the Register of Bronx County, Bronx County Building Department, Bronx, New York.

- 1912 Conveyance, July 2, 1912, recorded in Liber 89, p. 382.
Philip & Juliette B. Livingston to Rockledge Construction Co.
- 1912 Conveyance, November 19, 1912, recorded in Liber 92, p. 253.
Rockledge Construction Company to Benjamin S. Halsey.
- 1914 Conveyance, April 25, 1914, recorded in Liber 98, p. 134.
Ernest & Christine Wenigmann to Sheffield Farms-Slawson-Decker
Company.
- 1914 Sheffield Farms Milk Bottling Plant Opened.
Owner: Sheffield Farms Slawson-Decker Company.
- 1915 Conveyance, February 1, 1915, recorded in Liber 101, p. 130.
Benjamin S. Halsey to Sheffield Farms-Slawson-Decker Company.
- 1915 Conveyance, April 6, 1915, recorded in Liber 101, p. 336.
Rockledge Construction to Sheffield Farms-Slawson-Decker Co.
- 1925 Sheffield Farms Company acquired by National Dairy Products.
- 1969 National Dairy Products changes its name to Kraftco
Corporation.
- 1971 Indenture, January 28, 1971, recorded in Reel 149, p. 105.
Kraftco Corporation (formerly National Dairy Products
Corporation) to Sam Stein, Sol Fuchs, Milton Zuckerbrod & Harry
Domansky.
- 1971 Indenture, March 18, 1971, recorded in Reel 152, p. 823.
Sam Stein, Sol Fuchs, Milton Zuckerbrod, & Harry Domansky to
Linepark Realty Corporation.
- 1986 Indenture, December 15, 1986, recorded in Reel 732, p. 072.
Linepark Realty Corporation to Pike 56 Corporation.
- 1988 Condemnation proceedings, October 3, 1988, property reverted to
City of New York as per Department of General Services.
4. *Builder, Contractor, Suppliers:* Not Known.
5. *Original Plans and Construction:* No original drawings or plans have
been located. A variety of interior photographs and one exterior
photograph have been located. (See *Sources of Information, Section
B, Historic Views* for a full listing of these photographs). Frank
Rooke, the architect, wrote a description of the building for The
Sheffield Farms-Slawson-Decker Company Bulletin entitled "The Finest
Creamery Plant in the World" (April 15, 1915, volume 1, no. 3 p. 2-3).
This article is reproduced in full in *Appendix 1 of the Supplemental*

Material. In addition, the building is used as an example in two bulletins published by the United States Department of Agriculture in 1920 ("City Milk Plants: Construction and Arrangement", Bulletin No. 849, July 16 and "Milk-Plant Equipment", Bulletin No. 890, October 7).

The milk plant has been referred to by several different names throughout its history in company publications, trade publications and New York Times articles - creamery, pasteurization plant, milk bottling plant, plant, dairy building and milk plant. *Sheffield Farms Milk Plant* was chosen for this submission because it was used most often and describes its use best - it housed many functions including pasteurization and milk bottling.

Exterior

The exterior of the building has undergone very few transformations since its opening in 1914, other than minor alterations to the ground floor and the deterioration from the past twenty years of neglect. A full architectural description can be found in *Part II - Architectural Information*.

The building occupies the corner of one half of a city block; and is approximately a 200' x 100' rectangle. Three stories occupy the full lot and then set back on all sides to a "tower portion" of two more stories. The building was also apparently designed to carry two additional stories in the future, according to Rooke.

The exterior walls of the first three stories are brick with white, mat glazed terra cotta on the two street elevations. The exterior of the "tower portion" is brick with white stucco on all four elevations. According to Rooke, "The architectural intention of the elevation of the building was to express the nature of the business without making it appear like a public building. The style is a modern adaptation of the French Renaissance."⁵ The terra cotta ornament is one of the most distinctive features of the building. Rooke continues:

Above the arches [of the windows] is an ornate terra cotta cornice. In the key of each arch there is a white milk bottle with cream line there on and a background of green. At each end of the cornice there are heads of cows, beautifully modelled. These heads also have a green background for contrast. The heads were modeled and remodeled three different times in order to obtain a perfect head of a pure type of Jersey cow.⁶

Interior

There have been substantial alterations to the interior since its opening in 1914. There are very few records for alterations to the building on file in the Bronx Building department. The original layout of the building was instrumental to its functioning and efficiency and

is one of the major components of the building's historic significance. Frank Rooke's article, "The Finest Creamery Plant in the World", two articles in the United States Department of Agriculture Bulletins (Bulletin No. 849 - "City Milk Plants: Construction & Arrangement" and Bulletin No. 890 - "Milk-Plant Equipment"), and an article in the New York Times (Sept. 18, 1928) "Robbers Get \$18,000 Disguised as Guards for Armored Car", provide the basis for a reconstruction of the original floor plans.

In addition, the electrical panels on floors 3 and 5 list equipment which helped to clarify photos and building construction. Some of the smaller spaces have not yet been identified but the general layout of the building can be described. (These floor plans have been presented schematically in the measured drawings.)

Summary of Pasteurizing and Milk Bottling Process

The milk was received at the ground floor in ten gallon cans. The cans were transported on the freight elevator to the fourth and fifth floors where they were dumped and the milk was stored until it was ready for pasteurization.

The milk then traveled through pipes from the tanks to the clarifiers at the top level of the milk room (4th floor). From there the milk descended by gravity down five levels of pasteurizing equipment to the milk bottling room on the first floor. The practice of locating the equipment on different levels was instituted in order to avoid the use of milk pumps. Some practitioners in the dairy industry found it objectionable and less hygienic to utilize pumps in the process. Once the milk was bottled, it was transported to an adjacent milk-storage room. This was a well-insulated cold-storage room in which the milk was kept cold until it was ready for delivery.

Artificial ice was manufactured on the third floor, cracked and dropped down to the loading dock where it was used to pack the cold bottles of freshly pasteurized milk. The milk then left on wagons or trucks through the same archways it had entered.

Cost of Building

Gravity milk plants were the most expensive type built. No records have been found which indicate this building's construction cost. However, the 1909 Sheffield Farms Plant on 125th Street in Manhattan which was similar in design to this one cost \$500,000. This 1914 plant was larger and more elaborate. It can be assumed therefore that it cost somewhere between \$500,000 and \$1,000,000 to build.

Design Concept

Photographs of the building can be found in Bulletin No. 849, which identify this plant as a gravity plant, Class 1: "In this class of plants the milk in cans is elevated above the first floor and dumped. It then flows by gravity through pasteurizing and other machinery without the use of a milk pump." Rooke confirmed this layout in his article, "The milk is carried to the top of this tower, then running down through to the various departments within, until it is finally delivered to wagons on the street platform."⁸

The building was arranged around the milk pasteurizing and bottling room which was located at the rear of the building and was 80 feet in length, 30 feet wide and 50 feet high. Rooke's article describes this room and photographs of it in the Supplement to this article and in Bulletin No. 849 confirm this, "The floor of the milk room is a series of steps, each about 12 feet high, starting from the first story and running up five stories, forming five steps. These steps are about 25 feet deep and 30 feet wide. On them is located the milk apparatus and there is ample space for tripling the capacity. Iron stairs lead to the different steps. There is but one entrance to the milk room and that is at the top near the wash rooms."⁹

The photograph of the milk bottling room in the "Supplement" is described as follows:

The entire process ran by gravity. No milk was pumped. The ten gallon cans were carried to the fifth story on an endless elevator. The cans were then emptied in a small vat and the milk then flowed through sanitary pipes through the successive operations:

- 1st (or top level): High Speed Centrifugal Clarifiers.
- 2nd: Heated to 145° F.
- 3rd: Retarding or Holding Cylinders.
- 4th: Cooling.
- 5th (or bottom, 1st floor): Bottling and Sealing.¹⁰

The areas behind the mezzanine steps were used to house machinery, piping and connections. Only a few nickel plated pipes came through the walls into the Milk Room. A complete view of the milk room could be obtained through large plate glass windows at the second story and the entire five stories could be seen at once, showing the milk apparatus and the milk from the time it started at the top until it was bottled and delivered to the refrigerator and to the wagons on the street level.

The high speed centrifugal clarifier located on the top level was a machine used to remove visual dirt from the milk. A photograph of it can be found on p. 8 of Bulletin 890.

Following clarification, the milk travelled to the next level where it was heated in what appears to have been an internal tubular heater where the milk passed through a tube enclosed within another tube or in a jacket containing the heating medium. According to a description in Bulletin 890:

The milk flows in an opposite direction to that of the heating medium, and in this way the heat units of the heating medium are economically utilized and the milk is heated without any extreme fluctuations of temperature. The heating medium is hot water, which is heated by the introduction of steam before it enters the coil. As this heating water can be forced through rather rapidly and the area of the heating surface is comparatively large, the temperature of the heating medium need not be much higher at any time than that to which the milk is to be heated.¹¹

After the milk is heated to the desired temperature of 145° F it must be held at this temperature for 30 minutes. In this plant, a continuous holder or retarder was used. The milk passed through the apparatus in a continuous flow. This flow of milk was retarded by some form of obstruction, such as a series of winding pipes. It took half an hour for the milk to pass through the holder.¹²

After being held for 30 minutes, the milk was cooled in an open-surface tubular cooler, where it was aerated by being exposed to air. The milk passed over the tubes in a thin film. The cooling medium passed through these tubes on the inside. There was water in the first section and brine in the remaining sections.

