

VLR 12/7/5
NPHB 2/1/6

United States Department of the Interior
National Park Service

**NATIONAL REGISTER OF HISTORIC PLACES
REGISTRATION FORM**

This form is for use in nominating or requesting determinations for individual properties and districts. See instructions in How to Complete the National Register of Historic Places Registration Form (National Register Bulletin 16A). Complete each item by marking "x" in the appropriate box or by entering the information requested. If any item does not apply to the property being documented, enter "N/A" for "not applicable." For functions, architectural classification, materials, and areas of significance, enter only categories and subcategories from the instructions. Place additional entries and narrative items on continuation sheets (NPS Form 10-900a). Use a typewriter, word processor, or computer, to complete all items.

1. Name of Property

historic name: Joel E. Harrell and Son

other names/site number #133-5138

2. Location

street & number 110 Virginia Ham Drive
city or town City of Suffolk
state Virginia code VA county _____ code 800 Zip 23434

3. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act of 1986, as amended, I hereby certify that this X nomination ___ request for determination of eligibility meets the documentation standards for registering properties in the National Register of Historic Places and meets the procedural and professional requirements set forth in 36 CFR Part 60. In my opinion, the property X meets ___ does not meet the National Register Criteria. I recommend that this property be considered significant ___ nationally ___ statewide X locally. (___ See continuation sheet for additional comments.)

[Signature] _____ 12/10/05
Signature of certifying official Date
Virginia Department of Historic Resources
State or Federal agency and bureau

In my opinion, the property ___ meets ___ does not meet the National Register criteria. (___ See continuation sheet for additional comments.)

Signature of commenting or other official Date

State or Federal agency and bureau

4. National Park Service Certification

I, hereby certify that this property is:
___ entered in the National Register
___ See continuation sheet.
___ determined eligible for the National Register
___ See continuation sheet. Signature of Keeper _____
___ determined not eligible for the National Register
___ removed from the National Register
___ other (explain): _____ Date of Action _____

5. Classification

Ownership of Property (Check as many boxes as apply)

- private
 public-local
 public-State
 public-Federal

Category of Property (Check only one box)

- building(s)
 district
 site
 structure
 object

Number of Resources within Property

Contributing	Noncontributing	
<u>2</u>	<u>0</u>	buildings
<u>0</u>	<u>0</u>	sites
<u>0</u>	<u>0</u>	structures
<u>0</u>	<u>0</u>	objects
<u>2</u>	<u>0</u>	Total

Number of contributing resources previously listed in the National Register: 0

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

6. Function or Use

Historic Functions (Enter categories from instructions)

Cat: Agriculture/Subsistence Sub: Processing

Current Functions (Enter categories from instructions)

Cat: Rehabilitation in progress

7. Description

Architectural Classification (Enter categories from instructions)

No Style

Materials (Enter categories from instructions)

Foundation: Concrete

Roof: Composition

Walls: Brick, Concrete

Other: _____

Narrative Description (Describe the historic and current condition of the property on one or more continuation sheets.)

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Joel E. Harrell and Son
Suffolk, Virginia

8. Statement of Significance

Applicable National Register Criteria (Mark "x" in one or more boxes for the criteria qualifying the property for National Register listing)

- A** Property is associated with events that have made a significant contribution to the broad patterns of our history.
- B** Property is associated with the lives of persons significant in our past.
- C** Property embodies the distinctive characteristics of a type, period, or method of construction or represents the work of a master, or possesses high artistic values, or represents a significant and distinguishable entity whose components lack individual distinction.
- D** Property has yielded, or is likely to yield information important in prehistory or history.

Criteria Considerations (Mark "X" in all the boxes that apply.)

- A** owned by a religious institution or used for religious purposes.
- B** removed from its original location.
- C** a birthplace or a grave.
- D** a cemetery.
- E** a reconstructed building, object or structure.
- F** a commemorative property.
- G** less than 50 years of age or achieved significance within the past 50 years.

Areas of Significance: Industry

Period of Significance: 1941-1955

Significant Dates: 1941 (construction)

Significant Person (Complete if Criterion B is marked above): NA

Cultural Affiliation: NA

Architect/Builder: Cincinnati Butcher's Supply Company

Narrative Statement of Significance (Explain the significance of the property on one or more continuation sheets.)

