

## *Spokane Register of Historic Places Nomination*

*Spokane City/County Historic Preservation Office, City Hall, 3<sup>rd</sup> Floor  
808 W. Spokane Falls Boulevard, Spokane, WA 99201*

### **1. HISTORIC NAME**

Historic Name **SPOKANE-CONTINENTAL BAKERY  
BUILDING**  
Common Name Wonder Building, Hostess Building

### **2. LOCATION**

Street & Number 821 W. Mallon Avenue  
City, State, Zip Code Spokane, WA 99201  
Parcel Number 35182.4303

### **3. CLASSIFICATION**

Category	Ownership	Status	Present Use	
<input checked="" type="checkbox"/> building	<input type="checkbox"/> public	<input type="checkbox"/> occupied	<input type="checkbox"/> agricultural	<input type="checkbox"/> museum
<input type="checkbox"/> site	<input checked="" type="checkbox"/> private	<input checked="" type="checkbox"/> work in progress	<input checked="" type="checkbox"/> commercial	<input type="checkbox"/> park
<input type="checkbox"/> structure	<input type="checkbox"/> both		<input type="checkbox"/> educational	<input type="checkbox"/> religious
<input type="checkbox"/> object	<b>Public Acquisition</b>	<b>Accessible</b>	<input type="checkbox"/> entertainment	<input type="checkbox"/> residential
	<input type="checkbox"/> in process	<input checked="" type="checkbox"/> yes, restricted	<input type="checkbox"/> government	<input type="checkbox"/> scientific
<b>Site</b>	<input type="checkbox"/> being considered	<input type="checkbox"/> yes, unrestricted	<input checked="" type="checkbox"/> industrial	<input type="checkbox"/> transportation
<input checked="" type="checkbox"/> original		<input type="checkbox"/> no	<input type="checkbox"/> military	<input type="checkbox"/> other
<input type="checkbox"/> moved				

### **4. OWNER OF PROPERTY**

Name Wonder Spokane, LLC  
Street & Number 250 Steele Street, Suite 375  
City, State, Zip Code Denver, CO  
Telephone Number/E-mail Pete Mounsey, [pete@wonderbuilding.com](mailto:pete@wonderbuilding.com),  
306-718-1617  
Nick Mounsey, [nicholasmounsey@comcast.net](mailto:nicholasmounsey@comcast.net)  
Anne Mounsey, [gapmounsey@familymounsey.com](mailto:gapmounsey@familymounsey.com)

### **5. LOCATION OF LEGAL DESCRIPTION**

Courthouse, Registry of Deeds Spokane County Courthouse  
Street Number 1116 West Broadway  
City, State, Zip Code Spokane, WA 99201  
County Spokane

### **6. REPRESENTATION OF EXISTING SURVEYS**

Title City of Spokane Historic Landmarks Survey  
Date Federal\_\_\_ State\_\_\_ County\_\_\_ Local\_\_\_  
Location of Survey Records Spokane Historic Preservation Office

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**7. DESCRIPTION**

*(continuation sheets attached)*

**Architectural Classification**

**Condition**

- excellent
- good
- fair
- deteriorated
- ruins
- unexposed

**Check One**

- unaltered
- altered

**Check One**

- original site
- moved & date

**8. SPOKANE REGISTER CATEGORIES & STATEMENT OF SIGNIFICANCE**

*(continuation sheets attached)*

**Applicable Spokane Register of Historic Places Categories: Mark "x" on one or more for the categories that qualify the property for the Spokane Register listing:**

- A** Property is associated with events that have made a significant contribution to the broad patterns of Spokane 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 or 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 history.

**9. MAJOR BIBLIOGRAPHICAL REFERENCES**

*Bibliography is found on one or more continuation sheets.*

**10. DIGITAL PHOTOS, MAPS, SITE PLANS, ARTICLES, ETC.**

*Items are found on one or more continuation sheets.*

**11. GEOGRAPHICAL DATA**

Acreage of Property	Less than one acre.
Verbal Boundary Description	D.P. Jenkins Addition, Lots 3-10, Block 2, including 180 feet of vacated alley.
Verbal Boundary Justification	Nominated property includes entire parcel and urban legal description.

