

ST. ELIZABETHS HOSPITAL, BAKERY
(Building No. 46)
2700 Martin Luther King Jr. Avenue, Southeast, Golden Raintree
Drive, Southeast
Washington
District of Columbia

HABS DC-349-BD
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PHOTOGRAPHS

WRITTEN HISTORICAL AND DESCRIPTIVE DATA

HISTORIC AMERICAN BUILDINGS SURVEY
National Park Service
U.S. Department of the Interior
1849 C Street NW
Washington, DC 20240-0001

HISTORIC AMERICAN BUILDINGS SURVEY

ST. ELIZABETHS HOSPITAL, BAKERY (BUILDING 46)

HABS NO. DC-349-BD

- Location:** Golden Raintree Drive SE, Washington, D.C., on the West Campus of St. Elizabeths Hospital
- Present Owner:** General Services Administration, United States Government
- Present Use:** Vacant (rehabilitation of St. Elizabeths West Campus in progress)
- Significance:** The Bakery (Building 46) is a detached service building that provided food preparation for the residents of the Center Building complex. It encompasses many of the design principles outlined by Thomas Kirkbride in his publication *On the Construction, Organization, and General Arrangements of Hospitals for the Insane*, which recommended that support operations such as washing, drying, ironing, and baking be conducted in separate buildings, fully detached from the main hospital building. It is significant for its association with the development of campus-wide infrastructure to support the west campus of St. Elizabeths. Constructed in 1878, the Bakery is a significant part of the campus plan as it developed in the decades following the Civil War. The building is representative of the intended self-sufficiency of the campus at that time.
- The Bakery is also significant for its architectural design. The building exterior is constructed of red brick masonry with ornamental detailing such as projecting window hoods and corbelled details at the roofline. The original portion includes ten-over-ten wood double hung windows. These Gothic Revival-style details are characteristic of the buildings on the campus constructed in the 1870s through 1890s. The use of consistent detailing and design features provided a consistent campus aesthetic to construction of this period on campus, including both the patient care buildings and the support buildings such as the Bakery.
- Historians:** Mike Ford, Kenneth Itle, Tim Penich, and Deborah Slaton, Wiss, Janney, Elstner Associates, Inc.

PART I: HISTORICAL INFORMATION

A. Physical History

1. Date of erection: 1878¹
2. Architect: Not known
3. Original and subsequent owners, occupants, uses: St. Elizabeths Hospital (then the Government Hospital for the Insane) was placed under the control of the Department of the Interior by an act

¹ Thomas S. Kirkbride, *On the Construction, Organization, and General Arrangement of Hospitals for the Insane* (Philadelphia: J.B. Lippencott & Co., 1880).

of Congress on March 3, 1855. Thus when the Bakery was constructed in 1878, the hospital was under the control of the Department of the Interior and remained so until 1940, when St. Elizabeths was transferred to the Federal Security Agency. The Federal Security Agency was a new government agency that oversaw federal activities in the fields of health, education, and social insurance. In 1953, the Department of Health, Education and Welfare was created. At that time several of the functions of the Federal Security Agency, including control of St. Elizabeths Hospital, were transferred to the new department.² In 1968, St. Elizabeths was transferred to the National Institute of Mental Health, an agency within the Department of Health, Education and Welfare. The Institute sought to demonstrate how a large mental hospital could be converted into a smaller, more modern facility for training, service, and research.³ In 1979, the Department of Health, Education and Welfare became the Department of Health and Human Services with the creation of the Department of Education. The Department of Health and Human Services retained control of the St. Elizabeths Hospital west campus until 2004, when the property was transferred to the GSA.⁴ The campus facilities were stabilized and the buildings were mothballed by 2005.⁵

When the Bakery was completed in 1878, baking facilities for the west campus were relocated to the Bakery from the basement of the East Wing of the Center Building (Building 4). The ground floor of the Bakery consisted of a smoking room for preserving food and a storage facility for paints and oils. The second floor was the baking area. It offered space for storage of flour and other baking materials as well as the built-in oven. The third and fourth floors of the building provided housing for employees of the Bakery as well as laborers of the hospital farm.⁶ In 1910, a large extension was made to the Bakery. In 1915, renovations were made to convert portions of the original Bakery building into an employee dining hall.⁷ The dining hall portion of the Bakery was again renovated in 1926 for use as a workroom and general kitchen area.⁸ Also during the 1920s, an ice cream plant was established in the Bakery. The building remained in use as a bakery until 1992. Between 1993 and 2003, the ground floor of the Bakery extension was converted into a plaster shop.⁹ The Bakery is now vacant.