9. Major Bibliographical References

Bibliography (Cite the books, articles, and other sources used in preparing this form on one or more continuation sheets.)

Previous documentation on file (NPS)

- preliminary determination of individual listing (36 CFR 67) has been requested.
- previously listed in the National Register
- previously determined eligible by the National Register
- designated a National Historic Landmark
- recorded by Historic American Buildings Survey # _____
- recorded by Historic American Engineering Record # _____

Primary Location of Additional Data

- State Historic Preservation Office
- Other State agency
- Federal agency
- Local government
- University
- Other

Name of repository: Library of Virginia

10. Geographical Data

Acreage of Property: 5.67 acres

UTM References (Place additional UTM references on a continuation sheet)

Suffolk 18 360847E 4067439N

Verbal Boundary Description (Describe the boundaries of the property on a continuation sheet.)

Boundary Justification (Explain why the boundaries were selected on a continuation sheet.)

11. Form Prepared By

name/title: Bryan L. Townes

Organization: Commonwealth Architects

date: 21 July 2005

street & number: 101 Shockoe Slip, 3rd Floor

telephone: 804.648.5040 x102

city or town: Richmond

state: VA

zip code: 23219

Additional Documentation

Submit the following items with the completed form:

Continuation Sheets

Maps

A USGS map (7.5 or 15 minute series) indicating the property's location.

A sketch map for historic districts and properties having large acreage or numerous resources.

Photographs

Representative black and white photographs of the property.

Additional items (Check with the SHPO or FPO for any additional items)

Property Owner

(Complete this item at the request of the SHPO or FPO.)

name: Mr. Anthony Collins, Shingle Creek Associates, LLC

street & number: 867 Little Bay Avenue, Suite 2

telephone: (757) 652-4240

city or town: Norfolk

state: VA

zip code: 23503

Paperwork Reduction Act Statement: This information is being collected for applications to the National Register of Historic Places to nominate properties for listing or determine eligibility for listing, to list properties, and to amend existing listings. Response to this request is required to obtain a benefit in accordance with the National Historic Preservation Act, as amended (16 U.S.C. 470 et seq.).

Estimated Burden Statement: Public reporting burden for this form is estimated to average 18.1 hours per response including the time for reviewing instructions, gathering and maintaining data, and completing and reviewing the form. Direct comments regarding this burden estimate or any aspect of this form to the Chief, Administrative Services Division, National Park Service, P.O. Box 37127, Washington, DC 20013-7127; and the Office of Management and Budget, Paperwork Reductions Project (1024-0018), Washington, DC 20503.

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7. Summary Description:

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**Joel E. Harrell and Son
Suffolk, Virginia**

The complex that was constructed for the Joel E. Harrell and Son processing facility is located east of downtown Suffolk, Virginia, on land that was once part of rural Nansemond County. The facility is located north of Route 460 on a broad, level site that is bordered on the west by Shingle Creek, which empties into the Nansemond River. A narrow road, identified as Virginia Ham Drive in recognition of Joel E. Harrell and Son's most famous product, provides access to the property. A railroad line is located between the complex and the main road.

The assemblage of buildings that is located on the site today evolved through various stages as the company and the technology of pork processing changed over the years. The history of the existing facility began in 1941, when plans generated by the Cincinnati Butcher's Supply Company were prepared for the new processing plant. Constructed of brick and concrete, the Joel E. Harrell and Son complex is consistently one story in height and stretches across the site in a series of related structures. Additions and alterations to the original 1940's structures occurred in 1955 and then again in the 1970's. The later 1970's additions are clearly identifiable in their use of concrete block as opposed to the nearly uniform red brick of the earlier buildings. The buildings of the facility were designed and constructed to be strictly utilitarian, and are placed on the site according to their functions rather than for aesthetics. The buildings are sited off the public road, and consequently there was no need to invest in superfluous architectural embellishments or decorative details. The buildings maintain a functional aesthetic, however, that is inherent in the industrial buildings of the mid-twentieth century.

Detailed Description

The original processing facility consisted of three main structures, which were the Office Building, the Main Building, and the Hog Pens. Two of these three structures survive today. The Office Building and the Main Building remain intact, although the structures have been altered somewhat over the years. The simple frame shelter identified on the original drawings as the Hog Pens has been removed.

