NPS Form 10-900 OMB No. 1024-0018

**United States Department of the Interior**
National Park Service
# National Register of Historic Places Registration Form

## 1. Name of Property

Historic Name: Boedeker Ice Cream Company
Other name/site number: Boedeker Manufacturing Company, Cedars Union
Name of related multiple property listing: NA

## 2. Location

Street & number: 1201 South Ervay Street
City or town: Dallas State: TX County: Dallas
Not for publication: ☐ Vicinity: ☐

## 3. State/Federal Agency Certification

As the designated authority under the National Historic Preservation Act, as amended, I hereby certify that this ☑ nomination ☐ request for determination of eligibility meets the documentation standards for registering properties in the National Register of Historic Places and meets the procedural and professional requirements set forth in 36 CFR Part 60. In my opinion, the property ☑ meets ☐ does not meet the National Register criteria.

I recommend that this property be considered significant at the following levels of significance:
☐ national ☐ statewide ☑ local

Applicable National Register Criteria: ☑ A ☐ B ☐ C ☐ D

Deputy State Historic Preservation Officer _____
**Signature of certifying official / Title** **Date**

Texas Historical Commission
**State or Federal agency / bureau or Tribal Government**

In my opinion, the property ☐ meets ☐ does not meet the National Register criteria.

_____ _____
**Signature of commenting or other official** **Date**

_____
**State or Federal agency / bureau or Tribal Government**

## 4. National Park Service Certification

I hereby certify that the property is:

___ entered in the National Register
___ determined eligible for the National Register
___ determined not eligible for the National Register.
___ removed from the National Register
___ other, explain: _____

_____ _____
**Signature of the Keeper** **Date of Action**

## 5. Classification

### Ownership of Property

| | |
|---|---|
| X | Private |
| | Public - Local |
| | Public - State |
| | Public - Federal |

### Category of Property

| | |
|---|---|
| X | building(s) |
| | district |
| | site |
| | structure |
| | object |

### Number of Resources within Property

| Contributing | Noncontributing | |
|---|---|---|
| 1 | 0 | buildings |
| 0 | 0 | sites |
| 0 | 0 | structures |
| 0 | 0 | objects |
| 1 | 0 | total |

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

## 6. Function or Use

**Historic Functions:** INDUSTRY/manufacturing facility

**Current Functions:** VACANT/NOT IN USE

## 7. Description

**Architectural Classification:** Two-Part Commercial Block; LATE 19TH AND 20TH CENTURY REVIVALS: Beaux Arts

**Principal Exterior Materials:** Concrete; Brick; Glass; Terra Cotta

**Narrative Description** (see continuation sheets 7-7 through 7-9)

## 8. Statement of Significance

### Applicable National Register Criteria

| | | |
|---|---|---|
| X | 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:** NA

**Areas of Significance:** Industry *(local level of significance)*

**Period of Significance:** 1921-1951

**Significant Dates:** 1921, 1951

**Significant Person** (only if criterion b is marked): NA

**Cultural Affiliation** (only if criterion d is marked): NA

**Architect/Builder:** Hedrick, Wyatt C. (architect)

**Narrative Statement of Significance** (see continuation sheets 8-10 through 8-14)

## 9. Major Bibliographic References

**Bibliography** (see continuation sheet 9-15)

**Previous documentation on file (NPS)**:
- x preliminary determination of individual listing (36 CFR 67) has been requested. *(#34506 Part 1 approved 7/20/16)*
- __ 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:**
- x State historic preservation office (*Texas Historical Commission*, Austin)
- _ Other state agency
- _ Federal agency
- _ Local government
- _ University
- _ Other -- Specify Repository:

**Historic Resources Survey Number** (if assigned): NA

## 10. Geographical Data

**Acreage of Property:** Less than one acre

**Coordinates** (either UTM system or latitude/longitude coordinates)

Latitude/Longitude Coordinates

Datum if other than WGS84: NA

1. Latitude: 32.773083°N Longitude: -96.792034°W

**Verbal Boundary Description:** W O CONNOR ADDITION, BLOCK A/93 Tract 6 & Lot 1, Dallas, Dallas County, Texas (DALLAS CAD accessed 10/23/2023) and shown on MAP 4.

**Boundary Justification:** The boundary includes all property historically associated with the nominated building.

## 11. Form Prepared By

Name/title: Jay Firsching, Owner
Organization: HRTC Services, LLC
Street & number:179 Private Road 367
City or Town: Oakwood State: Texas Zip Code:75855
Email: jay@hrtcservices.com
Telephone: 214-679-8003
Date: August 15, 2023

## Additional Documentation

**Maps** (see pages MAP-19 through MAP-21)

**Additional items** (see pages FIGURE-22 through FIGURE-31)

**Photographs** (see pages PHOTO-32 through PHOTO-54)

**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.460 et seq.).
**Estimated Burden Statement**: Public reporting burden for this form is estimated to average 100 hours per response including 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 Office of Planning and Performance Management. U.S. Dept. of the Interior, 1849 C. Street, NW, Washington, DC

**Photograph Log**

| | |
|---|---|
| Name of Property: | Boedeker Building |
| City or Vicinity: | Dallas |
| County, State: | Dallas, TX |
| Photographer: | Jay Firsching |
| Date Photographed: | 09/15/2022 (except as otherwise noted) |
| Location of Original Digital Files: | HRTC Services |

*All photos accurately depict the building's current appearance in 2025.*

Photo 1
Southeast oblique view from South Ervay Street facing northwest.

Photo 2
Northeast oblique view from South Ervay Street facing southwest.

Photo 3
East elevation south bay, second floor detail. View facing west. (Photo taken 01/14/2025)

Photo 4
North elevation, first floor typical bay. View facing south. (Photo taken 01/14/2025)

Photo 5
Northwest oblique view from Griffin Street with rear service building addition at right, facing southeast.

Photo 6
West elevation with service building addition in foreground, facing east.

Photo 7
South elevation of service building addition, camera facing north.

Photo 8
Southwest oblique view from the parking area with the service building addition at left and the metal building addition at right, facing northeast.

Photo 9
Partial west elevation from the parking area with service building addition at left and metal building addition at right, facing east.

Photo 10
Partial west elevation from the parking area with metal building addition, facing east.

Photo 11
South elevation from the parking area with metal building addition at left, facing north.

Photo 12
Covered parking area at the south elevation with metal building addition to the left. Facing northwest.

Photo 13
Loading dock (left of round column) and truck bays (right of round column). The truck bay floor was originally several feet lower to allow direct truck loading. Facing south to metal building addition.

Photo 14
Interior of metal building addition looking toward south wall of the main building. Facing north.

Photo 15
First floor refrigerating room. The original concrete mezzanine catwalk has been removed with metal shoring added to support the floor above which was damaged from extended exposure to ice and salt. Stair to boiler room is at bottom center. Facing southwest.

Photo 16
First floor refrigeration room with boiler room stair at left. Facing east toward primary elevation.

Photo 17
First floor hardening/freezing room (modified) with portions of original tile walls visible at base of existing walls. Facing northwest.

Photo 18
Interior of service building addition. Main building is on the left. Facing south.

Photo 19
Second floor northeast workroom with modified windows. Facing northeast.

Photo 20
Second floor mixing room. Facing west.

Photo 21
Second floor work and storage area. Facing northeast.

Photo 22
Second floor work and storage area. Facing southwest.

Photo 23
Typical original windows. Second floor at front elevation facing east.

**Narrative Description**

The 1921 Boedeker Ice Cream Company is a two-story masonry building with a concrete structural frame, rectangular plan, and flat roof at 1201 South Ervay Street in Dallas, Dallas County, Texas. It is on a corner lot one mile south of downtown in a historically industrial area with other early 20th century two and three-story brick manufacturing and warehouse facilities. Initially designed for an auto dealership, the 2-part red brick commercial block features articulated end bays with Beaux Arts terracotta engaged columns with scrolled capitals, cartouches, cornice and belt course defining the second floor. Large glass storefronts (now covered) topped with rows of four 12-light transoms light the 20-foot-tall first floor interior. Interior rooms that contained many of the ice cream manufacturing processes remain partially intact. Boedeker Ice Cream Company has good integrity to communicate its historical associations.

*Setting*

The Boedeker Building sits at the southwest corner of S. Ervay Street and what was historically Pocahontas Street. The construction of Interstate-30 in the 1960s destroyed much of the associated neighborhood to the north of the building, with Pocahontas now serving as a feeder road and identified as Griffin Street. The view south on S. Ervay Street is dominated by the large, red brick, Hughes Manufacturing Company Building which is on an island created by a shift in the street grid. To the east is the former site of the Ambassador Hotel which was lost to a fire in 2019. Dallas' first park, City Park (now Old City Park), sits beyond the Ambassador site to the east. To the south, between the Boedeker and Hughes Buildings, are a one-story industrial building dating to about 1940 and a one-story building that was historically the carriage house for the Ambassador hotel (now a brewery). First a thriving residential neighborhood that then gave way to commercial and industrial development in the first half of the 20th-century, the neighborhood exhibits the scars of economic decline and the effects of massive road expansion projects undertaken in the 1950s through the 1970s.

*Exterior*

The building is two stories with a flat roof and is set on a low, parged-masonry base. The primary façade material of the north and east facing elevations is a blend of blond texture brick with terra cotta decorative details (Photos 1-4, Figures 6 & 11). Secondary elevations are of common brick infilling the exposed concrete structural frame (Photos 5-12). The geometry of the north and east elevations is similar, but the east-facing primary façade along S. Ervay Street measures one hundred feet and is divided into four equal bays, while the north elevation along Griffin Street is 150 feet and divided into six equal bays.

On the north and east elevations, the first-floor façade is composed of simple common bond brick. Each storefront bay is articulated with a brick frame, stacked bond on the sides and soldier course at the head, with flat, square corner medallions and base plinth blocks of terra cotta.

At the east elevation, each of these enframed bays was originally infilled with plate glass with a row of tall transom windows above (Photo1). A narrow horizontal wood spandrel or transom bar separated the two. This feature appears to have been introduced to conceal a set of industrial catwalks installed that formed a mezzanine inside the building. Each transom assembly was designed as a row of five, twelve-light sashes with prismatic glass set in lead cames. Two of the windows in each bay were operable and fitted with an exterior screen. The transom-sash design was apparently quite fragile with many of the units having been replaced. Some remain stored in the basement. The transom framework remains intact. At the storefronts below the transoms, the southern two bays are infilled with plywood while the northern two have low brick bulkheads with rows of residential windows.