4. Builder, contractor, suppliers: Not known
5. Original plans and construction: The original Bakery was constructed as a brick structure with a rectangular plan. It consisted of a three-and-one-half-story L-shaped structure surmounted by wood-framed slate-covered gable roofs, connected to a one-story structure with shed roof.¹⁰ A large brick chimney, a louvered vent with pyramidal roof, and gable-roofed dormers projected from the intersecting gable roofs. The building had corbelled brick drip molds over window and

² *Federal Register*, accessed at <http://www.federalregister.gov/agencies/saint-elizabeth-s-hospital>, January 5, 2012.

³ 1970 *Annual Report*.

⁴ *St. Elizabeths West Campus: Cultural Landscape Report*, Heritage Landscapes, Preservation Landscape Architects & Planners, and Robinson & Associates, Inc., prepared for the General Services Administration, April 2009, V.2.

⁵ *St. Elizabeths West Campus Preservation, Design, & Development Guidelines* Ohrlein & Associates Architects and Robinson & Associates, Inc., Architectural and Historical Research, prepared for the General Services Administration, November 10, 2008, 18. A photograph of the building taken in 2005 by FMG Architects shows the building in a stabilized and protected state.

⁶ 1878 *Annual Report*.

⁷ 1915 *Annual Report*.

⁸ 1926 *Annual Report*.

⁹ 1926 *Annual Report*.

¹⁰ 1883 Ground Plan and archival photograph from 1898. Archival documentation reviewed does not conclusively support existence of the one-story shed roof portion of the building indicated on the 1883 plan.

door openings, multi-light wood-framed double-hung windows, and a corbelled brick blind arcade cornice. The interior of the Bakery had plaster walls, tile floors, and fluted cast iron columns.¹¹

6. Alterations and additions: As the St. Elizabeths west campus continued to expand, numerous additions were made to the Bakery. In 1883, the General Kitchen (Building 45) was constructed as an L-shaped building attached to the south elevation of the Bakery. The two buildings were connected by a covered passageway that allowed for transport of food carts between the buildings. In 1895, a one-story Stick-style breezeway was constructed to connect the basement level of the western wing of the Center Building (Building 1) to the ground floor of the Bakery. The passageway had a standing-seam metal gable roof and multi-light casement windows and allowed for the easy and efficient transport of supplies and fresh baked goods between the buildings.¹²

Prior to 1910, the one-story shed roof portion of the original Bakery was razed.¹³ In 1910, an addition was constructed to enlarge the Bakery building. The extension was constructed along the north and west facades of the existing Bakery and replaced the south portion of the covered breezeway linking the Bakery to the Center Building. The extension consisted of two sections, a north and west component, offset 12 feet from one another. The Bakery extension had corbelled brick drip molds over window and door openings and a corbelled brick blind arcade with cast iron cornice. The north portion had a flat roof covered with slag while the west section had a compound monitor roof. The Bakery extension provided storage for flour and bread and housed the new ovens. Upon completion of the addition, all baking functions were relocated to the new extension.

In 1913, plans were made to convert the old Bakery into an employee cafeteria. The extensive renovation was performed in 1915 and included the removal of wood floor and installation of a reinforced concrete floor slab. The replacement flooring also incorporated a grid of glass lights embedded into the concrete to provide light to the floors below. In addition, interior walls and portions of the ceiling were removed and replaced.¹⁴ In 1926, the dining hall was again renovated—this time for use as a workroom, general kitchen, and ice cream plant.¹⁵ A new cold storage room was built on the second floor of the Bakery extension in 1933.¹⁶

Between 1963 and 1983, the ornate louvered vent hood at the north end of the roof was removed.¹⁷ It is assumed that the slate tile roofing was removed, repairs were made to the roof

¹¹ *Historic Resources Management Plan*, Devroux & Purnell Architects-Planners, PC, with Betty Bird, Historian, and Rhodeside & Harwell Inc., Landscape Architects, prepared for the D.C. Office of Business and Economic Development and the Office of the Assistant City Administrator for Economic Development, Washington, D.C., September 1993.

¹² A site map from the 1895 *Annual Report* indicates that construction of the breezeway was underway. An archival photograph from 1898 depicts the completed passageway.

¹³ A shadow of the one-story shed roof addition is seen in an 1898 archival photograph. There is no reference made to an existing one-story structure in the 1910 construction documents.

¹⁴ 1913–1917 *Annual Reports*.

¹⁵ 1926 *Annual Report*.

¹⁶ 1933 *Annual Report*.

¹⁷ Comparison of 1963 and 1983 aerial photographs.

framing, and new asphalt shingle roofing was installed in conjunction with the dismantlement of the vent hood.¹⁸

By 1968, a wood-framed loading ramp with wood-framed shed roof had been constructed along the east facade of the Bakery extension.¹⁹ The ramp provided access to the second floor level of the Bakery. The lower landing of the ramp was approximately 5 feet above grade and was accessed from a metal ladder or small concrete ramp located at the foot of the landing.²⁰

Prior to 1976, a covered balcony existed at the north end of the west facade of the Bakery extension. The balcony consisted of a concrete slab supported by pipe metal posts and protected by a sheet metal shed roof.