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The Office Building is situated on the southwestern side of the complex. Originally built as a freestanding structure, the Office Building was later connected to the adjacent buildings on the north and east sides. The building presents seven bays on the west elevation and six bays on the south. The north elevation, now enclosed, was originally six bays wide, and ten bays were located on the east elevation. The brick walls of the office are laid in common bond, and the sloped roof is edged by a stepped parapet on the east and west sides. The roof parapet is finished with glazed tile coping. The window openings in the office are characterized by wood double hung units with 6-over-6 or 2-over-2 light sashes. Many of the wood window sashes and glass panes have been lost through deterioration and vandalism.

The interior of the Office Building is divided into three main rooms. The rooms, noted on the original drawings to consist of a general office and locker rooms, are characterized by vinyl tile floors and beaded board ceilings. The walls are plasterboard, and the door and window openings are framed by plain wood trim. Plain wood baseboards define the floors throughout the spaces. Four single-fixture restrooms are located in the various rooms of the Office Building. The plans record that the locker rooms also served as lunchrooms. The additions in the 1970's connected the formerly free-standing Office Building to the Main Building on the east and to the 1946 Addition on the west. The interior of the eastern part of the 1970's addition is finished with vinyl tile and modern wood paneling. The northern enclosure is delineated by the unfinished brick walls of the Office Building and the adjacent 1946 Addition.

The Main Building

The Main Building of the original processing complex is also the largest. The building is located to the east of the office and was constructed to house all phases of the production process, including the slaughterhouse, curing rooms, and coolers. This building held all of the Cincinnati Butcher's Supply Company's BOSS machinery, which was designed for the fast and efficient processing of the pork products. Large steel sash windows on all four elevations of the building originally provided light and air to the interior, and an expansive rooftop monitor with operable sash windows was provided for additional natural ventilation. The monitor has been enclosed with corrugated metal siding on the exterior. The west and south elevations of the building are concealed by additions; the north and east elevations, however, remain visible. The building is

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capped by a single-slope roof, and the structure's stepped parapet is evident on the north elevation. The parapets that edge the sloped roof are capped by glazed tile coping. Windows on the north elevation of the main building have been closed with concrete block, but the outlines of

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the openings remain clearly visible. A simple concrete block addition, constructed in the 1970's, is located at the east end of the north elevation. The expansive east elevation of the original main building is approximately 170 feet in length and is divided at regular intervals by structural brick piers. Windows were originally placed on the northern end of the east elevation; some openings remain visible, although they have been infilled with concrete block. An assemblage of HVAC equipment and small brick and concrete block additions is located at the northern end of the east elevation.

The interior of the Main Building reflects its various uses over the years. Despite alterations and additions, the original layout of the structure can be discerned. The building is uniformly floored with concrete and the walls are finished with glazed tile and plaster. Ceilings throughout the Main Building consist of the original exposed concrete panels or of modern suspended ceiling tiles. The building plan places the slaughtering room at the north end, with coolers on the east side. The curing room was placed at the west side of the building. Modern overhead tracks, remnants a non-original packing system, and modern stainless steel doors are located throughout the building. The slaughtering room, the northwest room, and the southwest room utilize steel support columns. The southeast room is characterized by large concrete columns with stainless steel covers. Floor drains are placed in each room, and the concrete floors are sloped for drainage. Original window openings are evident on the south wall of the building's interior.

The Hog Pens

The Hog Pens were originally located to the north of the Main Building. The pens have been removed.

Additions

The original facility for the Joel E. Harrell and Son Company was expanded and enlarged through a variety of additions over the years. A large brick addition was added to the west side of the original Main Building in 1946 to house new smokehouse space. The addition is finished similarly to the original structures, with exterior walls constructed of red brick laid in common

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bond. Stepped brick parapets characterize the 1946 addition's north and south walls, and a single slope roof covers the structure. The parapets are capped by glazed tile coping. The north elevation is divided into four bays by brick piers, and four large industrial steel sash windows are placed on the north elevation. A large door opening and concrete loading platform are located

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on the west elevation; the majority of the west elevation is hidden by a modern concrete block addition. The addition, which was constructed in the 1970's, is capped by a shed roof. The south elevation of the 1946 addition is blank, delineated only by two brick piers.