Turning to the north elevation (Photos 2, 4 & 5), the first floor is composed in the same manner. Infill in the first, east bay, has been removed and is now brick with a steel counterweighted fire escape and fire door to the mezzanine level. The next

four bays feature high transoms like those at the east elevation but with terra cotta sills and brick infill below. The final, western bay is brick with a single overhead truck door.

The more elaborately ornamented second floor of the primary elevations has the same bay rhythm as the first floor, but the center bays sit slightly back from the main building plane, giving prominence to the building's corners. A projecting glazed terra cotta belt course wraps the building at the level of the second-floor windowsills. Above the windows a tall terra cotta frieze is topped by a simple projecting cornice. This cornice is deeper at the corner bays and supported by heavy scrolled brackets. The outer bays include narrow terra cotta piers that frame the window openings and rise from the sill to head where they terminate at the cornice brackets. Above the cornice, the brick parapet has a simple terra cotta coping except at the corner bays. Here the parapet is pedimented, but instead of a cornice the pediments are divided by narrow piers, separating the pediments into three equal sections, and terminating in square terra cotta caps. Between the piers are panels, with the center panel of each pediment being of terra cotta with a massive cartouche framed with dolphin and ribbon motifs. The flanking two panels are flat plaster.

Second floor windows are arranged in groups of three (Photos 1, 2, 5 & 23, Figures 6 & 11). The southern two bays along the east façade retain their original windows which are 8/1 double hung, wood, with horizontal 4-light transoms above each window. The window openings of the two other bays have been infilled with glass block. The right three bays on the north façade retain their original window openings and transoms and some of the original windows while the left three bays have been infilled with glass block. Remnants suggest that some of the second-floor windows were leaded prismatic glass and quite fragile, having minimal supplemental support rots or ties.

The south wall of the building is largely devoid of openings or details and is of red common brick with the concrete structural frame exposed (Photo 11). An unusual wood frame shade structure over the parking area and adjoining the wall of the building has a reverse rake and drains toward the wall rather than away (Photo 12). There is a steel building addition on this façade that is not of historic age but is internally connected to the rest of the building (Photos 8, 10 & 14). The west façade is similar to the south but has a row of high multi-light industrial windows (Photos 5-9). These have security exterior cages that project outward to allow the pivot sashes of the windows to operate.

A small lean-to structure with garage doors is located at the rear northwest corner of the building (Photos 5-9 &18). This is of brick construction with steel trusses at the roof and appears to have been a service bay or sally port. The brick matches that of the main building. Windows are multi light steel units. The north and south sides of the structure are enclosed with relatively contemporary overhead doors.

*Interior*

The interior of the building is industrial in nature with two main floors and a small mezzanine. The northeast corner of the first floor historically housed the company offices and a hardening room for ice cream (Photo 17, Figures 7 & 8). Portions of these offices remain but are modified. Remnants of the original freezing room finishes like glazed tile are visible behind existing furr-outs. The southeast corner of the first floor historically housed the large refrigeration equipment room (Photos 15 & 16, Figures 7 & 8). The equipment is now missing, and portions of the mezzanine catwalk have been removed. A steel structure is shoring up the second floor in this area because ice and salt from the manufacturing process gradually degraded the structural integrity of the second-floor slab. A small staircase leads down to what was the boiler room and a fresh water well. Concrete steps lead up to remnants of the mezzanine platform and to the second floor.

The western half of the building is a large open space (Photos 13 & 14, Figures 7 & 8). Historically the truck parking area was two feet lower than the main floor but has now been infilled to create a continuous level space. The original freight elevator is placed centrally along the west wall.

Half a level up is the mezzanine, which is a combination of original concrete catwalks infilled with secondary office spaces and restrooms. It is difficult to fully understand what remains of the original mezzanine behind this collection of new walls and floors. Portions of the mezzanine occupy the upper half of what was the first-floor hardening room.

At the second floor, the space is largely open with all the equipment having been removed. Mixing rooms near the northeast corner of the building remain intact but with large openings through the walls (Photos 20 & 21, Figures 7 & 8). Staff rooms and restrooms along the south wall also remain. Second floor finishes are generally exposed concrete except in former mixing rooms which have what appears to be 1960s era tile wainscots and plaster walls and ceilings. Floor slabs and beams that supported ice making and processing equipment are deteriorating after years of exposure to water and salt. (Photos 20-23)

While some changes have been made to the storefronts and some windows of the Boedeker Ice Cream Company Building, the exterior retains a high degree of historic integrity and stands as one of the city's more beautiful and high-style industrial buildings. Inside, the building's floorplan reflects the historic layout with most of the walls in their original positions. The most significant changes are the removal of manufacturing equipment and reconfiguration of the mezzanine and adjoining hardening room. The most consequential change to the Boedeker Building is in the historic setting. The 1960s construction of Interstate 20 (now Interstate 30) through downtown Dallas, just feet from the north wall of the Boedeker Building, forever changed the texture of what was once a thriving neighborhood of mixed commercial industrial and residential development. The loss of major portions of Dallas' Cedars Neighborhood makes the preservation of the Boedeker Building essential to the historical legacy of Dallas.

The factory remains on its original site. While deterioration and some modifications are evident, it remains strong in materials and workmanship. The exterior integrity of the design is largely intact although the interior machinery has been removed from the factory. While the factory remains in the same location that it was constructed, the integrity of the setting suffers from the changes that occurred with the addition of the I-30 corridor immediately north of the factory. The loss to fire of the Ambassador Hotel on the block to the east was an additional blow to the area but reinforces the importance of preserving this important remaining resource. Its proximity to other historic resources along S. Ervay Street, including the Hughes Manufacturing Building, provides a setting with an adequate level of feeling and association.

**Statement of Significance**

The Boedeker Building is an ice cream manufacturing facility at 1201 South Ervay Street in Dallas, Texas. Completed in 1921, the manufacturing facility was the flagship plant of the Boedeker Manufacturing Company, one of Texas' oldest operating ice cream manufacturers and among the state's largest at the time. Frederick (Fred) Boedeker first began selling ice cream in Dallas in about 1886. He established the Elite Café with his son George in 1896 and ice cream manufactured in the restaurant's basement became a core component of their business. The ice cream was so popular that the Boedekers shifted exclusively to the sale of frozen confections and ice cream and by 1904 were operating as the Elite Ice Cream Factory at the corner of S. Ervay and Marilla Streets. Fred Boedeker died shortly before the completion of the 1921 Boedeker Building and the company continued operations under the leadership of George Boedeker. An early adopter of new technologies like ice-free refrigeration cabinets, dry ice, pasteurization, and carbonization, George Boedeker expanded the company's operations which ultimately included plants in Texarkana, Sherman, Paris, Greenville, Ennis, Longview, McKinney. His dedicated involvement in state and national industry organizations influenced trends in ice cream manufacturing and delivery. The company merged with Carnation in 1951. As the headquarters of one of the region's first and most influential ice cream manufacturers, the Boedeker Building is eligible under Criterion A in the area of Industry at the local level of significance.

*Frederick Boedeker*

Frederick (Fred) Boedeker, experienced in the baking industry, emigrated from Germany between 1875 and 1878.[1] The 1880 U.S. census shows the young Boedeker, then 22, living alone in Sherman, Texas, and working as a baker. Some accounts indicate he initially settled in St. Louis, where he established a small confectionary business, but given his age, timing, and the lack of clear evidence to support this, it seems unlikely.[2] In 1884 he married Carrie Dietz in Sherman, TX, and two years later, the couple moved to Dallas with their young son, George.

Soon after arriving in Dallas, Fred Boedeker formed a partnership with Charles C. Miller in a new business at 608 Main Street in Dallas. Boedeker and Miller specialized in cakes and pastries, fruits and nuts, fresh oysters, ice cream, and cigars. An article marking the grand opening touted the new establishment as catering to the tastes of Dallas' elite.[3] Business was good and in 1888 the firm moved into new quarters at 818 Main Street. On the first floor of the new building were sold candles, baked goods, cigars, and tobacco. A dedicated ice cream parlor was provided on the second floor.[4] City directories and newspaper advertisements demonstrate that the firm was dissolved soon thereafter, but the reasons for this are not known. Between 1889 and 1891 Boedeker was operating his business alone at 290 Elm Street in Dallas. It appears he left Dallas for several years before returning in about 1895.

Fred Boedeker and his sone George formed F. W. Boedeker & Son in about 1896 and the firm opened the Elite Restaurant at 289 Elm Street in Dallas that same year. The restaurant soon became popular for fine quality foods and for the ice cream that was manufactured in the building. The Elite Restaurant housed a ten-gallon ice cream freezer in the basement,

[1] Records on Boedeker contain conflicting information with his death certificate stating he arrived in 1875 and census records giving various dates up to 1878.
[2] City directories show two Frederick Boedekers in St Louis in 1878, one working as a wood turner and the other as a blacksmith.
[3] Morrison & Fourmy General Directory of the City of Dallas 1886-1887, "Advertisement," *Dallas Morning News (Dallas, Texas)*, January 24, 1886: 7.
[4] "Something New Under the Sun," *Dallas Morning News*, April 8, 1888.

a variation of Nancy M. Johnson's patented "artificial freezer" from 1843.[5] In addition to the restaurant, the Boedekers established a successful catering business, offering ice cream including custom flavors and molds for parties, picnics, and special events. The successful operation expanded into new quarters at 291-293 Main Street sometime after 1900.

The early 1900s marked a period of transition for Boedeker that is complex and difficult to fully document. In an October 1902 advertisement, Boedeker announced that he was selling his "ice cream factory" to C. W. Smith and urged his loyal clients to give Smith their loyal patronage. He also indicated he would continue filling orders for ice creams, ices, and frozen delicacies as part of Elite catering.[6] Smith would be a competitor in the ice cream catering business in the following years, but Boedeker clearly had bigger plans. By 1904, Boedeker was listed in the Dallas city directory as the president of the Lake Cliff Catering Company and of the new Elite Ice Cream Factory at 213 S. Ervay Street (Figure 1).