Once the milk had passed through these four stages, it was pasteurized. (See p. 20 for a discussion of pasteurization.) It was then carried down to the fifth level where it was bottled and sealed in porcelain-lined bottling and sealing machines.

The remaining spaces in the building were located to expedite this pasteurizing and milk bottling process. Following is an outline of each floor's function and relation to the process:

Ground Floor: Entrances to the building for service, visitors, office workers and deliveries were at a variety of points on the ground floor. The large arches on both Street facades were open and designed to handle the loading and unloading of milk wagons and later trucks. The platforms for unloading were approximately 4 feet above the street level and set back one column bay at the north elevation (16'±) and 14'± at the east elevation.

The main office entrance was through a stairway off Webster Avenue (Southeast corner of the building). The stairway at the center of the

building on the dock was for service and the entrance on 166th Street (the end bay) was the driver's entrance. The elevator and central stair case have remained where they were originally placed. A shaftway adjacent to the service stair originally housed the ice chute.

The ground floor housed the milk receiving room which had a system of conveyor belts and tracks to convey the cans from the trucks to the dump tank (fifth floor). Remnants of these tracks can be found in the concrete. The cans of milk were raised to the top floor by the freight elevator.

In the receiving room, the milk was inspected, sampled and weighed. This room contained the weight tank, scales and milk-sampling outfit. After the cans were dumped they were drained, washed, sterilized and returned. The can-washing apparatus was located in the receiving room or in a room adjoining it. The can-washing room, bottle-washing room, clean bottle storage room and milk storage room would all have been located on the ground floor due to the fact that the outlet end of the milk bottling room was at this level.

Second Floor: Rooke indicates that the offices and two laboratories, chemical and bacteriological, were located on the second floor. He describes the second floor:

The laboratories are enclosed by means of air tight plate glass partitions giving the visitor an excellent view of these model laboratories. The offices adjoin the laboratories, but are divided from them by means of plate glass partitions so that a full view of the entire floor can be had by standing at either end of the corridors. The driver's room is a very large room with concrete floors, steel chairs and tables, and steel filing cabinets, and is also on this floor.¹³

Rooke also indicates that there was a reception room for visitors and a large room "given over to the Sheffield Farms Employees Benefit Association, which maintains a dramatic club and a band." Another article in the Sheffield Farms-Slawson-Decker Company Bulletin entitled "Harlem Branch Defeats Bronx in Basketball" indicates that basketball games were held in the new gym "located on the 2nd floor of the new Bronx Building at 166th St. and Webster Avenue."¹⁴ Therefore, a large multi-purpose room must have been located on the second floor.

An article in the N.Y. Times entitled "Robbers Get \$18,000 Disguised As Guards Of An Armored Car" provides a description of the clerical area:

On the second floor at the northern end of the building are the clerical offices. They are in a room about 100 feet long by forty feet wide and are

approached by a stairway from 166th Street.

The cashier's office is at the southeast corner of the office space. It is covered by bulletproof sheet iron. Across the offices are a number of windows, back of which sit bookkeepers. In front of the bookkeeping section are two long tables with stools. The tables are near the head of the stairs and are used by drivers in making up their accounts and tallying their collections.

They have their accounts checked by a bookkeeper and then they go to the cashier's department and turn in the money. There are four windows in the cashier's department, each protected by bulletproof glass and with the slots for passing money in or out of the top instead of the bottom.¹⁵

The cashier and bookkeeping offices are still intact and a security grate on the east elevation at the second floor window level between the bookkeeping office and cashier's office confirms that these spaces were their original locations.

It seems likely that executive offices were located at the southeast corner of the building and along the east elevation since remnants of marble bathrooms can be found behind the visitor staircase. The laboratories were probably located at the center of the building between the elevator core and milk room, and the multi-purpose room was probably located between the visitor stair and chimney stack.

Third Floor: Rooke describes the third floor, "In the third story are the brine tanks for the manufacture of artificial ice, with a capacity of about 50 tons each per day. The ice houses adjoin on the same floor, where the ice is cracked and dropped through steel chutes to the loading platform on the ground floor".¹⁶ Here the floors had a carrying capacity of 450 pounds per square foot. The shaftway adjacent to the central stair would have been the ideal location for the ice chute. The electrical panel which remains on the 3rd floor indicates that the ice crushers and agitator tanks (see Fourth Floor) were located there.

The men's wash rooms were on the third floor and were so arranged that the men had to enter by certain doors and pass through the wash rooms to enter the various departments of the plant. There were shower baths, wash basins, toilets and lockers as well in the wash rooms. To enter the milk room, one had to pass through a revolving door. The laundry and drying rooms were near the wash rooms, so that an employee entering the wash rooms, for the different departments, emerged immaculately clean in his white suit.

Fourth and Fifth Floors: It appears likely that the fourth and fifth floors functioned as one unit. This is confirmed by a shaftway and spiral stair connecting both floors which are located in the southern

end of the floor.

The milk was carried from the ground floor receiving room by means of the freight elevator to the dumping room. (This may have been located on only the fifth floor or on both floors). The electrical panels on the 3rd and 5th floors call out milk tanks, brine pumps and agitators on the 4th and 5th floors. A photograph of the milk-storage tanks in Bulletin No. 890 and an accompanying description confirms this:

Jacketed storage tanks are used to hold the milk from the time it is received and dumped until it goes to the pasteurizer. The storage tanks are insulated and are often fitted with jackets so that the milk can be kept cold by means of brine. The milk is agitated by air blown in from the bottom or by a revolving paddle.

Remains of concrete pedestals can be found on both floors, indicating the former location of these tanks.

A large steel platform with pipes which connect to the shaftway and then run towards the spiral stair suggest that the milk was held in these tanks in the 4th and 5th floors, then traveled through pipes out over the platform and then into the clarifiers. The photograph of the clarifier at the top level of the milk room indicates that they were placed up against the east wall/doorway thus suggesting a connection to the steel platform.

The 5th floor electrical panel called out a machine and electric shop on that floor which was probably located at the northern end of the floor.

6. *Alterations and Additions:*

The files for this building in the Bronx Building Department contain several alteration applications and two certificates of occupancy which are related to it. Several historic photographs can confirm this information.

1914 - 1951

The building appears to have functioned as originally built with some minor modifications until 1951. A new building identified as "ice house and storage" was built between 1921 - 1924 contiguous to the building's south wall on Webster Avenue. Frank Rooke submitted a New Building application on October 14, 1921 (NB 1950) but this new building is not indicated on the 1923 land use map. It is possible the building was under construction in 1923. A photograph in the New York Public Library collection from 1935 shows this new building.

It must be assumed that this building was built to accommodate increased capacity of the plant and that some interior modifications occurred. A stairway with a mezzanine between the 1st and 2nd floors and the 2nd and 3rd floors appeared to have connected the two buildings.

There is a double decker conveyor belt located at the back of the building which extends from the ground level (approximately, where the outlet end of the bottling room was located) through the areaway mezzanine into the basement of the adjacent building. This would appear to be a post-1923 alteration as well. This conveyor belt was used until the building closed since milk crates dated 1968 can still be seen on it.

The 1935 photograph and the circa 1949 photograph show a large milk bottle on top of the 5th floor. It reads "Sheffield Farms Sealtest Milk". This bottle was erected sometime between 1925 and 1935. The Sheffield Farms company was acquired in 1925 by National Dairy Products who also owned Sealtest milk. A cooperative arrangement between the two subsidiaries must have been developed.

1951

The alterations which changed the building most significantly were applied for in 1948 (Alt. 662) and finally approved with a Certificate of Occupancy (C.O. 9166) in 1951.

Submitted by architect Frederick W. Degenhardt, the application requested approval for alterations to extend the existing milk bottling and distribution center into a business use district, and to insert a loading platform and off-street loading and unloading dock into the building.

Degenhardt's address was the same as the Sheffield Farms headquarters (524 W 57th Street), suggesting he was an in-house architect. The final Certificate of Occupancy listed W.C. Stohldrier as the architect (of Stohldrier & Zetsche architects who were responsible for Sheffield Farms' new plant at W 57th Street in 1938). The following alterations were listed: 1) removing the existing concrete platform loading dock and installing a new one, 2) removing the South wall of Building "A" (the 2 story addition), so as to connect it to a new 100' x 100' one story non-fireproof truck and loading area, 3) installing a new cooler room, boiler and engine room, and relocating the stair well in the "A" building, 4) replacing deteriorated steel beams in the first floor of the "B" Building (the original milk plant) and installing new steel beams connecting the "B" building to the new cooler room on the first floor of the "A" building, and 5) installing a new concrete ramp into the basement level off of 166th Street to accommodate parking space for more than 5 cars.

The installation of the ramp altered the milk pasteurizing and bottling room by eliminating its bottom level (bottling). This suggests that the

milk process had changed significantly since the building's opening. The drivers' stairway in the northwest corner was also relocated at this time to accommodate the ramp.

Recent Alterations

The open arches at the ground level have been filled in with white glazed brick on the north elevation and the first two bays on the east elevation and concrete block in the remaining bays on the east elevation. The brick infill contains very nice workmanship suggesting that this was performed as a deliberate alteration while still used by Sheffield Farms. The concrete block was installed when the building was finally closed and turned over to the city in 1988.

The second floor office spaces were probably alterations to the building following Kraftco's selling of it in 1971. A variety of tenants occupied these spaces from 1971 to 1987 including a car service and an elevator company.