The interior of the 1946 addition currently consists of several large and small rooms. The spaces are floored with brick that is laid in a running bond pattern; the brick has sustained significant damage over the years, and is deteriorated. Several structural steel columns are placed throughout, and the ceilings are formed by concrete roof panels. Extensive metal racks hang from the ceilings. The north room in the addition contains the remnants of the processing facility's smoking equipment. A large ventilation fan is placed at the roof over the building's western section. The equipment throughout the 1946 addition is severely rusted and corroded.

In 1955, a new addition was added to the south end of the original 1940's main building. The new addition was constructed to house additional coolers and a large shipping room. The addition is a large, rectangular structure that completely conceals the south elevation of the original main building. The 1955 addition is faced with brick on the west elevation, and utilizes painted concrete block on the south and east elevations. The roof parapets are capped with glazed tile coping. Two large loading dock doors are placed on the west elevation, and a single door is placed on the east elevation. A modern wood ramp and loading platform are placed at the east door.

The interior of the 1955 addition is divided into the loading area on the west side and two large coolers on the east side. The floors of the addition are unfinished concrete, and the walls are concrete block. Two steel columns are placed in the loading dock area, and the ceilings consist of concrete panels supported by the steel roof structure. The walls of the two coolers are finished with fiberglass insulation panels.

Auxiliary Buildings

During the years in which the Joel E. Harrell and Son Company operated from the Shingle Creek site, a broad range of accessory buildings were constructed to accommodate the growing business.

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The structures ranged from a boiler house, placed on the north side of the complex, to additional locker room buildings, a pump house, and a hide and salt warehouse. A building noted on the 1950 Sanborn Fire Insurance Map as the "Repair Shop" is the single survivor of these accessory structures. Placed to the southwest of the main complex, the repair shop is located at the edge of the steep bank that slopes to Shingle Creek. The building is characterized by exposed concrete

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block walls and a slightly-sloping roof. A brick-capped parapet extends around three sides of the building and conceals the roof from view on all but the south elevation. The windows have been lost, but appear to have been double hung wood units. The interior of the repair shop consists of one large room anchored by a concrete slab floor. Round steel posts support steel beams that carry the wood roof joists. The concrete block walls at the interior of the building are unfinished and reflect the building's utilitarian purpose.

2005 Fire Damage

The Joel E. Harrell and Son Facility was damaged by a fire during the rehabilitation of the building in early July of 2005. The structure received damage to both its finishes and structural components. The most intense portion of the fire was confined to the eastern section of the 1941 main building. This area originally housed the coolers for the processing facility. The roof was completely lost in this area, as was the metal roof structure and approximately two bays of the main building's east brick wall. The insulation that covered the columns in the southern portion of the main building was lost, exposing the inner structural steel. The fire damage extended into the western portion of the main building as well. Damage in this area, however, was largely limited to loss of finishes, including the glazed tile walls, and smoke damage.