Boedeker's factory was the biggest of its kind in Dallas at the time, and his catering business was so successful that he expanded the factory in 1907 to meet the growing demand (Figure 2).[7] The Boedeker Manufacturing company was officially chartered in December of 1907 on $75,000.00 of capital stock.[8] By 1919, the ice cream factory had expanded to more than four times its original size and the Boedeker Manufacturing Company made plans to construct an entirely new plant at the corner of S. Ervay and Hickory Streets.[9]

*Ice Cream in Dallas*

Ice Cream was not a new idea even at the time of Dallas's establishment as a frontier town in the middle of the 19th century. A delicacy with roots that can be traced back to ancient times, it is known to have been a popular treat in colonial America. The availability of frozen treats was tied primarily to the availability of the ice necessary for their creation.

Prior to the advent of mechanical ice making, natural ice was shipped into Texas. Ice was first manufactured in Texas when a Carré absorption machine was brought to Texas during the Civil War when blockades made importation impossible. After the war, refrigeration and ice production were centered primarily on the transportation of beef and other agricultural products. Still, in the latter part of the 19th century, most ice was shipped by rail from the north. As technology improved and equipment became more accessible, ice production and its availability became ever more widespread and by 1900, Texas had seventy-seven ice manufacturing plants in operation.

Dallas city directories and local advertisements reflect this pattern of ice production. With the arrival of the Houston and Texas Central Railroad in Dallas in 1872, ice from northern suppliers would have been made much more available. In 1878 there was a handful of ice "dealers" operating in Dallas and their locations near the railroad depot illustrate the fact that the ice was shipped in from elsewhere. The first ice manufacturer, Browder Springs Ice Company, appears in the Dallas city directory in 1880. By the time Frederick Boedeker opened his confectionary in 1886, the city had three ice manufacturers and six dealers. The fact that Boedeker & Miller specialized in frozen confections and fresh oysters is a perfect illustration of the impact ice had on the Dallas food market.

The manufacture of ice cream on a commercial scale in a city like Dallas remained a challenge. Ice and salt were used both in the production process and in the shipping and storage of ice cream. Ice cream machines were manually operated

[5] Karal Ann Marling, *Ice: Great Moments in the History of Hard, Cold Water* (St. Paul: Borealis Books, 2008), 12.
[6] "Advertisement," *Dallas Morning News (Dallas, Texas),* October 18, 1902: 4.
[7] "F. W. Boedeker & Son," *Dallas Morning News (Dallas, Texas),* January 20, 1907: 8; Fred Boedeker was the manager of the Park Hotel (later the Ambassador Hotel) in 1908, but the details of his employment are not known.
[8] "State Charters," *Dallas Morning News (Dallas, Texas),* September 26, 1907: 5.
[9] "Local Notes." *Dallas Morning News (Dallas, Texas),* December 13, 1919: 9.

and producing more than a few gallons a day was laborious. Even the act of serving ice cream was difficult and waste was a significant problem.[10] The advent of special chest-type ice cream coolers solved many of these problems and Boedeker was the first merchant in Dallas to install one.

Dallas newspapers paint a vivid picture of just how popular a fad ice cream was in the summer of 1886. Ice cream socials, picnics, fundraisers, barbecues, and all manner of special events centered on serving ice cream. Certainly, some of the ice cream was homemade because ice cream coolers were available for purchase at local merchants like Harry Brothers, but small ice cream manufacturers competed to supply most of these events. Boedeker & Miller's primary competition at the time appears to have been F. Kindberg & Co., which had taken over the Botto Ice Cream Company that same year. Kindberg soon failed and John Cressey Ice Cream filled the void, producing ice cream from a factory at Akard and Marilla Streets. News stories about "ice cream poisoning" were common and spoke to the relatively unsanitary conditions associated with early manufacturing processes.[11]

Sanitary conditions were apparently not the only concern for elected officials in the state of Texas. In 1887, the 20th Texas legislative session took up the issue of Sunday laws. Such laws sought to protect religious practices by requiring businesses to remain closed on Sunday. Amendments were proposed to exempt certain businesses and to allow them to operate on Sundays. These included ice houses, drug and medicine stores, bath houses, and barber shops. When it was suggested that ice cream be added to the list of exempted businesses, according to the Dallas Morning News, Representative Allen said that, "…eating ice cream on Sunday affects the morals of the people and that he had not eaten ice cream on a Sunday at Austin." The amendment eventually passed.[12]

Dallas city directories first mention someone with the profession of "Ice Cream Manufacturer" in 1904, specifically describing not Boedeker, but instead John Cressey's operation at 233 South Akard Street and Basil Photopulo of the Candy Kitchen and Ice Cream Parlor at 376 Main Street.[13] Cressey appears to have been the first Dallas merchant to focus on the production of ice cream for catering and wholesale, and was without an accompanying downtown storefront. The year 1905 was the first that "Ice Cream Manufacturing" was indicated in the city directory as a business category in the business listings, the same year that Boedeker opened the Elite Ice Cream Factory. [14]

Based on Dallas city directories, the following companies were major early competitors to Boedeker in the Dallas ice cream and confectionery market:

Botto Ice Cream/F. Kindberg & Co (1886)
John Cressey Ice Cream Manufacturer (1904)[15]
Basil Photopulo of the Candy Kitchen and Ice Cream Parlor (1904)
Smith's Ice Cream Factory (1905)
Acme Ice Cream Factory (1911)
Crystal Ice Cream Company (1914)
Boudrye & Son (1921)
Smith Brothers Ice Cream and Ice Cream Cone Factory (1921)

[10] Laura B. Weiss, *Ice Cream: A Global History*, (Reaktion Books, 2012)
[11] *Dallas Morning News* (various articles)
[12] "The Twentieth Legislature," *Dallas Morning News (Dallas, Texas),* March 17, 1887: 1.; It has been asserted that the practice of serving ice cream on Sunday, typically without soda, is the origin of the term "ice cream sundae." The change in spelling is attributed to a desire to disconnect the name of the treat from the sabbath.
[13] Boedeker is listed as a "confectioner" in the 1886 Dallas city directory, and "[P]ropr Elite restaurant and ice cream parlors" in the 1898-99 city directory but not yet listed as "Ice Cream Manufacturer."
[14] The Dallas City Directory does list "Ice Manufacturer" as early as 1889.
[15] Dates represented are indicative of the year businesses were found in the city directory. Additional years may exist but are not listed.

Sunbeam Ice Cream Company (1921)

*The New Boedeker Ice Cream Factory*

By the late 19th-century, the Cedars neighborhood south of downtown Dallas was largely residential, with a mixture of more modest homes from the 1870s and more stately Victorian homes built into the 1890s. At the heart of the residential district was the city's first park, City Park, along with a streetcar pavilion. With Dallas's rapid growth in the early 1920s and the expansion of the downtown core, the neighborhood gradually gave way to some commercial and industrial development through the first half of the 20th century.

On December 5th 1919, the permit process was initiated by Gray-Reardon Co. for a two-story concrete and brick building with W. C. Hedrick Construction Co. as contractor.[16] Gray-Reardon was a Pierce Arrow dealership with a showroom located at 1211 S. Ervay Street, and the company intended to expand his operations with the new building. This stretch of Ervay was becoming a popular location for car dealerships. Few of these dealership buildings remain along Ervay, one at the southwest corner of S. Ervay and Cadiz Streets (McColister Chevrolet), the other near the southwest corner of S. Ervay and Gano Streets. The building at Cadiz bears greater similarity to the Boedeker Ice Cream factory, being a two-story masonry construction with classical but far more modest embellishment.

The site, located at what was then the corner of S. Ervay and Pocahontas streets, was the location of the W. O. Connor House, built circa 1885. The house was demolished to allow for construction of the new building.[17] However, in October 1920, T. E. Gray, owner of the Gray-Reardon Company, was charged with 16 counts of "forgery and swindling" and was indicted.[18] Following Gray's criminal indictment, the Boedekers purchased the property with the construction incomplete, thus allowing the company to complete the structure as it suited their needs.[19] Sadly, Frederick Boedeker died on March 25, 1920 and was not able to see this factory. His son, George Boedeker, carried the family business and reputation forward as president of the company (Figure 3).

The historical record is unclear as to how much of the building was complete at the time of its transfer from Gray-Reardon to Boedeker. According to the 1921 Sanborn map, the building at 1201 South Ervay Street was built in 1920 (Figure 4). Oddly, there is no record of a permit being pulled by Boedeker or W. C. Hedrick for modifications to the building, so it appears the plant was completed under the original permit. Boedeker was able to obtain permission to locate the plant in a

[16] Wyatt C. Hedrick was born in Chatham, Virginia, in 1888. After earning a Bachelor of Arts degree from Roanoke College in Salem, Virginia, in 1909 he attended Washington and Lee University, Lexington, Virginia, and earned an engineering degree the following year. Hedrick worked as an engineer in Virginia for several years before being hired by Stone and Webster Engineering Corporation of Boston as a construction engineer for the company's Dallas office. After a short stay with the firm, he established his own construction company in Fort Worth in 1914. It was during this time that he was contracted to construct the Gray-Reardon auto dealership at 1201 South Ervay. His role as a contractor across all of his projects helped him establish a strong relationship with the prominent Fort Worth architectural firm of Sanguinet and Staats, for whom he constructed the Fort Worth Criminal Justice Building (1918), and the Houston Place Lofts (Fort Worth, 1918). In 1921 he was invited to become a partner in the firm. Hedrick is credited as the proposed architect for the Gray Motor Company's Pierce Arrow Dealership in Dallas that eventually became the Boedeker Building, but records are not available to show if the building's final form reflects Hedrick's design. By 1925 Hedrick was operating his own independent architectural firm with offices in Fort Worth, Dallas, and Houston. Over more than 30 years he grew the firm to nationwide prominence and the third largest in the country. Hedrick produced buildings in a wide range of historical and modern styles. He died in Houston of a heart attack on May 5, 1964, and was buried in Fort Worth. Adapted from The Adolphus Hotel Dallas Landmark Commission Landmark Nomination Form, March 2015; Dallas Permit Records, Dallas Public Library Dallas History and Archives Division.

[17] "Connor Home is Sold for Auto Salesroom," *Dallas Morning News (Dallas, Texas),* November 26, 1919: 15.