In 1976, new red quarry tile flooring was installed over the existing ceramic tile and concrete subflooring. Where wood floor structure remained, deteriorated framing was repaired and a new maple wood floor was installed.²¹

B. Historical context²²

In 1852, St. Elizabeths Hospital was established in large part through the efforts of Dorothea Lynde Dix, who led a national crusade for the ethical and humane treatment of the mentally ill. Under the direction of Superintendent Charles Nichols (1852–1877), the hospital endeavored to become a curative treatment center for the mentally ill of Washington, D.C., and the United States Army and Navy. Patients were grouped into wards by their perceived mental condition and emphasis was placed on creating a peaceful and serene family environment in which to rehabilitate.

Initial development on the St. Elizabeths campus was focused on construction of a central patient ward building designed in the Gothic Revival-style. Based on the Thomas Kirkbride plan, the design of the Center Building group gave consideration to moral treatment principles by creating a healthy and peaceful environment for patients while separating them into small ward units based on mental condition. Throughout Nichols' tenure, expansion of the St. Elizabeths hospital continued along the Kirkbride plan.

Following the Civil War, Congressional legislation on July 13, 1866, extended medical services at St. Elizabeths to include military veterans seeking medical attention for issues of mental illness.²³ The change in administrative policy altered the demographics of the institution and led to a rapid increase in the patient population. New patient facilities were constructed to accommodate the needs and growing number of aging and mentally challenged Civil War veterans. Under Superintendent William Godding (1877–1899), the philosophy of moral treatment was embraced, while the development of new patient wards adopted a different architectural form. During this period, the ward buildings were constructed as detached cottages and clustered into small groups.

¹⁸ The 1993 *Historic Resource Management Plan* building inventory indicates that the roof was asphalt shingle.

¹⁹ The initial construction date of the ramp is unknown. The ramp may have been a part of the 1910 construction. However, no archival documentation is available to verify this assumption.

²⁰ 1968 archival photograph.

²¹ 1976 construction documents.

²² A context history for the entire St. Elizabeths West Campus, as well as an overview history of the Food Service Group, is to be developed under separate cover as part of this HABS documentation project.

²³ *An act to extend to certain persons the privilege of admission, in certain cases, to United States Government Asylum for the Insane*, 39th Congress, 1st sess., July 13, 1866, 89–94.

As development on the west campus began to expand beyond the Center Building complex, new support facilities were required to meet the growing needs. Throughout the Godding era, free-standing support buildings were constructed at the west end of the campus. Initially, construction was clustered between the Center Building and existing stables (no longer extant). Starting in the 1870s, the Boiler (no longer extant) and Bakery were some of the first free-standing structures to be constructed. These infrastructure projects were aimed at developing St. Elizabeths Hospital as a self-sufficient campus.

During the tenure of Superintendent Alonzo Richardson (1899–1903), the St. Elizabeths campus underwent an expansive building campaign to reduce overcrowding and improve infrastructure. Richardson's tenure was cut short by his untimely death; however, his successor, Superintendent William White (1903–1937), oversaw the completion of the expansion project. Throughout the remainder of White's residency, development at St. Elizabeths was focused on the east campus. With few exceptions, new construction on the west campus was concentrated on maintaining and improving the existing building stock to address the growing patient population and changing hospital needs.

PART II: ARCHITECTURAL INFORMATION

A. General Statement

1. Architectural character: The Bakery is the oldest of three interconnected buildings that provided meals and baked goods for the campus. It is the northernmost of a cluster of brick masonry buildings that includes the General Kitchen and Old Storeroom (Building 44). The Bakery has a complicated massing that is the result of two building campaigns that included the original three-and-one-half-story portion and a two-story addition.

The architectural design of the Bakery exemplifies the simple Gothic Revival-influenced character of the earliest campus buildings. Character-defining features of the Bakery include the exterior brick masonry with projecting window hood and corbelled cornice, wood-framed multi-light windows, wood stile-and-rail doors, intersecting gable roof with wood-framed dormers and brick chimney, roof monitor with clerestory glazing, open interior space, cast iron columns, glazed brick bake oven, and interior finishes. The exterior features and materials were meant to maintain a campus aesthetic consistent with other buildings on the campus, including both the patient care buildings and the support buildings such as the Bakery.