B. HISTORICAL CONTEXT

1. *The Sheffield Farms-Slawson-Decker Company*

The Sheffield Farms Milk Plant was built in the Bronx by the Sheffield Farms-Slawson-Decker Company in 1914. It was their third pasteurization plant and the first built outside of Manhattan. The Sheffield Farms Company was one of the two most important and most powerful (with Borden) milk and dairy products producers and suppliers in the New York Metropolitan area. They were pioneers in the pasteurization of milk in this country.

The Sheffield Farms-Slawson-Decker Company was organized in 1902 as the consolidation of the four major milk companies in the New York Metropolitan area: the Slawson Brothers Company, T.W. Decker & Sons Company, L.B. Halsey's Sheffield Farms Company and Horace S. Tuthill's Sheffield Farms Company. The history of these four individual companies and the story of their merging is an important component in the history of the company and in the milk business.

T.W. Decker & Sons

The creation of the Sheffield Farms Company is often traced back to 1841, the year Thompson W. Decker began selling his fresh, country milk in Manhattan.

In 1841 there were 300,000 people living on the lower third of Manhattan. There were no standards governing the care of dairy cattle and the production of milk. As a result of the incredible demand for milk, brewers and millers sold their rye and corn mash to dairy farmers

as cheap cattle fodder. These ill-fed cattle produced tainted milk which contributed to soaring child mortality rates. A New York business man, Robert M. Hartley, started a one-man drive to coax neighboring farms to bring fresh, pure milk into Manhattan to compete with the city produced milk. Hartley's treatise, An Historical, Scientific & Practical Essay on Milk As An Article of Human Sustenance, is an early classic on the importance of safely produced milk.

Thompson Decker was one of the first farmers to respond to Hartley's call. Prior to 1841, Decker was employed by Governor Morris on his estate in Morrisania in the Bronx (the location of the Milk Bottling Plant) as a driver who took milk from the estate down to Manhattan and distributed it. Decker established his own Morrisania Dairy in 1841 with the motto, "Quality & Purity - on these rocks I mean to build my business".¹⁸

Decker and his friends preached the drinking of farm-fed cow's "yellow milk" and persuaded railroads to run the first freight train for milk from Westchester County to New York City. He purchased a farm of 400 acres in North Salem during the Civil War and started with 150 dairy cows. He opened his first store in Manhattan on East 27th Street and then added stores at 63rd & Park, 73rd Street & Columbus and 87th Street and Columbus.

The company's name changed to T.W. Decker & Sons in 1890 and when the company merged with the other three in 1902, it had 33 routes and three stores. He was on his deathbed when he signed to consolidate with the other three companies and told Loton Horton, "I am turning my name over to and associating it with men whom I believe are of high character and I trust that they will always follow the same principles that I have followed in the milk business. I never knowingly sold a quart of adulterated milk under the name of T.W. Decker, Morrisania Dairy".¹⁹

Loton Horton & The Slawson Brothers Company²⁰

Loton Horton, President of the Slawson Brothers Company, became the first president of The Sheffield Farms-Slawson-Decker Company in 1902 and remained so until his death in 1926. Like Decker, Horton began his career in the milk business as a milk wagon driver. Born on an Orange County, New York dairy farm in 1854, Horton was orphaned at the age of seven. Until he was 16 he worked on an uncle's dairy farm doing chores. When he was 16 he moved to Middletown, New York to attend school. During his summer vacations he drove a milk route in New York City for another uncle. He moved to New York permanently when he turned 18 to drive the milk wagon. When he received his inheritance at the age of 21, he joined his uncle's partnership, the Slawson Brothers Company. Following the deaths of two of the brothers, Horton bought out the rest of the family in 1901.

L.B. Halsey & The Sheffield Farms Company²¹

L.B. Halsey was one of the pioneers of pasteurized milk in this country. Trained as a lawyer, Halsey was introduced to the dairy business by his wife and mother-in-law. Halsey married the daughter of Mrs. Ann Maria Sheffield, widow of a Presbyterian minister in Mahwah, New Jersey who managed a farm and private school. The Sheffields had no nearby market for fresh milk from their small twelve-cow herd, so they churned the cream into butter to trade at the grocery store for staples. Halsey became fascinated by the problems of how to improve milk and dairy products and felt that the sale of their butter at 25¢/pound was not productive.

Halsey read about one man in Philadelphia and another in Litchfield, Connecticut who both sold butter for \$1/pound. His wife and mother-in-law began doing research on producing this "fancy" butter. When they were successful in producing one of their own "fancy" butters, Halsey began marketing it near his office in lower Manhattan. He succeeded in having it introduced at the Merchants' Club, a prominent business men's club on Wall Street and twelve months later began selling it at Jefferson Market where its demand soon outran the Sheffield's capacity.

As a result, Halsey began buying thoroughbred Jersey cows which he carefully selected and bred. He abandoned law completely in 1879 to cultivate his growing dairy business. Three years later Halsey was approached by a neighbor, Theodore Havermyer, who owned 100 head of Jerseys and the most up-to-date equipment in the country, and asked to absorb the product of his herd and superintend the conduct of his well-equipped dairy.

Halsey's growing business soon outgrew his New Jersey territory so he transferred his business to Delaware County, New York where the high altitude helped to provide the two prime requisites for the making of "gilt-edged" butter: the cows had been bred for generations to butter-fat qualities and grazed on well-watered, sweet-grazed pasture land.

Halsey kept a stable at 42nd Street and Broadway and served customers from Wall Street to 110th Street. Always concerned with producing the freshest and purest milk possible, he researched and introduced many innovations, the first being milk wagons with covered tops to eliminate the chance of contaminating milk with dust.

Halsey read about Louis Pasteur's experiments in pasteurization in Europe and Nathan Strauss's experimentation on milk pasteurization in New York City. He ordered pasteurizing equipment from Germany for \$700 in 1892, and operated the first commercial pasteurizing equipment in the U.S. in his Bloomville, New York plant.

Health authorities and many of the medical fraternity violently opposed this use of pasteurization on milk and called it a fraud. Research began confirming Halsey's convictions however, and his competitors began purchasing pasteurizing equipment as well. Sheffield Farms instituted a new plan in 1898 to produce an unusually fine milk for babies and invalids which aided the newly formed Medical Society Milk Commission in its efforts to standardize a Certified Milk.

Horace S. Tuthill & the Creation of the New Sheffield Farms Company

Horace S. Tuthill, who became the Sheffield Farms Company's first Vice-President, was instrumental in getting the four companies together to consolidate. Tuthill began his milk company, also called Sheffield Farms, in early January, 1866. Tuthill bought one milk route, a horse and wagon for \$2200 (money he made serving in the Union Army during the Civil War). By 1900 he had built his country milk route up from 1 route to 18.

Tuthill and Loton Horton were invited in 1900 to appear and give their views on certified milk to the New York Medical Society Milk Commission. At this time, Tuthill began to verbalize his thoughts of merging the most prominent milk companies in the region. Tuthill prepared the figures and a consolidation plan and called on Thompson W. Decker first. Decker was very interested and requested that his sons meet with the Slawson Brothers. Next, Tuthill met with Loton Horton and Isaac Van Bomel at Slawson and put his proposition before them. They consented to attend a merger meeting when they heard that Decker was favorable towards one. Lewis Halsey heard about the meeting and asked to be included as well.

There were two or three such meetings "where all matters pertaining to a merger of our businesses were threshed out thoroughly and looked into most carefully. Finally, articles of agreement were signed by the representatives of the four businesses. The Company was duly incorporated and began business on the first of April following" (April 1, 1902).²²

The company was successful from the start due in large part to the fact that all 30 original stockholders came from the farm end of the business and had started out as milkmen. Among the 30 stockholders were Loton Horton and Isaac A. Van Bomel, President and General Manager of Slawson Brothers Company; Alva Cuddeback, who had left Slawson's to establish Locust Farm Dairy; Horace S. Tuthill, of the Sheffield Farms Company; the Decker Sons from T.W. Decker & Sons and Lewis B. Halsey of the Sheffield Farms Company. All resources were joined under the name of the Sheffield Farms-Slawson-Decker Company.²³

The Sheffield Farms-Slawson-Decker Company

The Sheffield Farms-Slawson-Decker Company continued to be at the forefront of the dairy business as its previous member companies had

been. The German scientist, Joseph Willmann, who had previously worked with Halsey, continued his affiliation with the new company. The first large-scale milk pasteurization plant was built in New York at 57th Street and 10th Avenue by the Company in 1907. Here Joseph Willmann installed the first continuous holding system of pasteurization in the country.²⁴ Architect Frank Rooke designed the \$250,000 building as the center of milk distribution for central Manhattan.²⁵

Almost immediately the plant was taxed to its capacity, which prompted the company to build a second plant in 1909 on Manhattan Avenue (now West 125th Street) in Harlem. This building, also designed by Rooke, was built at twice the cost of the first - \$500,000. The plant could process an unheard-of 75,000 quarts of milk per day.²⁶

The company's growth, success and profits continued to skyrocket so that five years later the third pasteurization plant, this time in the Bronx near Decker's Morrisania Dairy, was opened. By this time the company employed 2200 men for 501 milk routes in Manhattan, 106 in Brooklyn, 158 in the Bronx, 38 on Long Island, 31 in Yonkers and 31 in New Jersey. The company operated 94 retail stores which sold milk, butter, cream and groceries. They used 1163 horses for several hundred milk wagons, owned 23 automobiles, eight auto trucks and 40 heavy trucks.²⁷

The Sheffield Farms Company was acquired by National Dairy Products in 1925. At this time Sheffield Farms was doing an annual business of \$50,000,000. It operated 200 retail stores, owned and operated three large dairy farms in New York and New Jersey, and had thirteen pasteurizing and bottling plants in various sections of New York State with an average output of more than half a million quarts of milk daily. The company also operated seventy-six milk receiving stations in New England, New York and New Jersey.²⁸