[18] "Man Held on 16 Charges Will be Tried Monday", *Dallas Morning News (Dallas, Texas)*, October 16, 1920.

[19] "Ice Cream Company Buys New Location for Plant," *Dallas Morning News (Dallas, Texas),* October 9, 1920: 10.

largely residential area owing to the fact that the facility was to be fully electric, without a need for smokestacks.[20] The Boedeker Company proudly announced the completion of the facility with a full-page advertisement in the Jewish Trade Journal (Figure 5).

The Ice Cream Trade Journal produced a comprehensive article on the new building upon its completion. This article is the source of most of the known information about the Boedeker Building and is included in its entirety as Figures 6-9. The beautiful, two-story, brick and terra cotta building was completed in 1921 and was given a "temporary roof" in anticipation of the construction of an additional floor. The state-of-the-art plant could produce 3,000 gallons of ice cream per day and contained four separate and isolated electrical systems to protect the operation against electrical failure. The power room, in the southeast corner of the first floor, housed, "four enclosed York compressors, which furnish all the refrigeration necessary for the freezing and the hardening of ice cream and the manufacturing of an ample supply of ice and are cross-connected so that any or all of the battery may be operated on any unit in the plant. Three of these compressors are of ample capacity to take care of the present plant equipment leaving one machine surplus for use in an emergency."[21]

Beneath the power room is a basement which housed the boiler that was used to generate steam for pasteurizing and sterilizing. Additionally, there was a well in the basement from which the water had an initial temperature of 65 degrees. On the first floor was the freezing room which featured "a white tile floor with white enameled tile walls to a height of 5 ½ feet." The remaining wall surface was comprised of Portland cement plaster, thereby allowing the room to be completely washed down. The freezing was done by four fifty-quart Continental direct expansion ammonia freezers which in 1921 was some of the most state-of-the-art equipment available. The flooring under the freezers was raised ten inches to allow the operator to empty them without additional effort. Also in the freezing room, between the two middle freezers, there was a Mojonnier over-run controller. This machine allowed for quality assurance as well as waste reduction. There were two hardening rooms located on the first floor that each had a capacity of 3,500-4,000 gallons. One room was arranged for brick ice cream and stored the bricks and the bulk of non-vanilla ice cream. The other room was used exclusively for vanilla bulk ice cream. In the shipping room on the first floor, there was an ice crusher which was fed from the ice vault on the second floor with the ice being carried down chutes by gravity. Along the north side of the building is an electric elevator that was used to transport raw material between the floors.[22]

On the second floor, there is a mixing room that housed "one 500 gallon Pfaudler glass lined mixing vat and pasteurizer, two 1,000 gallon Pfaudler glass lined holding vats and one 400 gallon per hour Progress homogenizer."[23] Also on the second floor was an ice tank with 25 tons daily capacity with additional space reserved for a tank of the same size in addition to a large storage room for tubs, cans, and cabinets.[24]

*George Boedeker*

George L. Boedeker was just fourteen years old when the Elite Café was established in 1896, so it is reasonable to say he grew up in the ice cream business. George immersed himself in understanding all aspects of manufacturing, marketing, and sales, and he became an industry expert. By his early twenties, he was a regular speaker and presenter at trade events on topics like "Standards and Pure Food Laws" (1908), or "Leaks in Ice Cream Plants and How to Stop Them" (1915).[25] He helped found the Texas Association of Ice Cream Manufacturers in 1906 and was elected secretary and treasurer in

[20] "Boedeker Company's New Ice Cream Factory," *The Ice Cream Trade Journal*, vol. 17: 51.
[21] Ibid.
[22] Ibid.
[23] Ibid.
[24] Ibid.
[25] *Dallas Morning News (Dallas, Texas),* November 8, 1908: 7.; *Dallas Morning News (Dallas, Texas),* December 9, 1915: 11.

1908 at the age of 24.[26] He brought the association meeting to Dallas in 1912 where he was elected to serve as the organization's president.[27] He later served as president of the Southern Ice Cream Association, the National Ice Cream Association, and the International Ice Cream Association.

Boedeker's interest in the early adoption of new processes and technologies was reflected in the design of the company's new all-electric manufacturing facility. The company touted its focus on food safety and the new plant boasted of new carbonization technology in which carbon dioxide gas was used in processing rather than air to create a sterile environment inside equipment.[28] At the time the plant opened in 1921, Boedeker was already exploring new technologies to improve the point-of-sale aspect of the business. Boedeker is credited in some sources as having perfected the iceless ice cream cabinet.[29] He worked with local cabinet manufacturer Hugh Cooper to manufacture and distribute about one hundred of the cabinets in northeast Texas.[30] The preservation of ice cream at points-of-sale was a common problem for ice cream manufacturers. Ice and salt brine were used and, besides being messy and corrosive, required their own logistics for delivery and use. Rapid technological advancement in refrigeration equipment brought iceless cabinets onto the market in the early 1920s. In 1923 George Boedeker put a new "Coldmaker" Iceless Ice Cream Cabinet on display in his showroom and appealed directly to his retailers to visit and inspect it.[31]

Iceless cabinets threw ice cream manufacturers into turmoil due to the uncertainty the new technology represented. In April 1925, the journal, *Ice Cream Review*, published the results of a sweeping survey asking makers from across the nation to express their views and to describe what they viewed as the pros and cons of the cabinets. Many were unconvinced that the technology would catch on. Others were concerned about the cost of the equipment and who should be held responsible for the cost of installation and maintenance, manufacturers, or retailers. Some were concerned that their competitors would use free or discounted cabinets to undercut their business and steal existing customers. The response from Texas was written by George L. Boedeker and succinctly explained that whether the cabinets were sold, leased, or even provided to sellers for free, the cost was more than offset by increased profits. The use of the cabinets allowed for a reduction or elimination of dual routes for the delivery of ice and salt and a corresponding reduction in the space needed at the manufacturing plant. Boedeker and others argued that iceless cabinets were cleaner, provided more space for products, and kept them stable for longer periods. Prophetically, of the thirty pages in the journal dedicated to the survey, about a third featured advertisements for the latest models of iceless cabinets.[32]

A second innovation quickly embraced by George Boedeker was dry ice. Produced by freezing carbon dioxide gas and compressing it into blocks, dry ice allows for products to be held at very low temperatures and, because the carbon dioxide evaporates when it melts, no liquid is left behind. In the 1920s the impact on ice cream manufacturing and delivery was profound. Not only did it allow products to be stored far more cleanly, cheaply, and for longer periods, it eliminated the need to transport thousands of pounds of ice and brine to keep ice cream stable on delivery trucks. To ensure access to the product, in 1928 a local consortium made up primarily of ice cream distributors, including Boedeker, purchased what was Dallas' first dry ice manufacturer, Gas Ice Incorporated.[33] In 1929 Boedeker announced it would be the first company in Dallas to offer home delivery of ice cream products using dry ice.[34] Prior to the widespread adoption

[26] *Dallas Morning News (Dallas, Texas),* November 8, 1908: 7.
[27] *San Antonio Light (San Antonio, Texas)*, November 12, 1912: 2.
[28] *Dallas Morning News (Dallas, Texas),* July 7, 1921.
[29] It is not clear what Boedeker's role was in the development of refrigerated cabinets and his name is not associated with any known patents.
[30] "Made First Ice Cream Cabinets," *Dallas Morning News (Dallas, Texas),* March 28, 1926; Cooper would later distribute Frigidaire iceless cabinets.
[31] Advertisement, *Dallas Morning News* (Dallas, Texas), March 28, 1923: 2.
[32] "Iceless Cabinets – What & Why," *Ice Cream Review (Milwaukee, Wisconsin)*, April, 1922: 72-102.
[33] "Dry Ice Users to Own Local Plant," *Dallas Morning News* (Dallas, Texas), March 14, 1928: 15.
[34] Advertisement, *Dallas Morning News* (Dallas, Texas), September 1, 1929: 10.

of iceless home refrigerators, keeping ice cream at home was difficult. Special packaging containers with dry ice allowed ice cream to be kept stable without the need for refrigeration for six to eight hours. Dry ice also opened the market by allowing customers to purchase ice cream or bulk frozen novelties for special events. Dry ice technology was applied to the Boedeker wholesale delivery fleet of trucks in 1930. This change eliminated the need for the trucks to carry as much as three thousand pounds of ice and salt for out-of-town deliveries (Figure 10).[35]

Pasteurization of dairy products was being widely promoted by state and federal governments in the 1920s, and this, too, was an area where George Boedeker saw opportunities. The company had always seen product safety and cleanliness as essential to the brand and advertising. In 1930 the company began investing in pasteurization plants, first converting its Sherman plant to the process, followed by the creation of a new plant in Paris. The plants not only provided Boedeker with pasteurized raw materials for use in its ice cream but were also intended to allow the expansion of the company into wholesale distribution and home delivery of safe dairy products.[36] Boedeker would not stay in the pasteurization business for long. He sold the pasteurization plants soon after they were established. The reasons for his divestment are not clear, but the new plants continued to provide a local source of pasteurized products for his ice cream manufacturing.[37]

The effect of home refrigeration on the Boedeker business is not entirely clear. Iceless domestic home refrigerators began to become commonplace as the U.S. government implemented programs during the Great Depression to promote the adoption of electrical appliances to stimulate the economy. After World War II, home refrigerators became commonplace in American homes. At the same time, the expansion of the self-service grocery store and the use of retail refrigeration led to the gradual consolidation of dry goods, meats, produce, and dairy products under one roof. However, home delivery of dairy products remained popular through the 1950s. Still, retail and home refrigeration brought an eventual shift from the sale of ice cream primarily at retail storefronts and soda fountains to the self-service grocery market. Advertisements for Boedeker and Grocers indicate that some of Boedeker products were available in grocery stores by the late 1940s, but it does not appear the company made a major play into the retail grocery market.