2. Condition of fabric: At the time of the field survey for the Historic Structure Reports/Building Preservation Plans project in 2009, the Bakery was in fair condition overall. The exterior mortar joints and brick masonry had weathering-related deterioration such as eroded mortar joints, staining, spalling, and cracking. Wood windows and decorative elements exhibited paint failure and deterioration due to exposure to sunlight and rain. Interior finishes and building components were in fair condition. Observed deterioration such as loss of interior plaster, debonded floor tiles, and damage to wood trim was most likely caused by moisture intrusion.

B. Description of Exterior:

1. Overall dimensions: 118'-0" long by 78'-0" wide and 45'-0" tall above grade.
2. Foundations: The foundation is a 12-inch-wide brick masonry wall.

3. Walls: The building has 12-inch-wide load-bearing brick walls that are laid in a common bond pattern with a header course every sixth course. The brick perimeter walls extend slightly below grade to form the foundation walls.
4. Structural system, framing: The Bakery has a load-bearing masonry structural system. The ground floor appears to be a slab on grade. The non-original second floor structure in the original portion of the Bakery building and the majority of the floor structure in the Bakery extension are constructed with steel beams clad in concrete that support a concrete slab with galvanized steel welded wire fabric reinforcement. The beams are supported by brick masonry load-bearing walls at the building perimeter and interior. The northwest portion of the extension has wood floor joists (2-inches by 10-3/4-inches) spaced approximately 16 inches on center supported by brick piers and the exterior walls.

The flooring systems of the third and fourth floors in the original portion of the Bakery have 3-inch by 11-inch (actual) wood joists spaced approximately 16 inches on center with tongue-and-groove wood subflooring and finish flooring. The assembly also has a counterfloor system, which consists of wood fillets secured to the sides of the joists that support wood planks and a cementitious fill material. The third floor joists span between the exterior masonry walls and a grid of wood girders, and are finished with plaster and supported by tapered cast iron columns at the second floor that are approximately 5 inches in diameter at the base. The fourth floor joists are supported by the roof trusses that span across the width of the building and bear on the masonry walls as well as 5-inch-diameter cast iron columns at the third floor that are aligned with the second floor column grid. The columns appear to have been introduced to help support the trusses and floor above.

The original portion of the Bakery building has intersecting gable roofs which have an approximate slope of 30 degrees. The Bakery extension has a low-slope roof. The gable roof of the original portion of the Bakery building has a series of triangular king-post and queen post trusses that span approximately 37 feet across the building and are spaced approximately 8 feet 2 inches on center. The trusses have 6-inch by 8-inch top and bottom chords and web members of varying configurations. The top chords sit in notched bottom chords and are tied with iron straps. The webs include vertical 1 inch diameter iron rods and 4-inch by 6-inch wood diagonal members. It is apparent that the trusses were altered after initial construction to accommodate the construction of partition walls at this level. The trusses support 4-inch by 6-inch wood rafters spaced approximately 32 inches on center.

The Bakery extension has a low-slope roof with a brick parapet around the perimeter. An elevated monitor with operable windows is supported by steel channels that span between bearing walls and interior columns located within the masonry oven assembly. Roof framing includes wood rafters varying from 2-inches by 8-inches to 2-inches by 10-inches, spaced approximately 16 inches on center. The rafters span between the exterior walls and interior framing.

5. Porches, stoops, balconies, porticoes, bulkheads: The north gable wall of the original portion of the Bakery has a second floor exterior door. Outside this door is a wood-framed landing and staircase to grade supported on steel posts. The west gable wall of the original portion of the Bakery also has a door at the second floor; however, no exterior staircase currently exists at this location.

A steel staircase serves a second floor entrance on the west facade of the Bakery extension and descends diagonally across the facade, partially covering one of the ground floor windows south

of the entrance. At the north part of the west facade of the extension there is another second floor exterior door. A concrete landing supported on steel posts projects from the second floor entrance. A ramp that served the concrete landing has been removed. The second floor door is covered by a shed roof supported by steel posts and steel framing. On the east facade of the extension there is a two-level wood-framed loading dock. The upper portion of the canopy aligns to a second floor exterior door. A wood-framed ramp parallel to the exterior wall slopes down to a second landing approximately 5 feet above grade. The two landings and ramp are covered by a wood-framed shed roof that cantilevers from the building exterior wall.