National Dairy Products was organized as a result of the consolidation of several of the largest dairy products and ice cream manufacturing organizations in Pittsburgh and Chicago. The corporation's nucleus was the Reick-McJunkin Company of Pittsburgh and the Hydrox Corporation of Chicago.²⁹

The merging of National Dairy Products and the Sheffield Company was expected to give the combined organizations a gross business of nearly \$100,000,000 annually. Sheffield retained its name and autonomy. Loton Horton remained the President of Sheffield and he and a number of his associates joined the Board of Directors of the National Dairy Products Corporation, in which they had become substantial stockholders.³⁰

The following year, 1926, Isaac Van Bomel assumed the Presidency of Sheffield Farms when Horton died while vacationing in Nice, France. Two years later, Leroy Van Bomel succeeded his father as President. Van Bomel turned National Dairy Products into one of this country's mega-corporations. Trained as a civil engineer at New York University,

he followed in his father's footsteps by working as a milk wagon driver on his summer vacations. He joined the company full-time in 1908 and in 1910 was charged with the responsibility of solving the surplus milk problem by developing uses for its by-products.³¹

Bomel became the Vice-President and a member of the National Dairy Products Executive Committee in 1927. He was the Executive Vice-President of the Corporation from 1935-1941, and its President from 1941-1951. During his tenure as President, gross sales increased from \$400 million to \$1 billion. He was chairman of the Board until he retired in 1957. During this time National Dairy Products had 12 subsidiaries: Sheffield Farms Company, Muller Dairies, Consolidated Dairy Products, Consumer's Dairy Company, Breakstone Brothers, Kraft Foods, Supplee-Willis-Jone Milk Company, General Ice Cream Corporation, Sealtest, Breyer Ice Cream, Castles Ice Cream and Hydrox Ice Cream Company. National Dairy Products was continually being sued for undercutting most other companies and was often accused of monopolizing the market and engaging in "dairy trust" activities. Sheffield and Muller sold 20% of all the milk in the New York Metropolitan region and Kraft sold 75% of all the cheese.³²

One suit claimed, "National Dairy Products and its subsidiaries exert so great an influence upon the entire dairy trade in the sale and distribution of milk and milk products in the New York metro area and throughout the United States that they collectively have the power to dominate the dairy market".³³

There were 6 major dairies (in sales volume) in the country from 1923-1946: National Dairy, Borden, Beatrice, Pet, Carnation and Fairmont. National Dairy acquired 39 companies from 1951-1956. In 1962, the FTC imposed a 10 year moratorium requiring that dairies obtain prior approval from them before acquiring other dairy companies. Their ban was first applied to National Dairy in 1962, followed by Borden in 1964 and Beatrice in 1966.

With the support of this huge corporation, Sheffield remained at the forefront of the dairy business. The first piece of dairy equipment made from stainless steel (a weigh can) was put into service at Sheffield's Afton, New York plant in 1925. The use of stainless steel revolutionized the dairy business. National Dairy Products introduced Sealcone, the first paper-packaged milk, in New York City in 1930. Sheffield opened the largest milk depot in the world in 1938 at West 57th Street and 11th Avenue adjacent to their headquarters. The new plant spanned the tracks of the New York Central Railroad providing it with a railroad siding on the property, making possible the delivery of milk directly to the plant.

The plant, designed by architects Stohldrier and Zetsche, was planned primarily to reduce the cost of handling milk between producers and consumers. The company's 300 retail routes, formerly originating at

three plants were consolidated in the new plant [at 524 West 57th Street]. The wholesale division was separated from the retail division and its headquarters located at the 125th Street plant.

The plant was rated at a capacity of 24,000 quarts per hour with the manufacture of over 1 million pounds of ice per day possible. All the pasteurization equipment was stainless steel and designed for ease in cleaning and sterilization.³⁴

By 1949, National Dairy Products began to divest itself of many of its Sheffield buildings. The 125th Street plant was acquired by Columbia University in October, 1949 as the site for its new Engineering Center. The plant was remodeled and equipped for use as a laboratory building and remains today as Prentiss Hall.³⁵ In November of the same year, three of its plants in Jefferson County, New York were sold to the Kraft Foods Company³⁶ and the following year five plants in Vermont were sold to H.P. Hood & Son, a Boston mill company.³⁷

One of the primary reasons for dispersal of its milk processing operations was the reduced volume of delivered milk from 75% to 25%. By 1950, most people were buying their milk at the store rather than having it delivered. Its largest divestiture occurred in 1952 when it sold its mammoth plant at West 57th Street to a realty concern, Webb & Knapp. The plant had been operated at reduced capacity because Sheffield had transferred much of its pasteurizing and bottling operations to its plants in the Bronx, Brooklyn, Queens and Westchester County. Dr. C.R. Roberts, president of the company, "called the sale a progressive move and said the company foresaw greater efficiency and better coordination of milk plant facilities in the dispersal to outlying areas".³⁸

Webb & Knapp immediately resold the plant to C.B.S. (Columbia Broadcasting Systems) who found the plant ideal for use as television studios.³⁹ The complex is still used by C.B.S.

It appears that National Dairy continued to divest itself of its Sheffield Properties and perhaps consolidated Sheffield with another company, like Sealtest, for example. No mention of the Sheffield Farms Company is found in the New York Times Index after 1963. When National Dairy Products changed its name to Kraftco Corporation in 1969, Sheffield was not listed among its subsidiaries.

National Dairy Products changed its name to Kraftco Corporation because it felt that although it was one of the leading food processing companies in the country with \$2.4 billion in sales, it did not have name recognition among the public. It decided to use Kraft as the base of its new name, because of Kraft's worldwide reputation. At this time it had 5 subsidiaries: Kraft Foods, Sealtest, Breakstone Sugar Creek, Metroglass and Humko Products.⁴⁰ Kraftco moved its headquarters from 260 Madison Avenue in New York to Glenview, Illinois, a suburb of Chicago in 1970. Its largest division, Kraft, was located there.⁴¹

Today Kraft is a subsidiary of the Philip Morris Corporation.

2. *Milk Pasteurization*

A brief description of milk pasteurization and its history is useful in understanding the Sheffield Farms Company's place in the dairy industry. A timeline entitled "Milestones in the Pasteurization of Milk" can be found in *Appendix 2 of the Supplemental Material* (from Milk Pasteurization by Carl W. Hall).

A clear and concise definition of pasteurization was presented by George M. Hall, a bacteriologist for Sheffield Farms, in an article entitled "What is Pasteurization?" in the Sheffield Farms Slawson-Decker Company Bulletin, September 1915:

Pasteurization is the term used to designate the process of heating milk to a temperature sufficient to destroy the greater portion of the bacteria present and then cooking it to a temperature low enough to prevent any rapid development of the bacteria which survive.

Louis Pasteur, the eminent French scientist, was the first to conceive of this method of treating milk and hence the process was named in honor of him. There are no chemicals used in the process.

The temperatures commonly used for this purpose vary from 140° to 185° F. The length of time the milk is exposed to a high temperature may also vary from a few seconds, the "flash" method to 30 minutes, the "holding" method. The two chief purposes for the pasteurization of milk are to increase its keeping quality and to destroy any disease-producing bacteria which may be present.⁴²

Many of the advances in the milk industry in this country occurred in New York City due to the rapidly growing population and the high child mortality rate which many people attributed to poor and unhealthy milk production methods. This report will focus primarily on New York since the building and company involved were New York based.

With over 300,000 people living on the lower third of Manhattan by 1840, there was a heavy demand for milk and for the cows which produced the milk. City milk producers often found it difficult to pay their cattle fodder bills and as a result, resorted to feeding their dairy cattle rye and corn mash. This appeared to contribute to soaring child mortality rates.

There was a growing movement of scientists and businessmen who insisted that fresh, pure milk from country-bred dairy cattle would eliminate much of the sickness in New York. One man in particular, Robert M. Hartley, started his own campaign to bring fresh milk into the city and outlaw the sale of milk from distillery fed cows. His treatise entitled An Historical Scientific & Practical Essay On Milk As An Article of

Human Sustenance was first published in 1852 and went through many reprints. Many country farmers responded by bringing their milk into the city.

The New York City Board of Health outlawed the sale of milk from distillery-fed cows in 1875. There were still, however, many potential health concerns. All milk was brought into the city in 40 quart cans. They were placed on open wagons and families were supplied by dipping from the can with a dipper. There was no protection from storms, dust, ash, insects, etc.

The United States was decades behind Europe in its provision of a safe milk supply to the population. Louis Pasteur, a French scientist, had demonstrated as early as 1860 that the par-boiling of wine killed the wine spoilage organisms. "Pasteurization" was first applied to milk by Professor N.J. Fjord in Denmark in 1870 and the first commercial milk pasteurizer was introduced in Germany in 1881. Milk was being pasteurized on a large scale by 1885 in Denmark and Sweden.⁴³

The two men credited with advocating pasteurization to the U.S. dairy industry are Nathan Straus and J.H. Monrad of New York who had begun experimenting on milk pasteurization in 1889. And it was Lewis B. Halsey of the Sheffield Farms Company who installed the first commercial pasteurizer in the U.S. in his Bloomville, New York plant in 1892. Health authorities and many of the medical fraternity violently opposed this use of pasteurization on milk and called it a fraud. Over the next fifteen years however, testing confirmed Halsey's convictions. Chicago led the world in 1908 by being the first city to require pasteurization of the milk supply. The following year it became a compulsory law. New York's compulsory pasteurization law became effective in 1912.⁴⁴

The Sheffield Farms Company had been pasteurizing milk for 20 years already when the city made it mandatory. They built the first large-scale milk pasteurization plant in the country in their new West 57th Street building where the first continuous holding system of pasteurization was also installed.⁴⁵

Various forms of pasteurization and equipment were experimented with and implemented in the country throughout the next few decades. The next process to revolutionize the market was homogenization, which came into common usage around 1940. Homogenization, an accessory process to pasteurization is a mechanical process by which butter-fat and other solids are permanently mixed throughout milk, making it easier to digest. Higher temperatures are used for homogenization than are used on pasteurization.