When it opened in 1921 the new plant operated at three times the capacity of the previous building and the Boedeker Manufacturing Company became a regional presence. With George Boedeker at the helm, the company expanded and eventually opened manufacturing facilities in McKinney, Paris, Sherman, Texarkana, Greenville, Ennis, and Longview, Texas. In some cases, the expansion involved the purchase of existing creameries like McKinney's Collin County Creamery and Ennis' Kendall Ice Cream Company. In addition to marketing its products for sale at soda fountains, Boedeker operated stand-alone ice cream shops across northeast Texas. The Great Depression represented a period of financial hardship for the company, but it survived and continued to thrive.[38]

In addition to his participation in state, national, and international trade groups, George Boedeker was an active civic leader. Notably, he was elected president of the Dallas Fire Prevention Council in 1935 and led efforts to reduce fire events in the city and to lower fire insurance rates.[39] In this capacity he played a role in overseeing fire safety for the 1936 Centennial Exposition at Fair Park. He was elected chairman of the board of management of the Dallas YMCA in 1947.

The Boedeker Ice Cream Factory continued to be a household name for quality products and innovation until it merged with the Carnation Company of Texas in 1951.[40] George Bodeker stayed on as manager of the plant until his retirement in early 1956. Advertisements in Texas newspapers show that the brand was marketed as Carnation-Boedeker for several

[35] "Federal Tires on Dry Ice Truck," *Dallas Morning News (Dallas, Texas),* April 6, 1930: 8.
[36] "Boedeker to Install New Pasteurization Equipment," *Paris Morning News (Paris, Texas)*, July 20, 1930; p12.
[37] Advertisement, *Paris Morning News (Paris, Texas),* August 03, 1930: 2.
[38] "Boedeker and Carnation Firms Merge," *Dallas Morning News (Dallas, Texas),* December 2, 1951.
[39] *Dallas Morning News (Dallas, Texas)*, November 2, 1935: 3.
[40] "Boedeker and Carnation Firms Merge," *Dallas Morning News*.

years, and after George Boedeker's retirement, marketed under the Carnation name, with one line being called "Boedeker 1896." Carnation operated the plant and a chain of retail outlets until 1975. Since that time, the building has been used for a variety of purposes, primarily warehousing, but has been vacant for at least a decade.

**Conclusion**

The 1921 Boedeker Ice Cream Company Building is significant to the development of the mass-produced ice cream industry locally in Dallas as well as regionally in Texas and surrounding states. Founded in 1896 by Frederick Boedeker and his then 14-year-old son George in the basement of their Dallas restaurant, the company was rapidly expanded to a regional concern. After the death of Frederick Boedeker in 1921, the young George L. Boedeker grew and strengthened the company through innovation and the early adoption of new technologies and processes. Boedeker was a nationally recognized industry leader who served in leadership roles in state, national, and international trade groups. As the flagship building of one of Texas' first and most significant ice cream manufacturers, the Boedeker Ice Cream Company Building is eligible under Criterion A in the area of Industry at the local level, with a period of significance of 1921 to 1951, the years the building served as the company headquarters.

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——— "Boedeker and Carnation Firms Merge," *Dallas Morning News,* December 2, 1951.

———"Connor Home is Sold for Auto Salesroom," *Dallas Morning News,* November 26, 1919: 15.

———"F. W. Boedeker & Son," *Dallas Morning News,* January 20, 1907: 8.

———"Federal Tires on Dry Ice Truck," *Dallas Morning News,* April 6, 1930: 8.

———"Ice Cream Company Buys New Location for Plant," *Dallas Morning News,* October 9, 1920: 10.

———"Local Notes." *Dallas Morning News,* December 13, 1919: 9.

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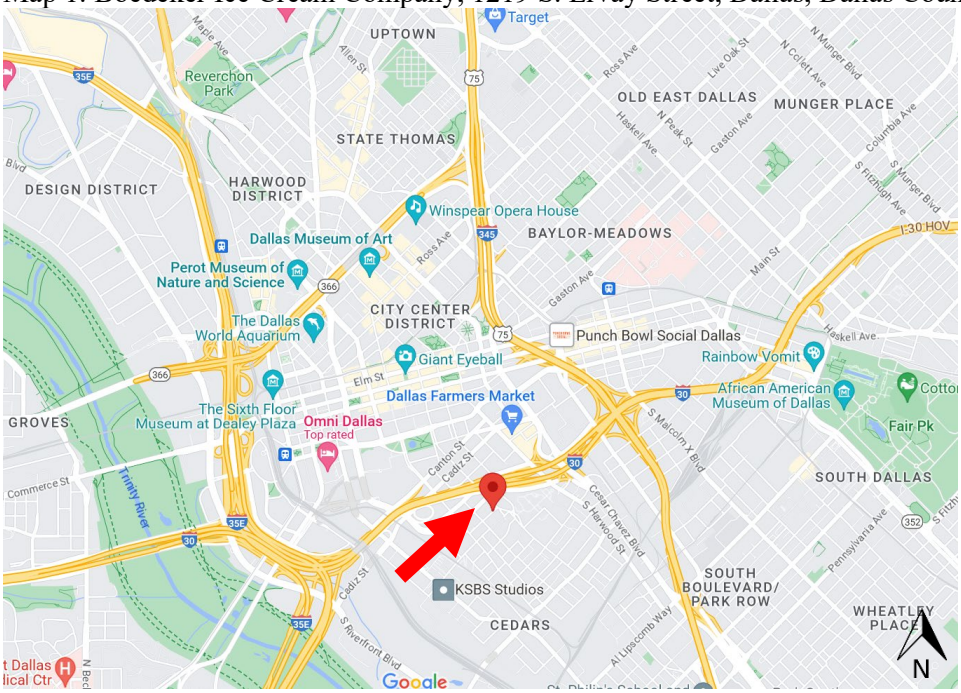
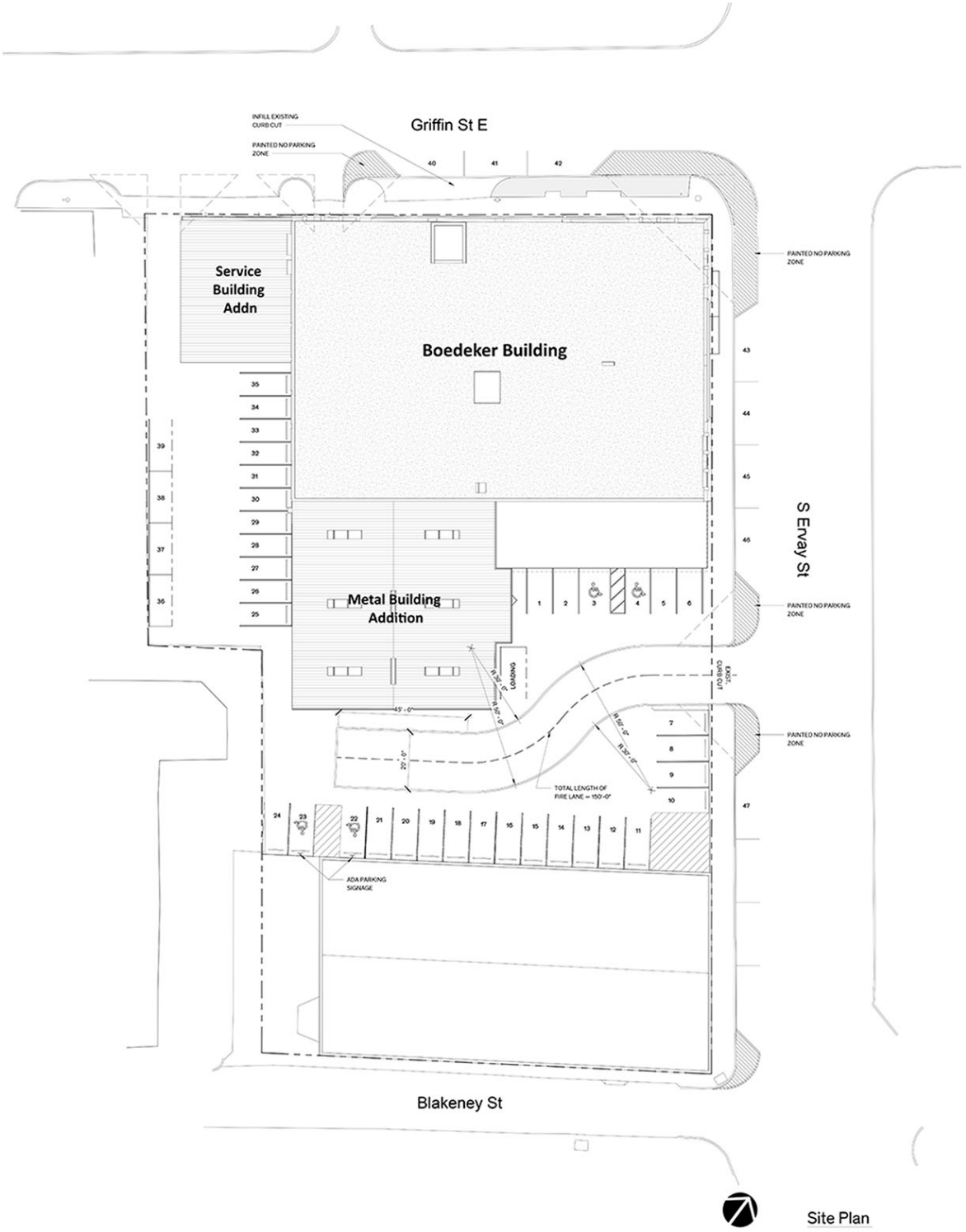
## Maps

Map 1: Boedeker Ice Cream Company, 1219 S. Ervay Street, Dallas, Dallas County. Source: Google Maps (10/23/23)




Map 2: Dallas, Boedeker Ice Cream Co. 32.773083° -96.792034° Source: Google Earth (10/23/23)

Map 3: Site map



Map 4: The nominated boundary is the legal parcel record by Dallas CAD: W O CONNOR ADDITION, BLOCK A/93 Tract 6 & Lot 1. Source: DALLAS CAD accessed 10/23/2023.

## Figures

Figure 1: 1921 Sanborn Fire Insurance Map showing the nominated building under construction at the corner of South Ervay and Pocahontas (now Griffin) Streets.


Original located at the Dolph Briscoe Center for American History, University of Texas at Austin

Figure 2: 1921 Sanborn Fire Insurance Map showing the nominated building (detail).