6. Chimneys: One brick chimney stack rises 30 feet from the north slope of the west cross-gable of the roof. The Bakery chimney has a square plan and tapers towards its peak. The stack is composed of red brick laid in a common bond pattern. The top of the stack has a pair of blank semi-circular arched windows on each face and a dog-tooth cornice. A steel cage composed of bars and angles has been installed to strengthen the top of the stack.
7. Openings
 - a. Doorways and doors: Original door openings had segmental arch headers with brick hood moldings, similar to the window openings as described below. Many of the existing door openings have been altered with new steel lintels to form rectangular openings with simple brick infill around the opening. Hollow-core painted metal doors and frames and steel roll-up doors are present on the building. Many door openings also have wood-framed screen doors. No original wood stile-and-rail exterior doors exist.
 - b. Windows and shutters: All window openings on the original portion of the Bakery have headers that are composed of a single course of soldier bricks set in a segmental arch. The window openings have a single slab of slate as the sill. The second and third floor windows feature a brick hood molding with drip edges. The Bakery extension has a similar window opening construction; however, the sills are composed of limestone rather than slate, and the segmental arches at the window heads are comprised of two courses of header bricks. A few of the original window openings are infilled with non-original brick. Windows in the original building are ten-over-ten wood double-hung windows. Windows in the Bakery extension are six-over-six wood double-hung windows. The monitor roof of the Bakery extension contains three evenly-spaced three-light pivot windows at each of its east and west vertical walls.
8. Roof
 - a. Shape, covering: The original L-shaped portion of the Bakery has intersecting gable roofs covered with asphalt shingles, although the original cladding was slate shingles. The Bakery extension has a low-slope roof concealed behind a brick parapet wall and clad with rolled asphalt membrane. The roofing membrane terminates underneath the sheet metal coping of the parapet.
 - b. Cornice, eaves: A corbeled brick dog-tooth cornice is present at both portions of the building. At the gable end walls, the cornice follows the raking profile of the eave. At the Bakery extension, the parapet is topped by a continuous sheet metal cornice.
 - c. Dormers, cupolas, towers: The main ridgeline of the intersecting gable roof is oriented on a north-south axis and features two gabled dormers on its east slope and a single dormer on its west slope. The ridgeline of the cross-gable extends westward at a ninety degree angle from

the southern end of the main roof. There are two gabled dormers placed opposite each other on the north and south slopes of this roof. All of the dormers are clad with asphalt shingles. The low-slope roof over the Bakery extension has a gabled monitor with clerestory glazing centered over the addition.

C. Description of Interior:

1. Floor plans: The original Bakery, circa 1878, is a three-and-one-half-story L-shaped structure. A two-story extension was added in 1910 composed of two square-shaped sections offset approximately twelve feet from each other to form an L-shaped plan. The extension is within the northwest inside corner of the original building.

The ground floor level is subdivided by many original bearing walls and non-original partitions into a variety of small spaces. An opening at the south wall in the original portion of the Bakery provides a direct connection to the General Kitchen. The north wing contains a wide corridor with rail lines that connect through the Bakery from the General Kitchen to the covered connecting link and western wing of the Center Building (Building 1). The ground floor of the Bakery is level with the basement of the Center Building. The ground floor of the Bakery extension contains several larger storage rooms, including the barrel room and the fuel room.

The second floor has a relatively open layout. The original building has one large open space at the south half, while the north wing has several smaller rooms on either side of a central corridor. The second floor of the extension has three main rooms: the flour room, at the north part of the plan, above the barrel room; the bread room, along the east facade, above the rail corridor; and the oven room, at the west wing of the extension. A narrow corridor wraps around the back (south) side of the main ovens.

The third and fourth floors have a similar layout and consist of only the original L-shaped portion of the Bakery. Both upper floors have a primary north-south corridor with a secondary corridor extending toward the east. The corridors provide access to a series of staff residence rooms with closets, and a bathroom is located at the north end of the plan.

2. Stairways: The Bakery contains four stair systems. The original Bakery houses two stairs in the north wing that connect the second and third floors. The main stair is located within a room in the northeast corner of the L-shaped plan. It is a wood system with a stained finish, constructed of narrow vertical tongue-and-groove railings between turned newel posts, topped with a flat wood handrail with rounded hold edges. The second stair is located within a room diagonally across (to the west of the aforementioned stair) in the north wing of the original L-shaped plan. Detailed more simply than the main stair, this system has a painted wood finish.

In the Bakery extension, the second floor is connected to the ground floor with a concrete stair at the south wall of the extension, behind the ovens.

The third and fourth floors are connected by a wood stair, located to the southeast of the chimney, with stained finish on the wood components.

3. Flooring: Floors at the ground floor level are concrete slab-on-grade. A few rooms in the north wing of the extension have vinyl asbestos tile floor finish. The ground floor bathroom has a hexagonal ceramic tile floor. At the second floor, floor finishes include quarry tile laid in a

running bond pattern, vinyl asbestos tile in a few smaller spaces, and an original wood tongue-and-groove floor in the flour room. The third and fourth floors feature original wood tongue-and-groove finish flooring throughout, except for a few rooms containing vinyl asbestos tile over the wood floor.

4. Wall and ceiling finish: At the ground floor level, the interior walls are painted exposed brick masonry or painted plaster over brick. Non-original partitions are typically constructed with concrete masonry. Ceilings are concrete slab and beam, either unfinished or with directly-applied plaster. In four locations within the original building, a grid of thick glass lights have been embedded into the concrete slab ceiling to offer light from above.