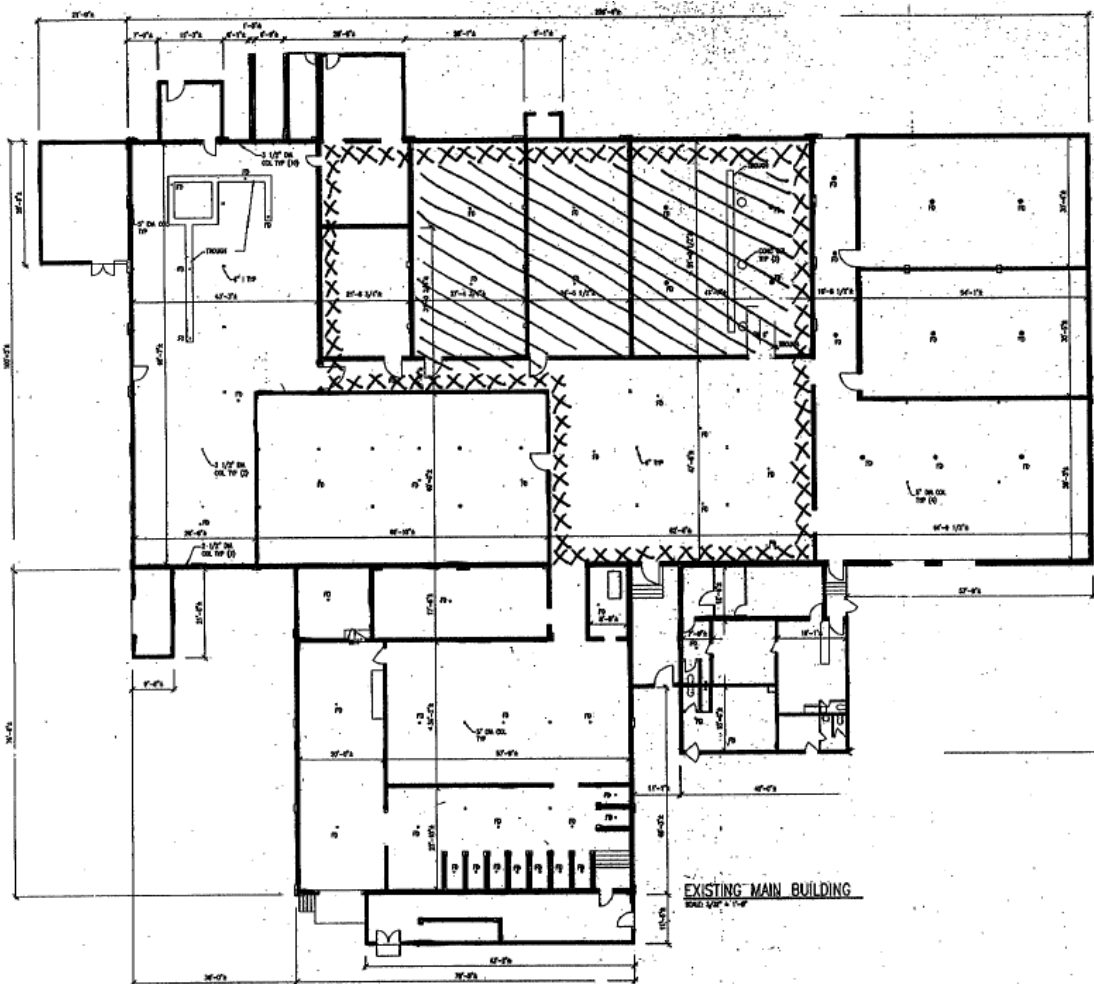
The 1941 office building, the slaughterhouse area in the northern portion of the 1941 main building, the 1946 addition, the 1955 addition, and the Repair Shop were not damaged in the fire.

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Plan of the Joel E. Harrell and Son Facility noting fire damage



Key:

XXX Fire Damage

\\\\\\\\ Interior structure and roof destroyed

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8. Statement of Significance

Statement of Significance

The Joel E. Harrell and Son Company facility in Suffolk, Virginia is significant under National Register Criteria A as an example of an increasingly rare industrial building type in Southeastern Virginia, the small family-based pork processing facility. These facilities were once common in the agricultural communities of Southeastern Virginia, in such places as Suffolk, Isle of Wight County, Smithfield, and Southampton County. The well-known variety of locally produced ham, typically referred to as Virginia Ham, is produced in these areas and has for generations imparted a distinct regional identity to the communities of Southeastern Virginia in much the same way that the product widely known as Virginia Peanuts identifies the same area. The period of significance runs from the date of construction (1941) until the fifty year cut-off date for registration (1955).

History

The role of agriculture and the processing of agricultural products have historically been very important to the economy of Southeastern Virginia. City directories for the Suffolk region record nearly 100 different industrial enterprises in the area; most of these were peanut processing facilities and packing plants. By the 1940's, there were six commercial pork processing facilities in Suffolk. These businesses purchased most of the local hog stock and processed the meat into a variety of products. One of the most prominent of these businesses was Joel E. Harrell and Son, who specialized in the production of ham and sausage. The Harrell's signature "Ye Old Virginy Ham" became well-known throughout the state and the Mid-Atlantic region as a representative of the traditional Virginia ham. Local competition in the Suffolk area consisted of the Norman Packing Corporation on East Washington Street; Gibson J. Pierce's Packing Company on Pitchkettle Road; the Virginia Packing Company on Wilroy Road; the Pruden Packing Company on Smithfield Road; and the Suffolk Packing Company, also on Smithfield Road.