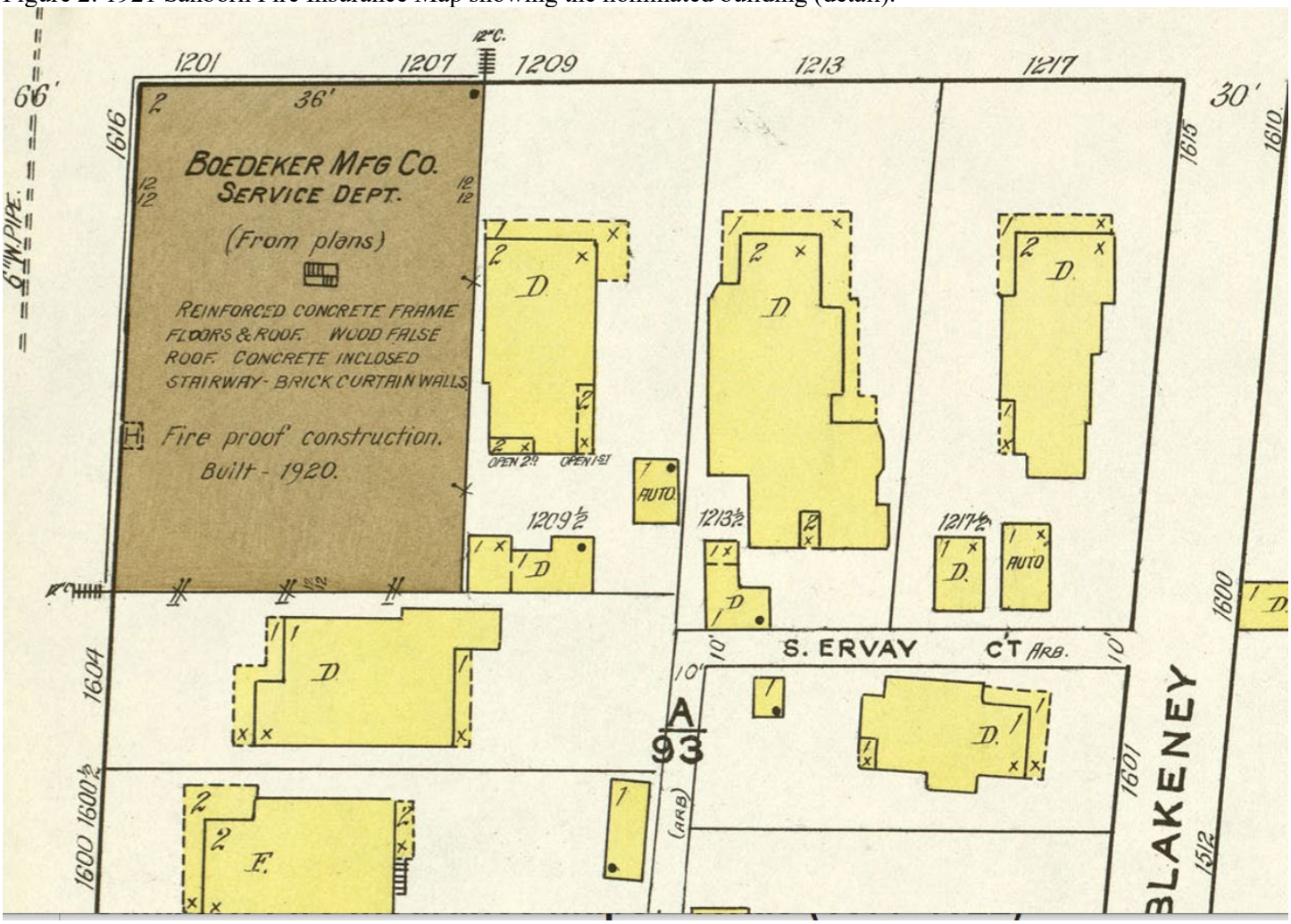


Figure 3: Sanborn Fire Insurance map updated in 1952 showing nominated building.

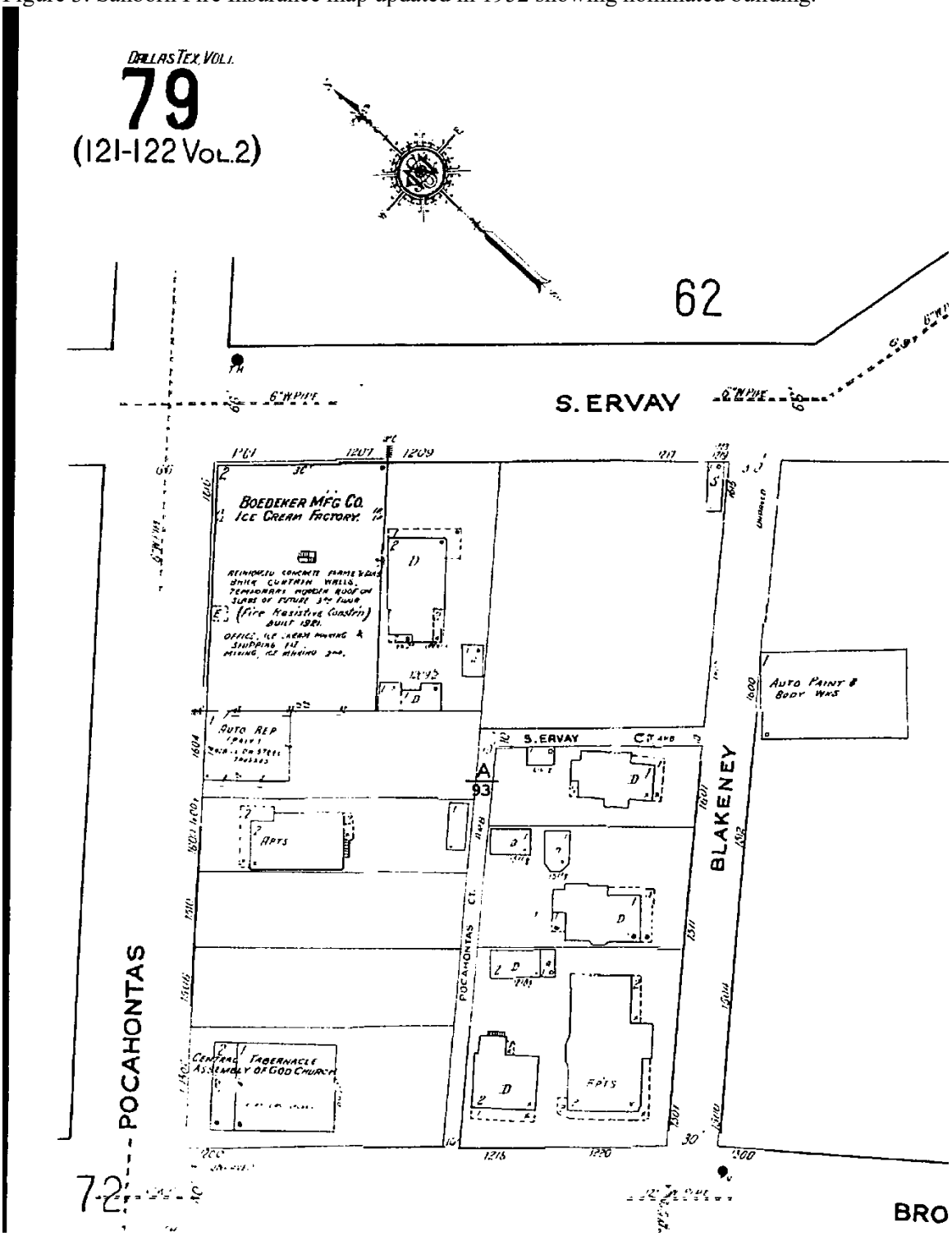


Figure 4: George Boedeker pictured in the *Dallas Morning News*, December 15, 1927, p2.


City Gets Southern Ice Cream Convention

GEORGE L. BOEDECKER.

Figure 5: The building c.1930. Source: Dallas Public Library, Dallas History and Archive Division.

Figure 6: Advertisement announcing the new building in *The Jewish Monitor* (Fort Worth-Dallas, Tex.), Vol. 9, No. 21, Ed. 1 Friday, September 9, 1921. The building appears to be under construction without its permanent blade sign.

Figure 7: The Ice Cream Trade Journal published a description of the New Boedeker Ice Cream Plant in 1921. The article is provided here and on the following pages in its entirety. (cont. Figs. 7-9))



# BOEDEKER COMPANY'S NEW ICE CREAM FACTORY

## Modern Plant of Texas Firm Is Arranged For Economical Manufacture of Ice Cream

The Boedeker Manufacturing Co., 1200 Block, South Ervay st., Dallas, Texas, moved into its new modern ice cream factory on May 15 of this year. The new plant is the fulfillment of the dreams of F. W. Boedeker, a pioneer ice cream manufacturer of Texas, who died early in 1920 before seeing his ideas carried out.

The building is two stories, fireproof construction, of reinforced concrete and face brick with glazed terra cotta trimmings. It has a plate glass front-


EXTERIOR OF PLANT

age of 100 feet on the west side of South Ervay street, one of Dallas' heaviest traveled thoroughfares, and extends back with a frontage of 150 feet on Pocahontas street.

The ceilings of the first floor are 22 feet high and, with 45 Luxifer prism glass transoms, 3½ by 7 feet each, running the full length of the front and side of the building, and 19 similar transoms of plate glass in the rear of the building, making a daylight plant. No artificial lights are used excepting in the refrigerating rooms.

The main entrance is at the center of the Ervay street frontage. To the right of the entrance, occupying a space of 25 by 50 feet, is the office. This space gives ample room for the sales department and both general and private offices.

On the left of the office, with a frontage and depth of 50 feet, and in full view of the street through large plate glass windows, is the power room. In this room is a battery of four enclosed type York compressors, which furnish all the refrigeration necessary for the freezing and the hardening of the ice cream and the manufacturing of an ample supply of ice. These compressors are electrically driven by individual motors and are cross-connected so that any or all of the battery may be operated on any unit in the plant. Three of these compressors are of ample capacity to take care of the present plant equipment leaving one machine surplus for use in an emergency. Space is also left for any future expansion in the way of additional machinery.

Under one corner of the power room is the basement in which is located the boiler furnishing steam for pasteurizing and for sterilizing. The well is also in the basement and the water from the well has an initial temperature of 65 degrees Fahrenheit.

Directly back of the office is the freezing room. This room has a white tile floor with white enameled tile walls to a height of 5½ feet. The balance of the walls are of Portland cement plaster thereby allowing for a complete washing down of the room at any time. The ceiling is 22 feet and the size of the room 22 by 33 feet. Ample light is furnished through five large prism glass windows on the street side.