At the second floor, painted plaster walls are typical. Ceilings are painted plaster or concrete. The oven room has a ceramic tile wainscot to approximately 5 feet above the floor and painted plaster above. The flour room walls are painted brick. Third and fourth floor rooms are typically finished with plaster over brick at exterior walls and plaster on wood lath at partition walls and ceilings.

5. Openings

- a. Doorways and doors: A few original painted wood stile-and-rail interior doors are present at the ground and second floor. At the third and fourth floors, doors are typically four-panel wood stile-and-rail doors with a stained and varnished finish. The corridor doors have three-light transoms.
- b. Windows: Windows in the original building are ten-over-ten light wood double-hung sash and feature a triangulated pediment trim at the head. Windows in the Bakery extension are six-over-six wood double-hung with simple trim.

6. Decorative features and trim: No baseboards exist at the ground floor. Baseboards, where present at the second floor, are either painted wood or ceramic tile. Door and window trim is painted wood at the ground and second floors. The third and fourth floors typically have stained and varnished wood baseboards and window and door trim. Door and window casings at these levels are finished with triangulated pediments at the head. In a few third floor spaces, molded plaster ceiling medallions are present.

7. Hardware: The interior doors have mortised locksets and hinges. Brass hinges, strikeplates, and rosettes remain on most doors, although door knobs have typically been removed.

8. Mechanical Equipment

- a. Heating, air conditioning, ventilation: Heating was provided by wall-mounted or floor-mounted cast iron radiators throughout the building. Ventilation was provided by operable windows. At the third floor, ventilation is supplemented by round decorative grilles in the ceiling near the exterior wall that permit air circulation to the plenum above.
- b. Lighting: Fluorescent light fixtures are present at the ground and second floors. Lighting for the third and fourth floors is typically provided by a single suspended bare bulb fixture in each room.
- c. Plumbing: The plumbing supply and waste system is composed of cast iron pipes and fittings.

D. Site

1. Historic landscape design: Documentation of the landscape of the west campus of St. Elizabeths Hospital can be found in Historic American Landscape Survey documentation submittal DC-11.

The Bakery is the northernmost structure in a cluster of buildings that include the General Kitchen and the Old Storeroom. The complex is located at the center of the St. Elizabeths campus, approximately 60 feet south of the Center Building. A covered breezeway connects the western wing of the Center Building to the north end of the Bakery. To the west of the Bakery is a parking lot and loading area that runs the length of the west side of the building and extends from Birch Street up to the Center Building. To the east of the Bakery, Hemlock Street extends along the east facade and has a paved spur that serves a loading dock in the northeast corner of the building. Across Hemlock Street is a mown lawn. Attached to the south elevation of the Bakery is the General Kitchen.

PART III: SOURCES OF INFORMATION

- A. Architectural drawings: Copies of architectural drawings are included in the attached Supplemental Material. The archival drawing documentation is in the collection of the General Services Administration.
- B. Early Views: Copies of selected early and historical views of the Bakery are included in the attached Supplemental Material. The original photographs and other archival photographic documentation are in the collection of the General Services Administration, the Library of Congress, the National Archives, College Park, Maryland, or the St. Elizabeths Hospital Health Sciences Library archives on the St. Elizabeths East Campus.
- C. Interviews: No oral history interviews were performed for this documentation project.
- D. Selected Sources:

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Washington, D.C.: Centennial Commission, St. Elizabeths Hospital, 1956.

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Records of the Office of the Superintendent, (1855–1967), Record Group 418.

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General Services Administration. December 7, 2005.

Historic Structure Report: Bakery (Building 46), St. Elizabeths West Campus, Washington, D.C. Wiss, Janney, Elstner Associates, Inc. Prepared for the General Services Administration, March 12, 2010.

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St. Elizabeths West Campus: Cultural Landscape Report. Heritage Landscapes, Preservation Landscape Architects & Planners, and Robinson & Associates, Inc. Prepared for the General Services Administration. April 2009.

St. Elizabeths West Campus Preservation, Design, & Development Guidelines. Oehrlein & Associates Architects and Robinson & Associates, Inc., Architectural and Historical Research. Prepared for the General Services Administration. November 10, 2008.

E. Likely Sources Not Yet Investigated: Extensive research on the history of the Bakery has been performed for this and other studies, as documented in the publications and other sources listed above.