**12. FORM PREPARED BY**

Name and Title	Linda Yeomans, Consultant
Organization	Historic Preservation Planning & Design
Street, City, State, Zip Code	501 West 27 <sup>th</sup> Avenue, Spokane, WA 99203
Telephone Number	509-456-3828
Email Address	lindayeomans@comcast.net
Date Final Nomination Heard	May 17, 2017

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13. SIGNATURE(S) OF OWNER(S)

*Pat H. Mounsey*  
*Pat H. Mounsey*  
*Pat H. Mounsey*

14. FOR OFFICIAL USE ONLY

Date nomination application filed: 4/25/17

Date of Landmarks Commission Hearing: 5/17/17

Landmarks Commission decision: approved

Date of City Council/Board of County Commissioners' hearing: \_\_\_\_\_

City Council/Board of County Commissioners' decision: 6/12/2017

I hereby certify that this property has been listed in the Spokane Register of Historic Places based upon the action of either the City Council or the Board of County Commissioners as set forth above.

*Megan Duvall*  
Megan Duvall  
City/County Historic Preservation Officer  
City/County Historic Preservation Office  
Third Floor—City Hall  
808 W. Spokane Falls Blvd.  
Spokane, WA 99201

5/18/17  
Date



Attest:  
*Jeri L. Spots*  
Jeri L. Spots  
City Clerk

Approved as to form:  
*Pat Delf*  
Pat Delf  
Assistant City Attorney

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*Spokane-Continental Bakery Building in 1930,  
looking at the property's southeast corner, sited on Broadway Avenue & Post Street*



*Spokane-Continental Bakery Building in 2017*

## ***SECTION 7: DESCRIPTION OF PROPERTY***

### ***Summary Statement***

The Spokane-Continental Bakery Building is a well-preserved example of the industrial/commercial warehouse building type constructed during the first half of the 20<sup>th</sup>-century. Construction of the building began in 1909, and grew as various additions and modifications were undertaken in 1917, 1920, 1947, and 1956.<sup>1</sup> The large 49,000-square-foot<sup>2</sup> bakery warehouse is a multi-level, reinforced red brick masonry construction structure that extends through the entire blockfront along Broadway Avenue between Lincoln and Post Streets. Located a few hundred yards north of the Spokane River in an industrial/commercial section of Spokane, Washington, the warehouse building features a symmetrical pattern of tall windows that offer narrow between-building-views of the Spokane River. Common to most early 20<sup>th</sup>-century industrial/commercial warehouses, the bakery building's exterior and interior are plain with little articulation or embellishment, and reveal common-bond brick masonry, an open and spacious interior with a combination of concrete-brick-wood plank floors, exposed brick masonry perimeter walls, high ceilings of 12 feet or more, and exposed structural posts and beams made of wood, concrete, and steel. Even with various exterior window and warehouse delivery door modifications during the past century, the Spokane-Continental Bakery Building retains good to excellent integrity in original location, design, materials, workmanship, and association.

### ***CURRENT APPEARANCE & CONDITION***

#### ***Site***

The property is sited on Lots 3 through 10, which occupy 80% of the Spokane city 10-lot-block legally identified by Spokane County as Block 2 in the D. P. Jenkins Addition in West Central Spokane. The property is bounded by West Broadway Avenue to the south, West Mallon Avenue to the north, and by North Post and North Lincoln Streets to the east and west respectively. The property is surrounded by a directionally correct grid work of paved city streets, and a mixed concentration of contemporary and historic commercial buildings and industrial warehouses constructed between the late 1890s and the early 2000s. The Spokane-Continental Bakery Building is built on nearly level grade and occupies all of Lots 6, 7, 8, 9, and 10 in the south half of Block 2, and part of Lot 5 in the north half of Block 2. Built without set-backs, the bakery warehouse fronts paved public streets and abuts public sidewalks that surround the property. With a rectangular footprint in an east/west axis, the brick bakery warehouse fronts Broadway Avenue and measures 300 feet wide and 120 feet deep. In 1956, an industrial garage/loading dock wing was attached at a sharp right angle to the rear northwest corner of the brick bakery warehouse. Unlike the construction materials used in the reinforced brick masonry construction bakery warehouse, the garage wing is made of concrete/pumice block construction, and has a long, narrow footprint on a north/south axis. The garage/loading dock wing is one story, and is 28 feet wide and 136 feet long as it extends in a northerly direction from the brick bakery warehouse through the length of Lot 5 to Mallon Avenue. Two paved parking lots located in the ell formed behind the brick bakery warehouse and

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<sup>1</sup> Spokane County Tax Assessor.