Freezing is done by a battery of four fifty-quart Continental direct expansion ammonia freezers. The flooring under these freezers is raised ten inches which allows the operator to empty them with practically no bending over. Between the two middle freezers is a Mojonnier over-run controller. Between the first and second and the third and fourth freezers are carbonic gas tanks with which each freezer is connected. The mix runs, by gravity, through sanitary pipes from the holding vats almost directly overhead. In this room are also the usual water and steam connections necessary for the daily cleaning and sterilizing of the machines.

The two hardening rooms open directly from the

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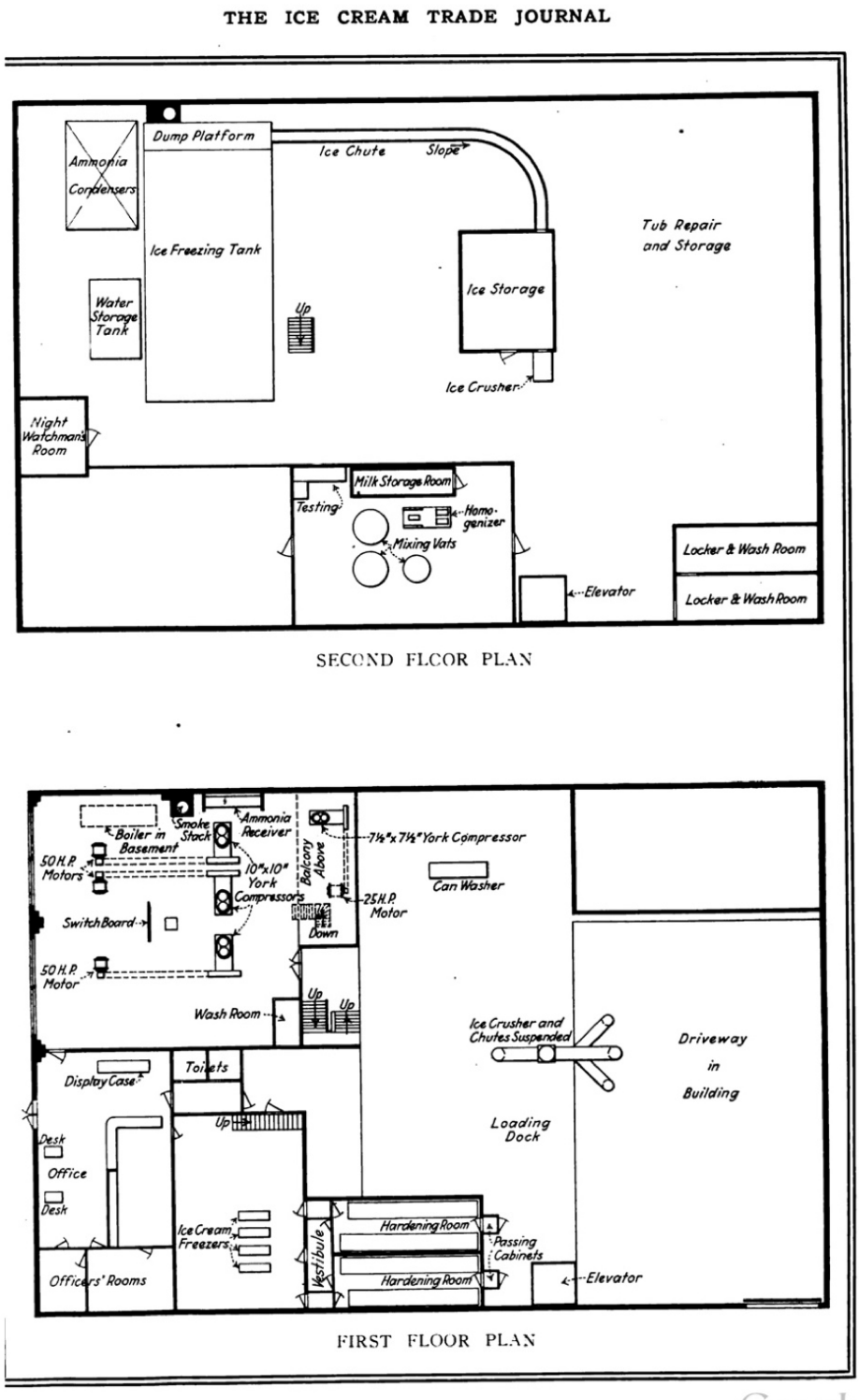
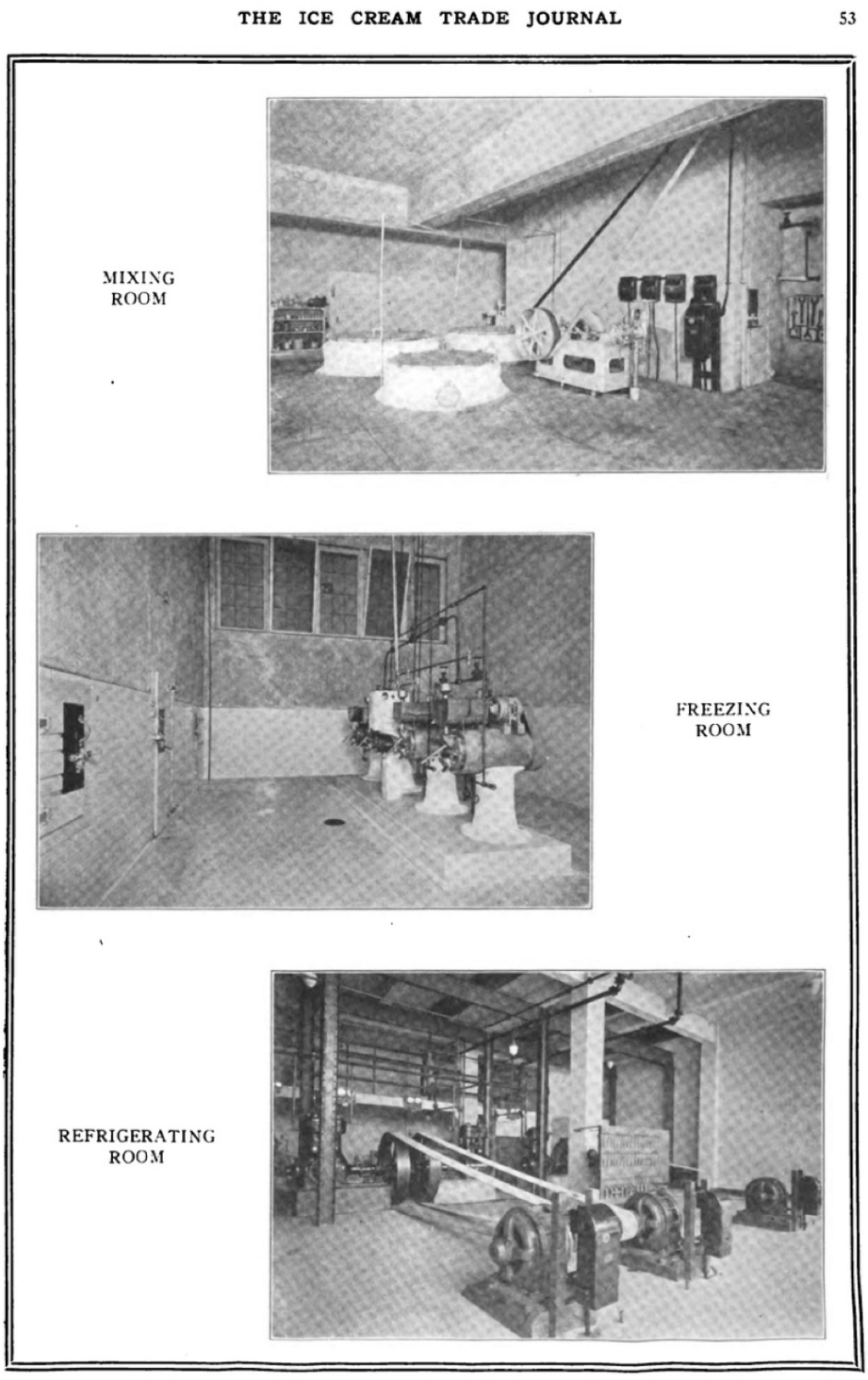
Figure 8: Historic interior plans as shown in the *Ice Cream Trade Journal* in 1921.




Digitized by Google

Figure 9: Historic interior as shown in the *Ice Cream Trade Journal* in 1921.


THE ICE CREAM TRADE JOURNAL 53

MIXING ROOM

FREEZING ROOM

REFRIGERATING ROOM

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Figure 10: The *Ice Cream Trade Journal* published a description of the New Boedeker Ice Cream Plant in 1921. The article is provided here and on the following pages in its entirety.



freezing room. They are direct expansion still air rooms and have an approximate capacity of from 3,500 to 4,000 gallons each. One room is especially arranged for brick ice cream and in it is stored the brick cream and the bulk ice cream other than vanilla. The other room is used for the vanilla bulk cream exclusively. The intake cabinets open into the freezing room directly in front of the freezers. The outlet cabinets open out into the shipping room at the rear.

A special brick cutting and wrapping room is at one end of the shipping room.

The shipping room occupies some 50 by 75 feet in the center portion of the building and has a loading dock 75 feet long. The ice crusher is on a platform directly under the ceiling and is fed from the ice vault directly above it on the second floor. The ice is carried, by gravity, through four 18-inch chutes to the trucks or the platform as may be required.

At the extreme south end of the shipping room is the can washing department. Here every can is thoroughly cleaned, rinsed in running water and then sterilized with live steam.

The rear fifty feet of the first floor is lowered and forms a driveway, 50 by 75 feet, for the trucks. There is ample space for all trucks to make the necessary turns to get to the dock and it also affords night storage for all delivery equipment.

At the north end of the shipping room and within a few feet of the dock is an electric elevator by which all raw material is taken to the second floors to the mixing and storage rooms.

The mixing room is 28 by 50 feet with one long side all windows. It is equipped with one 500-gallon Pfaudler glass lined mixing vat and pasteurizer, two 1,000-gallon Pfaudler glass lined holding vats and one 400-gallon per hour Progress homogenizer. In one corner of the mixing room is the laboratory equipped with Mojonnier testing apparatus. A milk and cream holding room and the general store room open direct into the mixing room.