F. Supplemental Material:

1. GSA archives, image DC1458SE0P004.
2. GSA archives, image DC1459SE0P001.
3. GSA archives, image DC1459SE0P002.
4. GSA archives, image DC1459SE0P005.
5. GSA archives, image DC1459SE0P007.
6. GSA archives, image DC1459SE0P006
7. GSA archives, image DC1459SE0P004.
8. GSA archives, image DC1459SE0001.
9. GSA archives, image DC1459SE0002

PART IV: PROJECT INFORMATION

This historical narrative was prepared by WJE in conjunction with Mills + Schnoering Architects, LLC, who prepared the measured drawings, and Leslie Schwartz Photography, who prepared the photographic documentation. The HABS documentation was completed for the General Services Administration.

HISTORIC AMERICAN BUILDINGS SURVEY

SUPPLEMENTAL MATERIAL

BAKERY (Building 46)
St. Elizabeths West Campus
Golden Raintree Drive SE
Washington, D.C.

HABS No. DC-349-BD



Figure 1. View of the original Bakery building (left side of image) with covered breezeway connecting to the West Wing (Building 3), 1898. Note ventilation stack on roof of 1878 portion of the Bakery. Source: GSA archives, image DC1458SE0P004.



Figure 2. North end of the east facade of the Bakery, 1968. Source: GSA archives, image DC1459SE0P001



Figure 3. An interior view of the Bakery extension as it appeared in 1917. Source: GSA archives, image DC1459SE0P002.



Figure 4. Interior of the Bakery extension, undated. Source: GSA archives, image DC1459SE0P005.



Figure 5. View of the bakery ovens as they appeared in 1964. Source: GSA archives, image DC1459SE0P007.



Figure 6. The interior of the original Bakery building looking west into the Bakery extension, 1964. Source: GSA archives, image DC1459SE0P006.



Figure 7. Source: GSA archives, image DC1459SE0P004.