With the continual evolution of pasteurizing and homogenizing equipment, it is recognized that most processing operations and their equipment have about a ten year half life.⁴⁶ The principal processes remain relatively the same as when pasteurization was first introduced, namely:

receiving, pasteurizing, clarifying, homogenizing, bottling (glass), case cleaning and storage, case filling and storage, selling and delivery.

The Sheffield Farms-Slawson-Decker Company was at the forefront of the dairy industry throughout its long history. In addition to opening the first large scale pasteurizing plant in the country, they pioneered tuberculin testing for dairy herds, the production of certified milk and the application of milk by-products to other industries. They created their own "Sealact" milk in 1913 in which all the dairy farmers who provided them with milk agreed to follow special sanitary standards to produce the purest milk possible. They were instrumental in the development of sealed glass bottles and introduced "Sealcone" the first paper-packaged milk container in 1930.⁴⁷ And for sixty years they remained one of the most successful corporations in the region and in the country.

3. *The Bronx Neighborhood of the Sheffield Farms Milk Bottling Plant*

The Sheffield Farms-Slawson-Decker Company's third large scale pasteurizing plant was located in the Bronx, the previous two having been located in Manhattan. The architect, Frank Rooke, offered an explanation for this location in his article "The Finest Creamery Plant in the World:"

The location of this plant is near the center of that section of the Bronx in which are located many fine residences and large apartment buildings. Thousands of families are located in this section and many more thousands will occupy these fine buildings in the near future. The Bronx plant was built especially to take care of this large section of New York. The building occupies the corner of one-half of a city block. It is 200 feet long, 100 feet wide and six stories high. The location of the building is ideal. Webster Avenue at 166th Street is at the junction of two broad avenues, Webster and Brook, which form a wide plaza or square (Gillespie Square). The long front of the building faces this plaza, giving a magnificent view of the structure.⁴⁸

The Morrisania Dairy, the main dairy of T.W. Decker & Sons, one of the founding companies of Sheffield Farms, had been located in this area as well. It can be assumed, therefore, that the new Sheffield Farms Company had very strong ties to this area.

The Sheffield plant was probably the first building to occupy this site. The site is on the edge of the district in the Bronx known historically as Morrisania: to the north is the Cross-Bronx Expressway, to the south is 159th Street, to the west is Webster Avenue and to the east is Prospect Avenue.

Morrisania was originally an estate belonging to the Morris family. Lewis and Richard Morris, Welsh merchants in Barbados, purchased 1250 acres of land in the Bronx including the Jonas Bronck estate in 1668.

The original manor home was located near 132nd Street and Brook Avenue. By the mid 1800's, the New York and Harlem Railroad extended its line to Fordham. Realizing that the days of large manors were numbered, Governor Morris sold off much of his land in 1848 in a scheme to provide homes to working families living in the crowded tenements of New York City. His stipulation was that the area be called Morrisania so that the family name would be preserved.⁴⁹

The region developed as a middle-class community and was part of Westchester County until it was annexed to New York City in 1874. In 1848 there were only two buildings in the area, one which was a cigar store at 3rd Avenue and 167th Street. The European revolutions in the 1840's sent waves of settlers to the district - Germans, Italians, Irish, Jews. Improved transportation like the Third Avenue, El helped to accelerate the growth of the area and develop an industrial district along the East River.

Webster Avenue was first surveyed after the Civil War and opened up to 165th Street. It was opened to 184th Street in 1879 and three years later advanced north to Fordham Road. (Webster was probably named after Albert L. Webster, an engineer in the Department of Public Works at the time of Joseph B. Webster, one of the surveyors.) Brook Avenue officially opened in 1876 and overlapped, in part, the old Mill Brook of Morrisania Manor.⁵⁰

A search through the Bromley atlases of the Bronx reveals much about the development of the neighborhood. Land maps for the borough were prepared in 1900, 1912, 1923, 1942, 1978, and 1990. All the streets, as they exist today, were laid out by 1900 but most of the lots immediately bordering the Webster/Brook intersection were vacant. (Copies of the maps from 1900-1978 are not included here because of their limited accessibility for photocopying. They can all be viewed in the Map Department of the New York Public Library Central Research Library in Manhattan at 42nd Street and Fifth Avenue.)

1900

There were virtually no buildings west of Webster Avenue, between Webster and Grand Concourse. The area was fairly built up east of Webster Avenue.

The immediate neighborhood developed as an industrial/manufacturing core due to its proximity to the New York and Harlem Railroad which runs parallel to Park Avenue and Webster Avenue. Silk mills and rug manufacturers were located in the immediate vicinity of Brook and Park Avenues. One and two family dwellings were erected east of Park Avenue.

The Union Railway trolley system paralleled Webster Avenue and stood as a model for enterprising communities at the turn of the century. The trolley system (there were several trolley companies whose lines criss-crossed the Bronx) was one of the chief factors in the upbuilding of the Bronx.

1912

The brick Union Railway Company substation across the street from the Milk Plant's site was one of the few buildings at the Webster/Brook intersection in 1912. Brook Avenue, south of Webster Avenue, was built up with brick warehouse buildings many of which had their own railroad sidings. The Anheuser Busch Brewing Association occupied most of the block except for the two corner buildings which belonged to "Slawson-Decker & Company" - one was a low wood structure, but the other was a 5 story brick building which still stands. Other enterprises with buildings east of Webster included embroidery factories, a hardware manufactory and a bread company.

1923

The area had been built up substantially by 1923. The Sheffield Farms Milk Plant had been built, and garages and a factory had been built north of 166th Street on Webster Avenue. Across Webster, a hosiery works and a theatre at the corner of 167th Street had been built. Coca-Cola built several buildings adjacent to the Bread Company off of Park Avenue. Anheuser Busch and Slawson-Decker still occupied their buildings on Brook Avenue although the wood Slawson-Decker structure had become a 3 story brick building. The Union Railway building was joined by garages, a printing plant and a Persian Rug factory. A silk ribbon factory and lace factory joined the other embroidery factories.

According to this 1923 map, the 2 story ice house built adjacent to the Pasteurizing Plant was not yet there. The new building application had been filed in 1921 by Frank Rooke. It is possible that it was under construction at the time the map was prepared. However, a one-story structure occupied the corner of 165th Street and Webster Avenue. The intersection of Webster & Brook Avenues was officially named Gillespie Square that year to honor a local resident, Eugene F. Gillespie, who had been killed in action on September 30, 1918 when his ship was torpedoed in mid-ocean. (He was one of several sailors machine-gunned by German submariners as he tried to escape by lifeboat.)⁵¹

1942

Little changed between 1923 and 1942 in terms of new construction probably due to the Depression. The 2 story Sheffield building was annexed to the plant. A bakery had been built on the corner of Webster and 165th Street and the American News Company Warehouse was built adjacent to the Union Railway. Several of the Anheuser Busch buildings

were now occupied by Borden and Honor Brand Frosted Food.

1978

Even less changed between 1942 and 1978--nearly all the buildings were still standing, although Sheffield Farms no longer occupied any of their buildings and Anheuser Busch had taken over the entire Brook Avenue frontage again.

1991

The Milk Plant has been vacant since 1987; the 2 story annex has been under separate ownership since 1971 and is currently only used for storage. The intersection has little of the industrial hustle and bustle it once had. The brick Slawson-Decker Buildings on Brook Avenue are still standing - but one appears vacant and one has become a car shop.

4. *The Sheffield Farms Milk Plant in the Bronx*

The Milk Plant was designed in 1914 as a gravity plant and was one of only two in the country (although this has not yet been confirmed, it is very possible that the only other gravity plant in the country was Sheffield Farm's 125th Street plant in Harlem.) In an article published in July 16, 1920 entitled "City Milk Plants: Construction and Arrangement", (United States Department of Agriculture, Bulletin No. 849) six types of city milk plants are identified: 1) Gravity more than one story; 2) Gravity and pump, more than one story; 3) Pump to higher level, then gravity; 4) Pump to higher level, then gravity and pump; 5) Gravity, one story; and 6) Pump, one story.⁵²

A survey of 174 city plants, by the Dairy Division of the United States Department of Agriculture showed that there were 2 plants in Class 1, 5 plants in Class 2, 17 plants in Class 3, 57 plants in Class 4, 10 plants in Class 5 and 83 plants in Class 6. Generally, those plants in Classes 5 and 6 handled less than 1000 gallons per day, those in Classes 3 and 4 handled, between 1000 - 3000 gallons per day and Classes 1 and 2 handled more than 5000 gallons per day.⁵³ The Sheffield Farms Plant was designed to handle nearly 20,000 gallons of milk per day and as such had one of the largest capacities, if not the largest, in the country.