On the second floor also is the ice tank of 25 tons daily capacity, with space reserved for an additional tank of the same size, an ice vault to take care of surplus ice, and a large storage room for tubs, cans and cabinets. Locker rooms equipped with lockers, shower baths, etc., are also on the second floor.

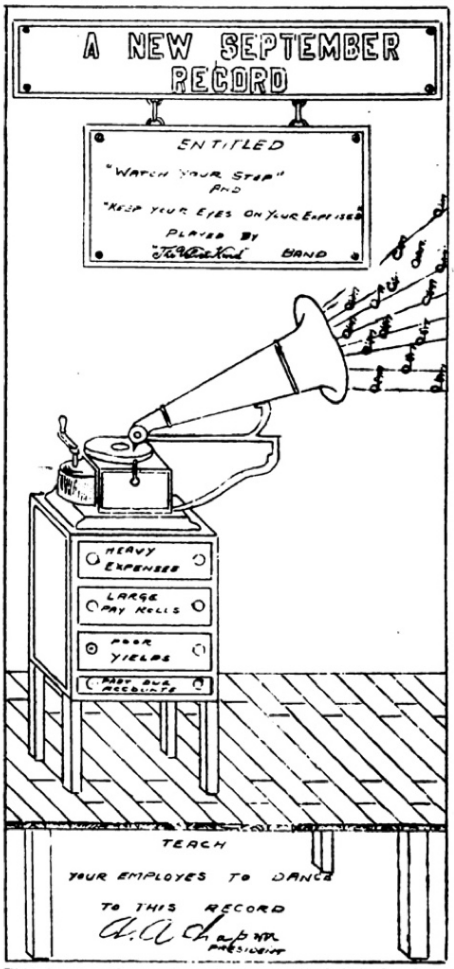
The company formally opened the plant on July 7, and thousands of Dallas people availed themselves of the opportunity of seeing a modern ice cream plant in operation.

## CAMPBELL NEW CHEMISTRY CHIEF

Walter G. Campbell, assistant chief of the Bureau of Chemistry since 1916 was recently appointed by Secretary of Agriculture Wallace acting chief to fill the place of Dr. Carl L. Alsberg, resigned. Dr. W. W. Skinner, chief of the water and beverage laboratory of the Bureau since 1908 is designed as assistant chief.

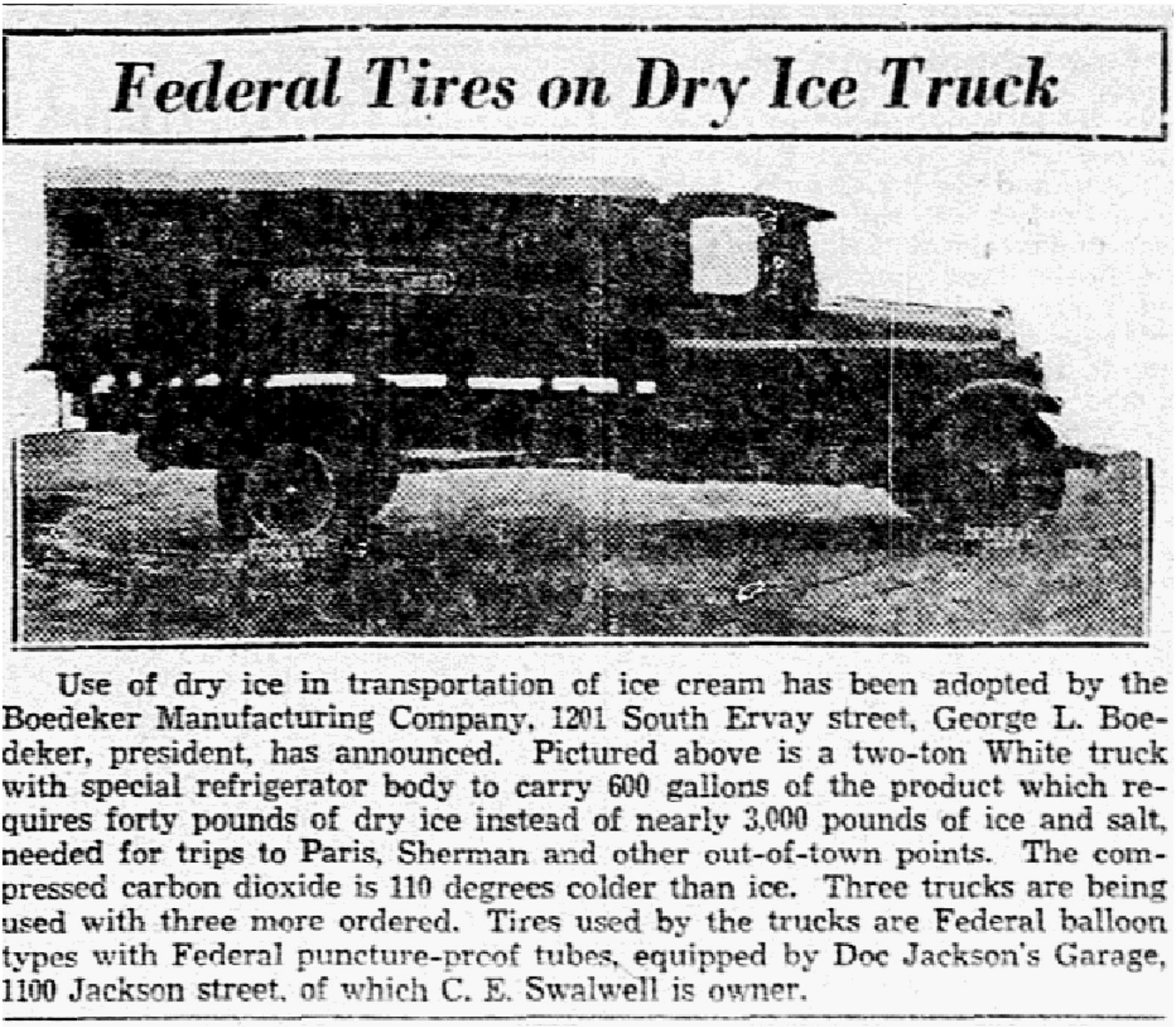
Mr. Campbell has been with the bureau since 1907, when he was called from his work of assisting in enforcing the state food and drug laws of Kentucky, and was selected by Dr. H. W. Wiley, then chief of the bureau, as chief inspector to organize the inspection work under the Federal Food and Drugs Act, which became effective at that time.

Upon the reorganization of the Bureau of Chemistry in 1914 he was made chief of the Eastern food and drugs inspection district, and in December, 1916, was promoted to asistant chief. Mr. Campbell has been largely instrumental in organizing the field work of inspecting interstate and foreign commerce in food and drugs. He is 44 years old, a native of Kentucky, and a graduate of the University of Kentucky.




This is one of a series of mimeographed bulletins being used by the Chapin-Sacks Corporation, Washington, D. C., to remind its fifteen branch houses of the importance of reducing expenses and increasing efficiency.

Figure 11: *Dallas Morning News* article depicting the new dry ice delivery trucks of the Boedeker Manufacturing Co.



**Federal Tires on Dry Ice Truck**

Use of dry ice in transportation of ice cream has been adopted by the Boedeker Manufacturing Company, 1201 South Ervay street, George L. Boedeker, president, has announced. Pictured above is a two-ton White truck with special refrigerator body to carry 600 gallons of the product which requires forty pounds of dry ice instead of nearly 3,000 pounds of ice and salt, needed for trips to Paris, Sherman and other out-of-town points. The compressed carbon dioxide is 110 degrees colder than ice. Three trucks are being used with three more ordered. Tires used by the trucks are Federal balloon types with Federal puncture-proof tubes, equipped by Doc Jackson's Garage, 1100 Jackson street, of which C. E. Swalwell is owner.

**Photographs**

| | |
|---|---|
| Name of Property: | Boedeker Building |
| City or Vicinity: | Dallas |
| County, State: | Dallas, TX |
| Photographer: | Jay Firsching |
| Date Photographed: | 09/15/2022 (unless otherwise noted) |
| Location of Original Digital Files: | HRTC Services |

*All photos accurately depict the building's current appearance in 2025.*

Photo 1: Southeast oblique view from South Ervay Street facing northwest.

Photo 2: Northeast oblique view from Ervay Street facing southwest.

Photo 3: East elevation south bay, second floor detail. View facing west. (Photo taken 01/14/2025)

Photo 4: North elevation, first floor typical bay. View facing south. (Photo taken 01/14/2025)

Photo 5: Northwest oblique view from Griffin Street with rear service building addition at right, facing southeast.

Photo 6: West elevation with service building addition in foreground, facing east.

Photo 7: South elevation of service building addition, camera facing north.

Photo 8: Southwest oblique view from the parking area with the service building addition at left and the metal building addition at right, facing northeast.

Photo 9: Partial west elevation from the parking area with service building addition at left and metal building addition at right, facing east.

Photo 10: Partial west elevation from the parking area with metal building addition, facing east.

Photo 11: South elevation from the parking area with metal building addition at left, facing north.

Photo 12: Covered parking area at the south elevation with metal building addition to the left. Facing northwest.

Photo 13: Loading dock (left of round column) and truck bays (right of round column). The truck bay floor was originally several feet lower to allow direct truck loading. Facing south to metal building addition.

Photo 14: Interior of metal building addition looking toward south wall of the main building. Facing north.

Photo 15: First floor refrigerating room. The original concrete mezzanine catwalk has been removed with metal shoring added to support the floor above which was damaged from extended exposure to ice and salt. Stair to boiler room is at bottom center. Facing southwest.

Photo 16: First floor refrigeration room with boiler room stair at left. Facing east toward primary elevation.

Photo 17: First floor hardening/freezing room (modified) with portions of original tile walls visible at base of existing walls. Facing northwest.

Photo 18: Interior of service building addition. Main building is on the left. Facing south.

Photo 19: Second floor northeast workroom with modified windows. Facing northeast.

Photo 20: Second floor mixing room. Facing west.

Photo 21: Second floor work and storage area. Facing northeast.

Photo 22: Second floor work and storage area. Facing southwest.

Photo 23: Typical original windows. Second floor at front elevation facing east.