<sup>2</sup> Ibid.

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the attached right-angled garage/loading dock wing were constructed on Lots 3 and 4 in the center north half of Block 2.

***Spokane-Continental Bakery Building***

The Spokane-Continental Bakery Building is an L-shaped compilation of four adjoining buildings constructed in five phases in 1909, 1917, 1920, 1947, and 1956. The warehouse reveals multiple stories and flat roof levels covered and protected with layers of built-up tar. Various brick chimneys, elevator towers, HVAC chillers, fans, vents, and other appurtenances are anchored to areas of the roof. Brick parapets surround the flat roof surfaces of the brick buildings. Applicable basement foundations<sup>3</sup> are constructed with a combination of basalt rock and concrete. Fenestration patterns are mostly symmetrical and include a variety of original and contemporary fixed, sliding, and double-hung windows; glass-block windows; and overhead warehouse, garage, and loading dock doors.

***1909 Building***

In 1909, the first of four contiguous Spokane-Continental Bakery warehouse buildings was built on the southeast corner of the property at Broadway Avenue and Post Street.<sup>4</sup> The original size of the 1909 building was 120 feet square with a slightly raised basement, two stories, and a 30-foot-high flat roof. The property's two primary façades front south along Broadway Avenue and east along Post Street. The south façade features a brick parapet with a brick corbelled cornice and dentil course. The south façade's first and second stories feature symmetrically patterned fenestration with tall 1960s-1970s aluminum frame sliding windows. Basement windows are symmetrically arranged under the first floor windows. Original multi-paned wood-sash windows survive in some basement window openings while the remaining openings are infilled with large wood/metal louvers. A single plain wood pedestrian door is located at the east end of the south façade.

The east façade reveals a continuation of the south façade's brick parapet, corbelled brick cornice, brick dentil course, and a symmetrical pattern of tall windows on the first and second stories. As pictured in a 1925 and a 1930 photograph, two of the original 15/15 multi-paned double-hung wood sash windows were replaced with 2/2 multi-paned double-hung wood sash windows. In the 1960s-1970s, the aforementioned 2/2 windows were replaced with aluminum-frame fixed windows with 2/2 multi-paned glazing. The remaining windows on the east façade were replaced with the same 2/2 1960s-1970s windows. A large door opening in the south half of the building's east façade holds a small contemporary glass-and-metal pedestrian door with flanking glass sidelights and a small window set in brick infill above the door (the door and windows in this opening replaced a tall window before 1930). A plain contemporary pedestrian door is located north of the aforementioned door and is surrounded by brick infill (the entrance replaced one of the original 1909 tall windows before 1930). Two concrete staircases with respective small porch stoops lead up to each of the two doors.

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<sup>3</sup> The 1956 garage/delivery dock wing does not have a basement.

<sup>4</sup> *Spokesman-Review*, 1 May 1909.

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Located at the northeast corner of the building, the exterior planar wall surface of the north 39 feet of the building's east façade is inset 12 inches and marks the division between the bakery warehouse and north garage portion of the building. The garage area at the northeast corner of the building was designed with indoor stables and a delivery dock for horses, wagons, trucks and vehicles. The exterior wall of the garage portion at the east façade features plain brick cladding with a continuation of the building's brick parapet, corbelled brick cornice, brick dentil course, and four symmetrically placed original tall window openings on the second floor. Three of the window openings at the second floor are covered with brick infill, and one window opening is covered with glass block infill. The first floor of the garage portion at the northeast corner does not have windows but instead reveals an original large industrial warehouse delivery entrance, which is currently enclosed with brick infill and a small contemporary window.<sup>5</sup> Except for the north 39 feet of the east façade which is plain with no rustication, the south and east faces of the building feature rusticated common bond red brick masonry cladding from grade to the second floor. The second floor, however, is plain with no rustication.

The north rear face of the 1909 industrial warehouse is plain with a plain brick parapet, and reveals original symmetrically placed window openings on the first story. The window openings have brick window sills and brick flat arches with radiating voussoirs. The window openings contain a combination of original wood-sash multi-paned windows and windows enclosed with wood board infill. Two windows at the first story are missing due to the installation of warehouse delivery/loading dock door openings, which were later filled with brick and glass blocks in 1953, Spokane building permit B17398. The second story contains symmetrically placed small window openings with brick window sills and brick flat arches with radiating voussoirs. Arranged in groups of three, all window openings have contemporary 1980s aluminum-frame fixed-pane windows.