Class 1 and 2 plants were uncommon as most dealers seemed to consider it uneconomical to elevate the milk in cans above the first floor. However, it was considered that Class 1 provided the ideal sanitary design. The milk was elevated in cans above the first floor and then dumped. It then flowed by gravity through pasteurizing and other machinery without the use of a milk pump. The Class 1 plant was also the most expensive of all six types.⁵⁴ The Sheffield Farms Company considered the Bronx plant their showcase building and in 1915 produced a movie "Cow to Consumer" which was filmed largely in the building. The

film was distributed nationwide as a "trailer" shown before full-length movies and was also shown three times daily at the Panama-Pacific Exposition in San Francisco in 1915.⁵⁵

The Company favored an open house policy for patrons and customers and wanted their buildings arranged so that the manufacturing end could be viewed through large windows by passers-by. Appropriate signs were placed at the entrance "requesting the wiping of feet before entrance into the creamery and notifying all that smoking and permiscuous expectoration are prohibited."⁵⁶

The building was designed to be as sanitary, durable, easily cleaned and weather resistant as possible. The Company stressed camaraderie amongst its employees and prided itself on being very conscientious regarding its employee's benefits and involvement with the company. The company published an in-house bulletin in 1915 and 1916 which was intended to be entertaining and promote teamwork. They also briefly published a magazine entitled The Sheffield Magazine in 1915; its mission was to educate the consumer regarding milk.

The Sheffield Farms plants in Manhattan, Bronx and Queens were all large distribution centers. The Bronx plant was located at a transportation hub - with access to railroad sidings and the main trolleyline.

Around 1910 the Borough President Cyrus C. Miller proposed a plan for industrial development benefiting the South Bronx. The prime objective for the plan was that an industrial railroad for freight would wrap around the South and East shores of the Bronx, so as to connect all railroads coming into the Bronx with the dock system and by means of spurs, with the factories.⁵⁷ The Bronx center was connected in this manner by a railroad siding off of the New York and Harlem line which ran parallel to Webster Avenue. Their two older buildings on Brook Avenue (built some time between 1900 and 1912) were connected to this railroad siding.

It is evident, therefore, that this entire intersection at Gillespie Square was dominated by the Sheffield Farms Company for about 50 years. A local resident recalls that in his youth the milk wagons would be lined up for three blocks down Webster Avenue every night waiting to deliver their milk. The fresh milk would have been delivered to the plant by wagon (and later truck) and would have been distributed by truck locally or taken to the railroad for delivery further away.

Originally milk was delivered in open wagons. Thompson Decker persuaded the first train to carry milk in the late 1840's. The railroad tank car inspired the development of the tank truck. The motor truck was first used to replace the horse and wagon in the handling of cans from farm to receiving stations and from the railroad siding to the processing plant. Thus the Bronx plant had the best location - on a major thoroughfare and a railroad siding.

PART I - ENDNOTES

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PART II. ARCHITECTURAL INFORMATION

A. GENERAL STATEMENT

1. *Architectural Character:* Built at the top of a hill and a broad intersection, in an industrial neighborhood to the east and a residential neighborhood to the west, this plant is one of the dominant visual landmarks in the area. Its elaborate white terra cotta facade, which was identified by the architect as "a modern adaptation of the French Renaissance," served as an advertisement for the company.

The ornamental facade wraps around a warehouse-type industrial building whose focus is a spectacular four story atrium. The building was designed to expedite the efficiency of the pasteurizing process - from choice of material to the placement of each room and piece of equipment. The types of construction and materials used were chosen because they were the most sanitary, weather resistant, durable and easily cleaned ones available at the time.

2. *Condition of Fabric:* Although the building's structural system and exterior terra cotta facades appear in fair condition, the roofs, windows and all interior finishes and materials are in extremely poor condition. The terra cotta ornament below the cornice level at the third floor (including egg and dart moulding, cow's head capitals and milk bottle keystones) is generally in poor condition due to water leakage from the roof through the cornice. The building suffers from deterioration due to extreme neglect since it was vacated by its original owners in the late 1960's.

The interior is in an extreme state of disrepair. Debris (from broken windows and deteriorating ceilings and walls) covers all of the floors. The basement is inaccessible - it is filled with PCB-contaminated water and asbestos.

B. DESCRIPTION OF EXTERIOR

1. *Overall Dimensions:* The 5 story building is comprised of a 3 story rectangular block with an additional 2 story "tower" setback. The main 3 story block occupies the full site, 200' wide and 100' deep. The 2 story tower which is 50 feet wide by 150 feet deep, is set back 16 feet from the north edge of the building, 16 feet from the east edge, 48 feet from the south edge and 36 feet from the west edge. A full basement occupies the entire site.

The front or east elevation of the main block is divided into 5 bays and the north elevation has 3 bays. The south and west elevations were designed as party walls.

The front or east elevation of the tower is divided into 6 bays and the north elevation has 2 bays. Both the south and west elevations were designed as utilitarian/party walls.

2. *Foundations:* Frank Rooke provides a description of the foundation in his article, "The Finest Creamery Plant in the World":

In excavating for the construction of the building it was found that the earth at about 15 feet below the sidewalk level and from there down was soft, fine, black sand, filled with water; and to sustain the enormous loads of the building, 900 concrete piles, ranging from 30 to 50 feet in length, were driven around the entire lot and under the walls and center columns. Each of these piles sustains approximately thirty tons and on top of them are large steel and concrete footings and base courses, proportioned to the amount required for the different loads on columns and walls. On these footings the cellar walls were built. The walls are constructed of stone concrete with reinforcement of steel rods.¹

3. *Walls:* Frank Rooke offers a description of the building's street walls:

The front of the building is covered with the finest mat glazed terra cotta, perfectly white. The ornaments and mouldings were cast in clay, then glazed similar to pieces of china or pottery...The large arches on the front of the first story, with platforms under, express at once the large amount of business the building was designed to handle and the facilities for loading many wagons at a time. The signs, "Sheffield Farms", are moulded terra cotta with white letters on a green background. Thus, the front of the building has not been disfigured with inappropriate signs. The mullions on uprights between the windows and the space just over the window heads in the arches are of a green mat glazed terra cotta, the green forming a dark background for the white terra cotta columns and arches. This long row of arches gives a dignified look to the front as well as balancing the long length of the building. Above the arches is an ornate terra cotta cornice. In the key of each arch there is a white milk bottle with cream line thereon and a background of green. At each end of the cornice there are heads of cows, beautifully modeled.²

The five bays on the east elevation and three bays on the north elevation were demarcated by large arches open to the loading platforms within the building. The columns separating the arches are a gray metal with gray concrete base. The metal extends to the spring point of the arches. This was added some time following the building's opening to protect the terra cotta beneath from the heavy traffic of the milk wagons and trucks.

Above the arches, the walls are rusticated white terra cotta units. The arches have all been filled in with masonry units - the north bays and first two adjoining bays in the east were filled in with white glazed brick. The remaining three bays were filled in with concrete block. The entire ground floor has been covered with graffiti.

The terra cotta Sheffield Farms signs (one at each of the end bays) have been removed and replaced with a cementitious material.

A rectangular terra cotta belt course which incorporates the signs separates the ground story from the second and third stories. The elaborate cornice (described below) separates the third story from the parapet at the fourth story. Terra cotta cows' heads modeled after a Jersey cow act as capitals under the cornice on the end bays of both elevations. A decorative terra cotta moulding wraps around the heads of the remaining windows connecting them all.

The walls of the fourth and fifth stories are white stucco over brick. Two-story pilasters separate each of the bays. A moulded stucco spandrel panel separates the windows on the fourth and fifth stories. Portions of the stucco facing have separated from the brick back-up material and can be found on the roof.

The glazing on many of the terra cotta units, the cows' heads, and the milk bottle keystones is gone. The cows' heads and cornice have suffered from water leaking through the parapet and there are wide cracks through some of them.

4. *Structural Systems, Framing:* The building is built of steel and concrete skeleton construction - steel beams and columns encased in concrete with concrete slab floors. The floor beams are steel, covered with concrete, and the floor arches are of reinforced concrete. The structural system appears sound.
5. *Bulkheads:* There are 3 bulkheads: one over each of the main stairways. A brick bulkhead covers the central stairway at the fifth story level, metal bulkheads cover the other two stairways at the fourth story level.
6. *Chimney:* The chimney stack, an integral part of the original power plant, is located at the southwest exterior corner of the building. It is a red and black brick structure which extends upward approximately 83' from the fifth floor level. The circular stack tapers inward towards the top and features the words "Sheffield Farms" in black brick down its southeastern exposure. The radius of the stack at its base (4th course above base level) is 5' - 6-1/4". The chimney appears structurally sound and only the brick chimney cap is missing - apparently having fallen off over the years.

7. *Openings:*

- a. **Doorways and Doors:** The building originally had three separate entrances - one on the southeast corner of the east elevation which accommodated visitors and office workers, one on the northwest corner of the north elevation for the drivers, and a service entrance at the center of the building off the loading dock.

No original doors or doorways remain. It can be assumed that the visitor/office entrance was the most elaborate since remnants of a marble staircase can be found there. Photographs of the building at construction and in 1949 indicate that the driver's entrance was through a wall angled in towards the loading lock in the westernmost bay on the north elevation. However, a view of the door is obstructed by a milk truck in the photo.

- b. **Windows:** There are two basic types of wood windows in the building: center pivoted windows in the second and third stories and double hung windows in the fourth and fifth stories.

The center pivoted windows are arranged in clusters of three each. Each window has a transom which appears to have been fixed. The windows are set within one of two types of frames and surrounds - either a green mat glazed terra cotta surround or the white mat glazed terra cotta of the walls.