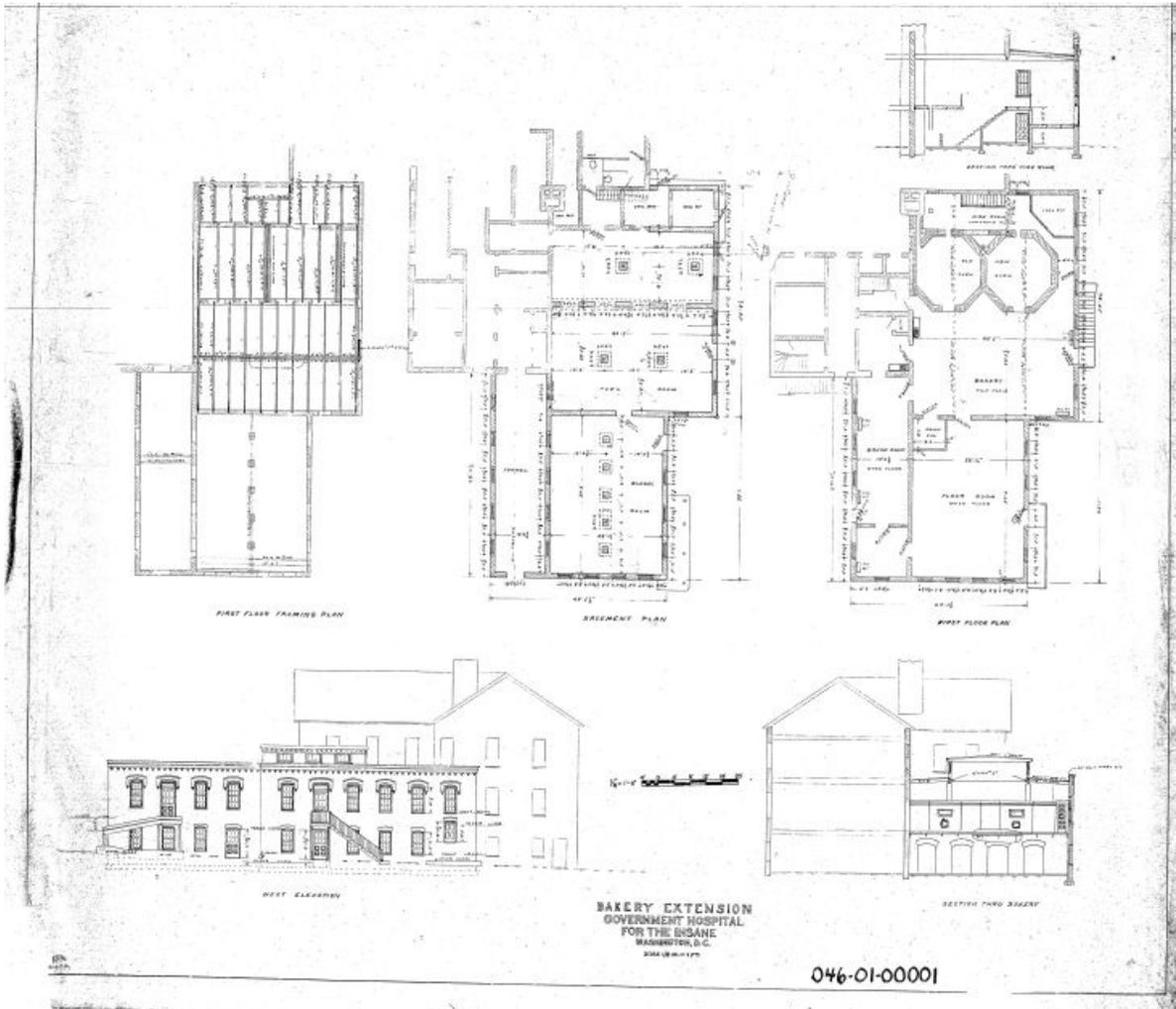


Figure 8. Construction documents for the 1910 Bakery extension. Source: GSA archives, image DC1459SE0001.

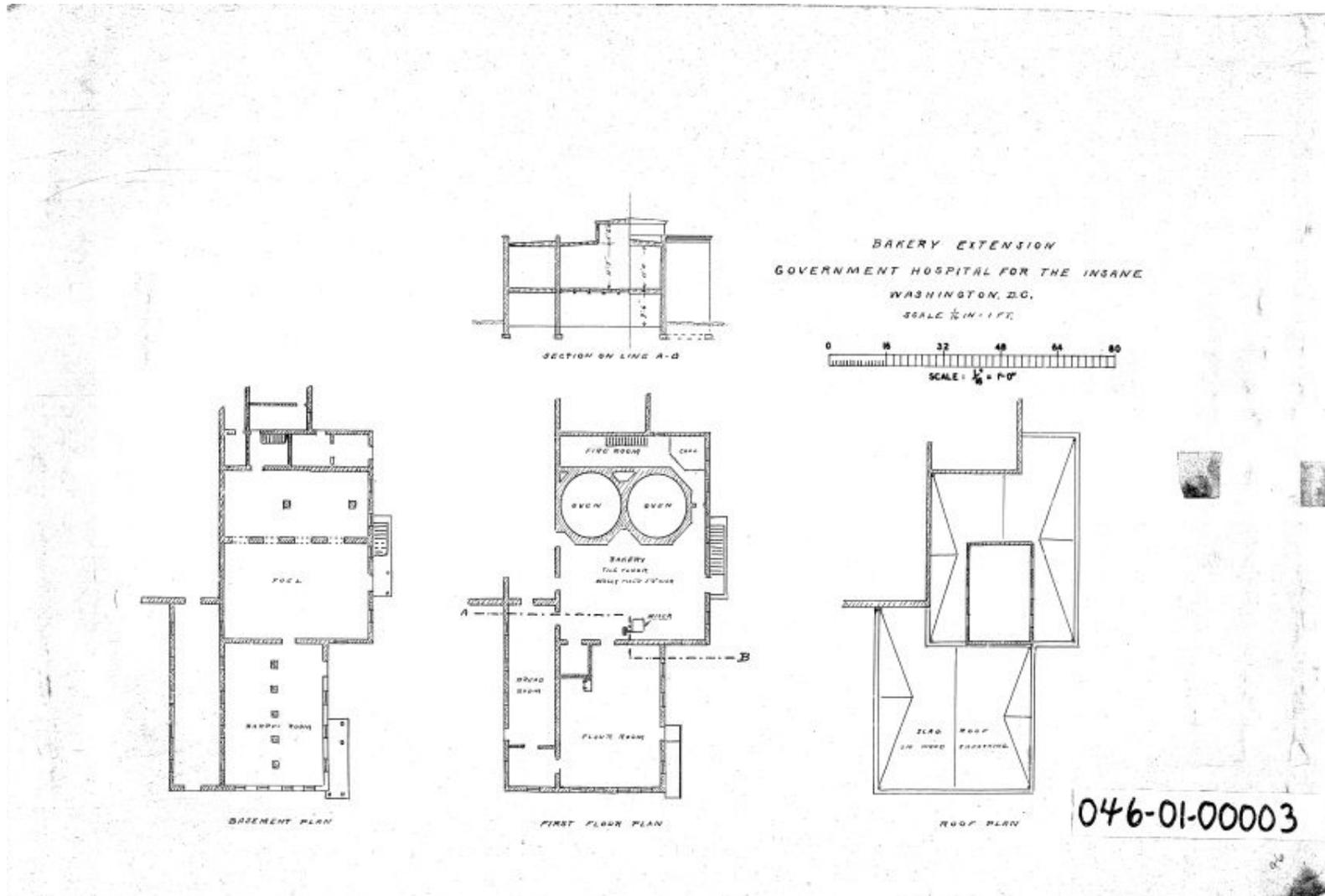


Figure 9. Plans for the 1910 Bakery extension. Source: GSA archives, image DC1459SE0002.