The interior of the two-story 1909 bakery building is large, spacious, and open with a few interior walls. Perimeter walls and interior walls reveal a combination of exposed brick masonry, wood frame, and finished lathe and plaster. Portions of a few walls are covered with ceramic tile. Floors are a combination of poured concrete, brick, and wood plank. Exposed structural members include a combination of wood and metal posts along with wood ceiling beams and metal I-beams. Ceiling heights are 12 feet and higher. The west face (common wall) of the brick building is shared by an attached addition built in 1917. A basement is located under the bakery portion of the building and has basalt rubblemix foundation walls, a concrete floor, and exposed wood and steel posts and beams. Doors on the basement's south wall open to rock and concrete-lined delivery rooms located under the public sidewalk between the building and the street at Broadway Avenue. A metal-lined delivery chute is also located under the sidewalk and opens inside the basement. The garage portion of the warehouse (north 39 feet) is supported by steel girders and does not have a basement.

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<sup>5</sup> A 1930 photograph reveals the original pair of wood garage doors.

### ***1917 Building Addition***

In 1917, an addition was built on the west wall of the 1909 building.<sup>6</sup> The addition measures 60 feet wide and has a depth of 120 feet to match the depth of the 1909 building. The addition was built with a basement, first floor, and with sufficient strength to accept additional floors above the first floor. In 1920, two additional floors were built above the building's first floor, and are 46 feet high with a shaped brick parapet. Like the 1909 building, the 1917 building addition is brick masonry construction, and was finished with bricks that match the color, size, tuck-point profile, first-floor rustication, and common bond pattern of the 1909 building. As a continuation of the windows installed on the south and east façades of the 1909 building, the 1917 building has the same symmetrically placed window openings on its first, second, and third floors at the south façade. The original windows (wood-sash multi-paned) were replaced with a combination of contemporary 1960s-1970s aluminum-frame sliding windows, glass block windows, and window openings enclosed with wood board infill. A small, plain brick, flat-roof, one-room, fourth-floor addition was built on the rear northwest corner of the third floor after 1920. The east and west elevations of the building share common walls and interior entryways with the adjoining 1909 building to the east and an adjoining 1920 building to the west. The north rear face of the 1917 building addition is plain with an asymmetrical assortment of boarded infill windows and two double overhead garage warehouse doors. A square brick chimney is located on the northwest corner of the building. The interior of the building is open and spacious on all three floors and has exposed concrete-brick-wood plank floors, exposed brick masonry perimeter walls, a combination of brick or plaster interior walls, and exposed wood and metal posts and beams. The building's basement is open and spacious with thick concrete posts and wood beams, concrete perimeter walls, and a concrete floor.

### ***1920 Building Addition***

In 1920, the bakery warehouse was enlarged with a one-story brick masonry construction addition that measured 120 feet square like the 1909 building.<sup>7</sup> The 1920 addition was built with a flat roof at the same 30-foot height as the 1909 building. In contrast, the interior of the 1920 addition was constructed with one large, open room with a 24-foot-high ceiling instead of two floors with 12-foot-high ceilings. Clerestory windows illuminated the large interior of the 1920 warehouse addition, and were installed at the level of the second floor as a continuation of the second-story windows visible at the south façade of the adjoining 1917 and 1909 buildings. As a strong design statement, the broad band of windows created a 300-foot-wide contiguous window row on the south façade of the Spokane-Continental Bakery Building as it fronted Broadway Avenue between Lincoln and Post Streets. In addition to windows installed at the second-story level, the south and west exteriors of the 1920 addition matched the south and east exterior design of the 1909 building, and featured a continuation of the brick parapet, corbelled brick cornice, dentil course, and tall symmetrically placed windows. While the 1909 and 1917 buildings were constructed with a continuous row of windows at the first floor, the first floor of the 1920 addition had only three windows at the south façade. The

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<sup>6</sup> *Spokesman-Review*, 22 April 1917.

<sup>7</sup> *Spokesman-Review*, 25 May 1920.