The three center bays on the second and third stories on the east elevation and the center bay on the north elevation are comprised of 3 clusters each of the center pivot windows with the green terra cotta surrounds. The second story windows and their transoms are rectangular in shape and are separated from the third story windows by a green mat glazed terra cotta spandrel panel. The third story windows are rectangular in shape also, but have transoms which together form a segmental arch per each window cluster. Each window cluster is separated from the adjacent ones by a white terra cotta column.

The window mullions are green mat glazed terra cotta pilasters; the head, jambs and sills of the surrounds are the green terra cotta as well.

Both end bays on each of the east and north elevations are comprised of one cluster of three center-pivot windows. Each window is set within the white mat glazed terra cotta of the walls. The center window is separated from the other two by white glazed terra cotta mullions which can be distinguished from the walls by their lack of rusticated joints. The heads, jambs and sills of the surround are all constructed of the white terra cotta units.

The wood window frames are still in place in most cases, but nearly all of the glazing is gone. The transoms have been blocked up with wood boards.

The double hung windows in the fourth and fifth stories have 6 over 6 lights. Each of the first three bays on the east elevation closest to the adjacent building originally had a cluster of 4 windows in both stories. The remaining three bays on the east elevation of the 4th story were originally filled with stucco. Door and window openings have since been inserted into them.

The east bay on the north elevation has three windows on each story. The west bay on the north elevation, which originally had four windows, has been filled-in in the 4th story and remains the same on the 5th story.

These windows are in poor condition as well. While most of the sash and window panes and some of the glazing remain in place, the windows have suffered severe deterioration. The window frames and mullions were all originally painted a dark green to match the green terra cotta window frames below. Although the heads and jams of the window surrounds are constructed in brick and stucco, the sills appear to be of a sandstone, perhaps a bluestone, which is highly weathered.

8. *Roof:*

- a. **Shape, Covering:** The roofs at both levels (above the third story and above the fifth story) are flat built-up bituminous and gravel roofs with brick parapets faced with white terra cotta at the third story and stucco and terra cotta coping at the fifth story. These appear to be recent renovations. They are in poor condition due primarily to holes left open following the removal of ductwork and pipes.
- b. **Parapet and Cornice:** The parapet and cornice at the third story are an integral assembly of white mat glazed terra cotta units. The parapets over the end bays of the north and east elevations each feature a pediment whose peak is approximately ten feet above the roof floor. The pediments project slightly beyond the central portion of the parapet which extends approximately six feet above the roof.

The cornice projects 1'-10" from the parapet and is an ornate terra cotta assembly. It is in fair to poor condition as a result of water leakage from the parapet. The cornice is comprised of a cymatium, corona, egg and dart moulding and band of dentils.

The parapet at the fifth story is faced in white stucco and has a terra cotta coping. Both the parapet and cornice remain in their original configuration.

Remnants of the gutter system were found in the atrium. Pipes were located adjacent to the concrete beams and then lead into the wall. The interior leader system deposited rainwater to the storm system in the basement.

- c. **Skylight:** A skylight covered the entire milk pasteurizing and bottling room. Frank Rooke described it in his article, "The Finest Creamery Plant in the World":

The milk room is located at the rear of the building and is 80 feet in length, 30 feet wide and extends to a height of 50 feet, all open. The top of this room is covered with a copper skylight and glazed with thick wire glass, insuring almost entire daylight. The skylight has gutters to catch the condensation formed on the underside and these gutters are connected to discharge the water through a trap on the roof. The gutters are washed with hot and cold water by simply turning on a faucet.³

Virtually none of this assembly remains except for the terra cotta-clad concrete beams which supported the glazing. The wire glass has all fallen onto the floor of the milk bottling room. Remnants of copper remain on the beams which vandals could not reach.

In addition, there were skylights over each of the three main stairways. These, too, have lost their glazing.

C. DESCRIPTION OF INTERIOR

1. **Floor Plans:** A complete set of measured drawings has been prepared for the building and accompanies this report. This set includes existing conditions of first-fifth floors and an interpretive process sheet which identifies the original conditions and layout of the floors.

The building is rectangular in shape. The skeletal frame of the structure allows each floor to be an open layout - in an industrial manner. A milk pasteurizing and bottling room, 80' long x 30' wide x 50' high, extends from the second story through the fifth (it originally extended to the first story). The original layout of the building is discussed in detail in *Part I, Section A, item 5 - Original Plans & Construction.*

2. **Stairways:** Rooke identified three original sets of stairs in the building: "There are three complete flights of stairs in the building; the one on the left serves for office entrance; the one in the center is

a service entrance and the one on the right is for drivers."⁴ In addition, there is a wrought-iron fire escape on the west elevation at the east corner (also original) and a stairway located in the areaway connecting this building and the adjacent 1923 building apparently also built in 1923.

The office stairway was a light pink marble from the first to third stories and wrought iron above with marble treads and landings. All other stairs are wrought iron as well, including risers, balustrade and newel posts; the treads are concrete. The central stair (service entrance) is the only one completely accessible from basement to roof; the other stairs are inaccessible at various levels due to debris or deterioration.

A series of wrought iron stairs connects the four remaining levels of the milk pasteurizing room. They are in poor condition yet still accessible.

3. *Flooring:* The typical floor was constructed of "concrete with surface polish, all being solid work with no voids, no open places, no recesses or the like, for any accumulation," as per Rooke.⁵

The milk receiving room on the first floor had a steel floor to enable the cans to be slid to the can elevators. The fifth floor milk dumping area had a red brick floor. The mezzanine floors of the milk pasteurizing room were of a rust-colored tile. All bathrooms had ceramic tile floors in varying shades of green and beige.

Vinyl tile covers the second floor which indicates its office alterations in the 1970s.

The floors are all covered with debris and have suffered from direct contact with the elements since the glazing in nearly all the windows and the atrium is missing.

4. *Wall and ceiling finish:* The interior columns are covered with concrete and all the corners were protected by steel angles.

The interior partitions and exterior walls were built with terra cotta blocks and plastered with Portland cement, with a polished surface. The third floor walls have cork insulation up to the wainscot level confirming its original use as the ice house.

The sidewalls of the milk room were covered with white glazed terra cotta. All washrooms had marble walls and partitions or glazed yellow-brown tile.

The structural system of concrete beams and concrete slab was left exposed. There are hung ceilings in the offices on the second floor and the office entrance at the ground floor which were not original to the building.

5. *Openings:*

- a. **Doorways and Doors:** The jambs and casings of the doors were set in steel when first built, set flush with the walls and doors, and were perfectly smooth with no mouldings. Rooke indicated that "the interior of the building was planned with particular care that there be no projections or mouldings; everything smooth to insure perfect cleanliness."⁶

According to Rooke, access to the milk room was through a revolving door at the top. The door was ventilated by outside air so that the danger of contaminated air getting into the milk room was minimized. The location of this door has not been confirmed however. The only likely location for it is on the 4th floor adjacent to the spiral stair but no remnants of one could be found. Rooke is nebulous though in his description and unclear about its implementation.

Very few doors or hardware remain in the building except at the stairways. These, in most cases, appear to be the large steel doors Rooke describes. The door to the old ice chute has a rubber gasket around its edge confirming its use for ice.

- b. **Windows:** The window jambs and casings were set as flush with the walls as was possible with wood frames. The center pivot windows had handles on their side rails for ease in operation. These windows were probably used to encourage ventilation in the building and to expedite their cleaning.

Rooke described that "a complete view of the milk room is obtained through large plate glass windows in the second story and the entire five stories may be seen at once. All the windows are air-tight; no outside air can enter this room."⁷ These windows have been filled in with concrete block.

The cashier's office on the second floor had 3 windows covered by bulletproof sheet iron. There was another row of windows adjacent to the cashier's office in front of the bookkeeper's office. These openings remain.

6. *Decorative Features and Trim:* There were virtually no interior decorative features or trim due to the necessity of keeping everything smooth to insure perfect cleanliness. Remnants of a wood wainscot were

found on the east wall of the third story. This seems out of character with Rooke's goal to accomplish perfect cleanliness and it is not found anywhere else. If there were any other features, they have long since been removed by vandals.

7. *Hardware:* Hardware remaining on the doors and windows are very utilitarian - usually handles - which confirms the importance of using durable and easy to use materials in the building.

8. *Mechanical Equipment:*

- a. *Heating, Air Conditioning, Ventilation:* Ventilation was an important requirement in the functioning of the original plant. Rooke describes the ventilation of the milk room:

All the windows are airtight; no outside air can enter this room. To ventilate this room, filtered air is forced in by large fans, driven by electricity, the air being taken from above the top of the building. Directly below the platform, back of the different levels in the milk room, are rooms out of view, where machinery, piping, connections, etc. are placed. Only a few nickel-plated pipes came through the walls and thus practically the number of pipes showing in the milk room has been minimized.⁸

In addition, the chemical and bacteriological laboratories on the second floor were enclosed with airtight glass partitions. They were supplied with filtered fresh air from the outside of the building by special ventilating fans. Remnants of some of these fans can be found in the atrium walls.

Rooke indicates that the dynamos, engines and other machinery were located in the basement, as well as coal bins of a thousand tons capacity. The boiler room was thirty feet below sidewalk level.⁹

There are many pipes and pieces of ducts visible throughout the building, as well as air conditioning units on the roof. Aside from the few fans remaining, none of these appear to have been original to the building.

The electrical system has long since been disconnected but original electrical panels (fuse boxes) can be found on the 3rd and 5th stories. A fire sprinkler system was installed in 1951 throughout both buildings; its hook-up to the water supply is in the adjacent 1923 building.