In the late 1890's, Joel E. Harrell began preparing his signature Virginia hams in wood frame smokehouses on the family farm. Property for the new facility along Shingle Creek appears to have been acquired in 1941. The 1941 Land Tax Books for Nansemond County, Whaleyville

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District, first record that Joel E. Harrell, Sr. *et al*, was the owner of 29 acres that are described as “creek and road”, and that the value of buildings and improvements to the property are noted as \$9,000.00. This coincides with the date of 1940 on the original blueprints for the facility.

Prisoners of War

Local tradition suggests that the processing plant was constructed by German prisoners of war who were located in Suffolk during WWII. During the course of World War II, German, Italian, and Austrian prisoners of war, interred in camps throughout the United States, often worked in various capacities as a way to alleviate acute civilian labor shortages. The prisoner employment program was established by the United States War Department, and branch camps were established near areas that had a critical need for this substitute labor force. Prisoners of war were engaged in agriculture, mining and quarrying, manufacturing, and construction. The first prisoners of war to reach Virginia arrived at Camp Lee in Prince George County and Camp Pickett in Nottoway County in mid-1943. By mid-1945, nearly 17,000 prisoners were located in 27 base camps around the State. It is noted that thousands of German and Italian prisoners of war were held in camps on Virginia’s Eastern Shore and throughout the Hampton Roads area. Camps were located in Princess Anne County, Elizabeth City County, and Nansemond County as well. Southeastern Virginia was an ideal location for this labor force; the agricultural and food processing economy of the region required substantial manpower that was not available otherwise. The branch camp near the Joel E. Harrell and Son facility, identified as Camp Suffolk, was located in Nansemond County and held a work force of 288 prisoners of war. These prisoners are noted to have found employment in the region’s food processing industry

Although the construction of the plant by POW labor has not been substantiated, the date of 1940 on the Cincinnati Butcher’s Supply Company drawings for the plant suggests that plant was most likely constructed before the first prisoners arrived in Virginia. However, it is reasonable that some of the prisoners from the local base camp found employment in the ham and sausage processing activities of the facility.

Cincinnati Butcher’s Supply Company

The designs for the commercial production facility were generated by the Cincinnati Butcher’s Supply Company and are dated 1940 and 1941. The complex was designed around a strictly-

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defined production process that maximized production while maintaining the standards of cleanliness and sanitation that became driving forces in commercial food production in the twentieth century.

The Cincinnati Butcher's Supply Company, headquartered at the time in Cincinnati, Ohio, and Chicago, Illinois, was established in 1886 by Charles G. Schmidt as a way to provide equipment designed exclusively for the meat industry. Schmidt operated a meat market and identified the need to provide standardized equipment and machinery to ensure quality and efficient production. The lines of equipment expanded at the turn of the century from dealing with only prepared meat to include the activities of slaughtering and dressing. The equipment was marketed under the "Cincinnati Butcher's Supply Company" name as well as the "BOSS" trademark. Some of the first systems included a hog hoist and a hog dehairer, introduced in 1903 and 1904. The sons of Charles Schmidt entered the business and established themselves with equipment design and patents of their own. The machinery and equipment was designed to streamline the production process and to move the hogs through the processing lines more quickly and efficiently, thereby minimizing labor costs and increasing production output. Specialized items such as a "BOSS" Hog Dehairer, a "BOSS" Hog Hoist, a Belly Roller, and a "fat skinning" machine were patented and produced to allow for a more mechanized and therefore more standardized processing system. One of the company catalogs notes that the Cincinnati Butcher's Supply Company engineered equipment that was covered by more than forty patents.

The Joel E. Harrell and Son Facility

The documents that were provided by the Cincinnati Butcher's Supply Company for the original complex are titled "Hog Slaughtering Plant Layout for Joel E. Harrell and Son". The earliest drawings are dated July 16, 1940 and indicate a complex of four buildings. These buildings include the Main Building, the Office Building, the Hog Pens, and the Boiler House. The Atlantic Coast Line Railroad is noted to be positioned between the facility and Highway 58 to the south. The design of the complex reflected the desire for efficient movement as well as for the division of areas and operations. The wood frame, open-sided Hog Pen was floored with concrete and capped by a gable roof with a ventilating cupola. From this point, the stock would be herded into the Main Building up a concrete ramp. After traveling through the slaughtering room, the curing room, and the coolers, the final product would reach the packing and shipping

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rooms at the southern end of the Main Building. The Office Building was strategically positioned at the southern end of the complex, adjacent to the shipping area, and was located as far from the odors of the Hog Pens and the noises of the slaughtering room as possible.