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space between the windows was originally designed with a wide planar wall surface with no windows, which allowed for the interior installation of a massive bread machine.<sup>8</sup>

In 1947, a fire destroyed the roof and most of the 1920 addition. The building was then repaired and rebuilt *without* the original roof height, parapet, cornice, and second-floor-level clerestory windows. Instead, the building was reconstructed as a lower one-story structure with a flat roof, plain parapet, and a 12-foot-high ceiling. Today, four contemporary aluminum-frame sliding windows on the south façade of the building are infilled with glass blocks and wood boards. A plain wood pedestrian door is located in the west half of the addition. The 1920 addition shares its east wall as a common interior wall with the adjoining 1917 addition, while the west face of the 1920 addition fronts Lincoln Street and abuts a public sidewalk. The exterior west face reveals a plain brick parapet, rusticated brickwork that matches the rustication at the first floors of the 1909 and 1917 buildings, and ten multi-paned metal-frame windows and two large glass block windows installed in 1947. The industrial rear north elevation of the 1920 addition reveals a plain brick parapet, a plain common-bond brick exterior wall, a plain pedestrian door, and a glass block window. The addition's interior is open and spacious with exposed brick masonry walls, a concrete-brick-wood plank floor, and wood and steel posts and beams. The basement is built with concrete walls, a concrete floor, and exposed wood and metal posts and beams. The basement is divided into three sections: north, center, and south. The north section is divided into seven rooms. The center section of the basement is open with exposed posts and beams. The south section holds a brick structure with four alcoves.<sup>9</sup> A narrow concrete tunnel leads to a concrete-enclosed room located under the public sidewalk between the building and the street at Broadway Avenue.

***1956 Garage/Delivery Dock Wing***

In 1956, a contemporary vernacular industrial, single-story garage/loading dock wing was built onto the northwest corner of the brick masonry bakery warehouse.<sup>10</sup> The wing is made of concrete and pumice block construction with a flat roof, no embellishment, and no basement. The vernacular wing is long and narrow at 28 feet wide and 136 feet deep from the bakery warehouse north to Mallon Avenue. The west face of the wing abuts a paved public sidewalk along North Lincoln Street, and is finished with brick veneer punctuated by four symmetrically placed glass block windows. The east elevation of the vernacular industrial garage/loading dock wing reveals exposed painted concrete/pumice block construction and a row of seven loading docks. A flat-roof wood canopy is built over the loading docks. The garage/loading dock wing is in fair condition.

***ORIGINAL APPEARANCE and SUBSEQUENT MODIFICATIONS***

Modifications to the Spokane-Continental Bakery Building are moderate except for fire damage repair in 1947. At that time, the roof of the 1920 addition at the building's west

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<sup>8</sup> *Spokesman-Review*, 25 May 1920.

<sup>9</sup> The brick structure with its four alcoves was perhaps used as some sort of baking or warming oven for bakery purposes.

<sup>10</sup> Spokane County Tax Assessor.

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end was destroyed by fire. The repaired roof was rebuilt with a lower and plain design, which did not reproduce the 1920 addition's original 30-foot-high roof, parapet embellishment, and clerestory windows. Other modifications to the Spokane-Continental Bakery Building include:

*1914-1930* A wide warehouse entrance at the east end of the south façade of the 1909 building was infilled with brick according to a 1914 photograph that pictured double (Jack-and-Jill) concrete steps and a small entry door compared to a 1930 photograph that pictured the concrete steps and door missing and the entrance infilled with brick.

*1914-1930* Two original multi-paned windows on the first floor of the east façade were replaced by pedestrian doors, concrete steps, and stoops between 1914 and 1930.

*1947* After a 1947 fire, the design of the south façade and west face of the single-story 1920 addition was changed when it was repaired and rebuilt with a lower roof, plain parapet, and a lower interior 12-foot-high ceiling. On the west face of the building, a row of windows were built as a combination of multi-paned metal windows and two glass block windows arranged in a symmetrical pattern.

*1950s* The wooden double delivery warehouse doors pictured in a 1930 photograph of the 1909 building's east façade were removed, and the warehouse delivery entrance was infilled with brick.

*1953* Two warehouse entrances on the north rear of the 1909 building were infilled with brick and glass blocks (Spokane building permits B-17398).

*1956* With a flat roof and no basement, a single-story vernacular industrial garage/delivery dock wing constructed of pumice stone was added at a right angle to the rear northwest corner of the brick bakery building (Spokane County Tax Assessor records, Spokane County Courthouse).