- b. *Lighting:* A row of sidelights on both side walls of the milk room were visible in the photographs of the building

Their shadows can still be seen on the walls. They appeared to be stainless steel fixtures with two bulbs. The other

spaces appear to have been lighted by simple metal pendant fixtures. Remnants of more recently installed fluorescent fixtures can be found throughout the building.

- c. **Plumbing:** Wash rooms were located at both the south and north ends of the building. All the plumbing fixtures were of solid porcelain and in the latest sanitary style.¹⁰ The laundry and drying rooms were also near the washrooms. Remnants of the piping (which haven't been stolen) can be seen on the second and third floors.
- d. **Elevators:** A large elevator was located at the center of the building, capable of carrying passengers and freight, running from the cellar to the roof. It is no longer functional and rests on the ground floor filled with almost one story's height of debris.

Can elevators and an ice chute were also used and are discussed in *Part I, Section A, Item 5 Original Plans*. These have long since been abandoned. The ice chute has been filled-in with a metal walkway at each floor. It is unclear whether individual can elevators were in fact used. A shaftway located at the west wall may have been used as a can elevator at one time.

9. **Original Furnishings:** Rooke describes the furnishings of only one room: "The drivers' room is a very large room with concrete floors, steel chairs and tables, and steel filing cabinets."¹¹ An article in The New York Times, "Robbers Get \$18,000 Disguised As Guards of an Armored Car", describes the bookkeeping area on the second floor: "In front of the bookkeeping section are two long tables with stools. The tables are near the head of the stairs and are used by drivers in making up their accounts and tallying their collections."¹²

None of these pieces of furniture or any others remain.

10. **Additional Equipment:** The remains of some milk pasteurizing equipment were found in the milk room. Their use was not researched at this time (see *Part 3 - Section E Likely Sources Not Yet Investigated* for more information).

There is a steel platform at the 4th floor roof level which is connected to the 4th and 5th floors. This appears to have been used in the original milk pasteurizing and bottling process (See *Part I, Section 5. Original Plans and Construction* for more information.)

Another steel platform at the 5th floor roof was used as a support for a giant milk bottle which was used for advertising from 1925 till at least 1951 and maybe till 1968.

D. SITE

1. *General Setting and Orientation:* The building faces east and was located in an industrial hub in the South Bronx. It is located near the top of a hill on Webster Avenue where it dominates the surrounding buildings, particularly when approached from the north.
2. *Historic Landscape Design:* From 1923 - 1968, the milk plant occupied one half of the city block between West 165th and West 166th Streets and Webster and Clay Avenues: this included the 1914 plant, the 1923 addition and the 1951 truck and loading area at the corner of 165th Street and Webster. In addition, there were two brick warehouse buildings located across the intersection on Brook Avenue which had a railroad siding connected to the New York and Harlem Railroad. All of these buildings filled their city property lines and there had never been any plantings or other landscape features integrated into their sites. Buildings were added as increased business and milk production determined their necessity.
3. *Outbuildings:* Sheffield Farms erected a two-story ice house/storage building to the south of the pasteurizing plant. It was connected by walkways through an adjoining areaway. Also designed by Frank Rooke, it was built between 1921 and 1923 in a compatible but much simpler design. It is a two-story steel and concrete skeleton structure with brick walls and a white terra cotta facade. Since 1971, it has been owned by a different owner than the pasteurizing plant.

PART II - ENDNOTES

1. Frank A. Rooke, "The Finest Creamery Plant in the World: Story of the Sheffield Farms-Slawson-Decker Company's Wonderful Bronx Plant," Sheffield Farms-Slawson-Decker Company Bulletin (vol. 1, no. 3, April 1915): p. 2.
2. Ibid., p. 2.
3. Ibid., p. 3.
4. Ibid., p. 2.
5. Ibid., p. 3.
6. Ibid., p. 3.
7. Ibid., p. 3.
8. Ibid., p. 3.
9. Ibid., p. 2.
10. Ibid., p. 3.
11. Ibid., p. 3.
12. "Robbers Get \$18,000 Disguised As Guards of An Armored Car: Two Men in Uniforms Easily Enter Elaborately Protected Sheffield Plant in Bronx," New York Times (October 4, 1935): p. 42.

PART III. SOURCES OF INFORMATION

A. ARCHITECTURAL DRAWINGS

No original drawings have been located to date. The Bronx Building Department has limited archival information on the site. Alteration drawings for 1045 Webster Avenue (the adjacent Sheffield Farms Building built in 1923) dating from July 6, 1951 show the southernmost portion of 1075 Webster Avenue.

Demolition drawings for the building were prepared January 15, 1991 by Brennan Beer Gorman Architects of New York. These drawings were used as the base for the set of measured drawings which accompanies this report. This set of drawings can be found at the New York City Department of General Services.

B. HISTORIC VIEWS

Negatives and large format photographic reproductions of these views have not been included in this submission since they are not copyright free.

1. Photograph of exterior of building showing 3/4 view looking southwest; 1915. This photograph appears on the cover of the April 1915 Sheffield Farms-Slawson-Decker Company Bulletin, volume 1, number 3. The photographer is not credited. The Company Bulletins are bound into one portfolio and are located in the New York Public Library Annex at East 43rd Street in New York City.
2. "Interior Views of Bronx Plant," 1915. Five photographs of the interior of the plant are shown on a Supplement to the April 1915 Sheffield Farms-Slawson-Decker Company Bulletin, volume 1, number 3. See above for location.
3. "Webster Avenue west side, north from E. 165 Street, Showing Pasteurization Plant of Sheffield Farms," February 17, 1935. This photograph is in the New York Public Library's Collection of Photographic Views of New York City. It can be viewed on microfiche in the Local History & Genealogy Department of the New York Public Library Research Library in New York City at 5th Avenue and 42nd Street or in Avery Library at Columbia University. (Microfiche # 0082-A4 of the New York Public Library Photographic Views of New York City.)

4. "Sheffield Milk Plant," circa 1949. This photograph is a 3/4 view of the building's exterior looking southwest. It is in the collection of the Bronx County Historical Society, plate number B5.1 33. This photograph has been reproduced on page 78 of The Beautiful Bronx: 1920-1950 by Lloyd Ultan (see Bibliography for full bibliographic reference).
5. "Melrose Avenue Viaduct," circa 1949. This photograph was taken looking north towards the building from the Melrose Avenue Viaduct. It is an excellent view of the chimney stack, atrium and large Sealtest Milk bottle located on the building's roof. It is also from the collections of the Bronx County Historical Society, plate number D27.
6. Two articles published in the United States Department of Agriculture Bulletins in 1920 (no. 849 and no. 890) entitled "City Milk Plants: Construction and Arrangement" and "Milk-Plant Equipment" contain photographs of the Sheffield Plant and its equipment. These Bulletins can be found in the New York Public Library Annex at West 43rd Street in New York City.

C. INTERVIEWS: None conducted.

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E. LIKELY SOURCES NOT YET INVESTIGATED:

There are, and have been, a myriad of periodicals published related to the dairy industry. Only those which appeared the most relevant (by date or geographic location) to the construction of the plant or to the Sheffield Farms Company were reviewed. For an excellent overview of the dairy industry refer to The Dairy Industry in America by Ralph Selitzer (1976). This publication has a comprehensive bibliography which includes periodicals, trade magazines, newsletters and corporate correspondence.

Other sources which may provide insight into the Sheffield Farms Company and its plants would be the building department records for their other milk plants such as the 125th Street Plant in Manhattan, the 57th St. Complex in Manhattan, and the Queens Plant on 51st Avenue between 11th and 21st Streets.

The milk plant equipment and the pasteurizing process were only researched for the first twenty years of the building's history which appeared to be its greatest era of significance. Current equipment found on the site was not analyzed since it was unknown how many times new equipment was installed since 1914. There were the remains to several pieces of equipment in the pasteurizing room. Following is information found on them which may be helpful to further research:

- Creamery Package, Dairy Apparatus & Suppliers Mfg. Co., Chicago, Size 3, Serial No. 3R1445.
- C.E. Rogers Company, Detroit, 8731 Witt St., Stainless Steel.
- York Refrigeration Dairy Equipment, York Corporation, Pennsylvania, Shop No. 8442053.

F. SUPPLEMENTAL MATERIAL:

"The Finest Creamery Plant in the World: Story of the Sheffield Farms-Slawson-Decker Company's Wonderful Bronx Plant" by Frank A. Rooke; and Appendix 2 - "Milestones in the Pasteurization of Milk", from Milk Pasteurization by Carl W. Hall.

PART IV PROJECT INFORMATION

This documentation was produced in 1991 under the auspices of York Hunter City Services as the agent for the City of New York, Department of General Services. Its preparation was stipulated by the New York City Landmarks Preservation Commission as a mitigation requirement prior to the building's demolition for the Webster Avenue Adult Housing Project. It was executed under the review of the National Park Service Mid-Atlantic Regional Office, Historic American Engineering Record, Philadelphia.

The documentation was prepared by Perkins Geddis Eastman Architects at 437 Fifth Avenue, New York, New York; L. Bradford Perkins, Principal in Charge; Barbara A. Campagna, Project Director and Historian; Richard Northway, Measured Drawings Coordinator. The survey and measured drawing teams were comprised of Kerry A. Moran, Ty Kaul, Alexandru Vajda, Anthony Hatzioannou, Douglas King, David Chernin, and Alexander Slotwiner. The large format photographs were taken by Architectural Conservator and Photographer Richard D. Pieper of New York, New York.