The drawings for the Joel E. Harrell and Son complex includes the layout of the processing machinery, to be supplied by the Cincinnati Butcher's Supply Company, that would be installed in the facility. The equipment included pressers, cookers, rendering equipment, and conveying tracks. Other equipment used in the facility included a "BOSS" Hog Dehairer, "BOSS" Meat Washing Stands, and "BOSS" Cutting Tables. The facility was planned to be not only efficient, but also to be an example of the standards of sanitation and health that were becoming popular in the first half of the twentieth century. Throughout the planned facility, concrete floors anchored the various spaces. These floors were sloped to floor drains and could be easily hosed down and cleaned. Walls were noted to be clad with Portland cement plaster or glazed tile. Large windows provided light in all of the workspaces of the complex and could be opened to allow for ventilation. Additional ventilation and light was provided over the slaughtering room in the form of a large rooftop monitor. The drawings noted that windows in the facility, except for those in the monitor, were to be steel factory sash, and that the coolers were to be maintained at no more than 50 degrees.

The various buildings of the Harrell facility housed functions that were integral to the overall processing operations. The arrangement of several structures provided a clear separation between areas of differing use. The Office Building, located at the far southern end of the complex, contained office areas and locker rooms. The locker rooms were built to be segregated, with notes on the original drawings indicating rooms for "colored workmen" and "white workmen". Each locker room had its own shower, sink, toilet fixtures, and lunch table. The placement of the Office Building at the southern end of the complex ensured that it would be far away from the Hog Pens, which were located at the north end.

The production path through the main building followed a precise sequence of steps. The hogs were moved from the Hog Pens up a concrete ramp to the shackling pen. From there, the path moved through the scalding tub and the motorized dehairer. The slaughtering room contained overhead tracks and stations for a variety of different activities. After the slaughtering room, the spaces included the offal cooler, the meat washing room, the hog cutting room, and the dry salt curing room. Although the original machinery is no longer in place, the general spaces and

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finishes of the Main Building are intact. The organization of spaces throughout the facility was precise and was designed for a minimum of waste, both in product and time.

The Joel E. Harrell and Son facility in Suffolk illustrates an example of the efficient, industrialized approach to commercial pork production that was becoming the rule rather than the exception by the mid-twentieth century. There were two basic types of pork processing plants in Southeastern Virginia at the time that the facility was initially constructed. These included slaughterhouses, where hogs were slaughtered, cured, and then packaged as pork products, and packing plants. Packing plants differed from slaughterhouses in the fact that fresh meat was sent to the packing plants to then be cured and packaged. Due to the cost of the specialized equipment, requirements for the expansive space needed to shelter and water the stock, and the ever-increasing requirements of health and sanitation standards, slaughterhouses tended to be the rarer of the two types of processing facilities. Although the Joel E. Harrell and Son facility was constructed as a slaughterhouse and functioned as such for most of its history, it was converted to a packing plant after the company was bought by the Smithfield Packing Company in the late 1970's. The facility was identified as "Packing Plant No. 5" at this time.

The small scale, mid-century processing plant, exemplified by the Joel E. Harrell and Son facility, is a historic building form that is facing gradual elimination from the Southeastern Virginia landscape. Due to consolidation of facilities, increased mechanization, and the relocation of operations to other areas, the small processing facilities that once characterized the region are being closed and abandoned in increasing numbers. With little understanding or appreciation of the structures' significance in the economic and social history of Southeastern Virginia, the facilities that escape demolition are often renovated in an insensitive manner that obliterates their historic integrity. The Joel E. Harrell and Son facility has survived with a significant amount of its historic character and features intact, and conveys the historic prominence of the ham industry in Southeastern Virginia.

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9. Bibliography

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10. Geographical Information

The boundaries of the Joel E. Harrell and Son facility enclose the 5.67 acres of land that hold the processing complex. These 5.67 acres are a remaining portion of the original 29 acres that comprised the facility. The property is bound by other industrial and commercial parcels of land on all sides, except for a portion of the western boundary, which borders Shingle Creek.

The property is defined by the City of Suffolk as Map Number 35*58A.