*1960s-1970s* First and second-floor windows on the east façade of the 1909 building were replaced with a combination of aluminum-frame 2/2 fixed sash windows, glass block windows, and brick infill windows.

*1960s-1970s* Windows at the south façade of the bakery warehouse were replaced with a combination of aluminum-frame sliding glass windows, glass block infill, and wood board infill.

*1960s-1970s* Various windows on the first and second floors at the north rear of the entire warehouse building were replaced with a combination of aluminum-frame fixed sash windows, glass block windows, and wood board infill.

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*1979* A covered loading dock was attached to the rear northeast corner of the warehouse building (Spokane building permit B-27455).

*1983* After the roof was removed, the brick building was re-roofed with a new covering of built-up tar (Spokane building permit B-0149).

*2000-2014* Interior mechanical, electrical, plumbing, HVAC debris was removed.

**SECTION 8: STATEMENT OF SIGNIFICANCE**

<i>Areas of Significance</i>	<i>Architecture, Commerce/Industry</i>
<i>Period of Significance</i>	<i>1909-1956</i>
<i>Built Dates</i>	<i>1909, 1917, 1920, 1947, 1956</i>
<i>Architect</i>	<i>Albert Held, Architect</i>
<i>Builders</i>	<i>Alloway &amp; George, Contractors</i>

**Summary Paragraph**

Historically significant under Category A in the areas of “industry/commerce” and under Category C in the area of “architecture,” the Spokane-Continental Bakery Building is eligible for listing on the Spokane Register of Historic Places. The building’s period of significance is from 1909 to 1956, identified by the start and end dates of construction to the bakery warehouse. Built to meet the bakery demands of Spokane and implement the mass-production of bread and baked goods, the Spokane-Continental Bakery Building is historically significant for its association with broad city-wide trends that saw the growth of bakery warehouses throughout Spokane during the first half of the 20<sup>th</sup>-century. In addition, the bakery warehouse is architecturally significant as a fine representative of the industrial/commercial building type in Spokane. It was designed by Albert Held, one of Spokane’s most prolific and prominent master historic architects. Initially called the Spokane Bakery Company, the structure was first built in 1909 as a multi-level reinforced brick masonry construction industrial warehouse sited on the corner of Broadway Avenue and Post Street. As additions were added to the building, the south façade width of the property grew along the entire width of the Broadway Avenue blockfront from 120 feet in 1909 to more than 300 feet wide by 1920. A well-preserved example of the commercial/industrial warehouse building type, the Spokane Bakery Building was planned to be the “largest bakery plant in the northwest” with a construction cost estimated at \$40,000 as reported in 1909 in a local *Spokesman-Review* newspaper article.<sup>11</sup> In 1917, a one-story addition was built on the west wall of the 1909 building (the addition was later enlarged to three stories), and in 1920, a third building addition was constructed on the west face of the 1917 addition. The construction cost of the two additions was \$150,000—a stratospheric financial outlay justified by the need for a large bakery warehouse to hold the “most modern type of oven...capable of turning out 5,000 loaves [of bread] an hour.”<sup>12</sup> An anticipatory May 25, 1920 article in the *Spokesman-Review* claimed “this will be the only oven of its kind in Washington...the largest in the northwest...with more than 2,500 loaves...constantly baking.”<sup>13</sup> Projections proved true, and by 1925, the Spokane-Continental Bakery Building was supplying bread and bakery products to an area from the North Cascade Mountains to central Montana, and from the Canadian border to northwestern Oregon.<sup>14</sup> In 1925, the Continental Baking Company, a large national conglomerate, bought and operated the Spokane Bakery Company warehouse. Acquiring more and more wholesale bakeries, Continental grew with over

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<sup>11</sup> *Spokesman-Review*, 2 May 1909.

<sup>12</sup> *Spokesman-Review*, 25 May 1920.

<sup>13</sup> *Ibid.*

<sup>14</sup> *Spokane Daily Chronicle*, 13 Nov 1973.

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100 bakery warehouses nation-wide, and by 1973, was the “largest baking firm” in the United States—a testament to the success of one of their acquisitions—the Spokane-Continental Bakery Building in Spokane.

***HISTORIC CONTEXT***

The wholesale bakery business began in Spokane in the 1880s when a demand for fresh bread and baked goods became increasingly popular. In 1887, a bakery business, originally called the Sengfelder Bakery & Confectionery Company and later renamed the Spokane Bakery Company, was built in downtown Spokane. The company had a retail bakery shop at South 11 Howard Street and a wholesale bakery warehouse “plant” at Second Avenue and Washington Street. During the late 1890s and early 1900s, the wholesale Spokane Bakery Company was recognized as the largest in Spokane, and was producing “three well-known brands of bread,” employing over 20 people, and operating with four delivery trucks.<sup>15</sup>

***David Ackermann and the Spokane Bakery Company***

In August 1907, the *Spokesman-Review* newspaper reported David Ackermann and his brother, Max Ackermann, bought “all interest in the Spokane Bakery Company, including the stock, equipment, [warehouse] plant, and real estate.”<sup>16</sup> The Ackermann brothers were experienced German bakers and were owners and proprietors of the Model Bakery & Restaurant located at 819 W. Sprague Avenue in Spokane. The article explained the “Ackermann brothers will continue the business of the Spokane Bakery [Company] under the same name, operating it separately from the Model Bakery. The two owners will divide the responsibility of managing the two plants, David Ackermann taking charge of the Spokane Bakery and Max Ackermann continuing in charge of the Model Bakery.”<sup>17</sup> The cost of the transaction was \$75,000. The purchase did not, however, include Sengfelder’s bakery shop on South 11 Howard Street, which he retained as the Sengfelder Bakery & Confectionery.<sup>18</sup>

David Ackermann, was born in Germany in 1873 to Sigmund & Amelia (Oppenheimer) Ackermann. At the completion of his public education at age 16, David Ackermann traveled from Germany to Boston, and eventually to Spokane, working in many businesses along the way. He is first listed in Spokane city directories in 1902 when he was 29. Praising his fortitude and perseverance, Spokane historian/newspaper reporter Nelson W. Durham remarked that Ackermann’s success was based on “his service for others.”<sup>19</sup> That “selfless service” taught him “industry and careful management,” which supplied “the capital to enable him to engage in his own business on his own account on a large scale.”<sup>20</sup>

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<sup>15</sup> Reynolds, Sally.

<sup>16</sup> *Spokesman-Review*, 4 August 1907.

<sup>17</sup> *Ibid.*

<sup>18</sup> *Ibid.*

<sup>19</sup> Durham. N. W. 1912.

<sup>20</sup> *Ibid.*

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As the demand for more bread and baked goods continued to grow in Spokane and outlying areas, David Ackermann sold his bakery warehouse at Second Avenue and Washington Street in downtown Spokane, and in 1909, purchased a larger site north of the city, located a block north of the Spokane River on the corner of Broadway Avenue and Post Street. The following headlines and report appeared in May 1909 in the *Spokesman-Review*:

***NEW PLANT FOR SPOKANE BAKERY  
To Erect Modern Building, 120x120 Feet, at Broadway and Post Street  
COST WILL BE \$40,000  
Will Be Strictly Modern in Equipment***

***What is claimed will be the largest bakery plant in the northwest [and] is to be built by the Spokane Bakery Company at the corner of Broadway and Post Street. [Spokane architect] Albert Held is drawing plans for the building. The site for the plant is...120x120 feet...two stories high with full basement...and will cost about \$40,000 exclusive of equipment. It is the intention to equip the building with the most modern bakery machinery, designed not only to give the plant a large capacity but to make it strictly sanitary.***<sup>21</sup>

A newspaper advertisement praised the Spokane Bakery Company's wholesale warehouse and its quick, efficient production of bread and baked goods, especially its popular Holsum Bread (later regarded a "signature bread" of the company):

***'Holsum' Is Always Good Bread  
ITS ALWAYS BETTER THAN YOUR MOTHER EVER MADE***

***You can use the most expensive of ingredients the same as we do. At a sacrifice of health and pleasure you can watch your baking incessantly...but you can't have the facilities that insure good bread. We have facilities that never fail but they cost us many thousands of dollars. There is no waning to the goodness of 'Holsum.'***<sup>22</sup>

By 1917, Spokane Bakery Company owner/president, David Ackermann, decided to expand his bakery warehouse in order to double his bread production to 100,000 loaves a day. Ackermann said, "Our new plant...will give us the largest bakery in the state. Our bread is going out over a radius of 100 to 150 miles from Spokane...into the Coeur d'Alenes...down to the Snake River...into the Clearwater [River] country...and north to Colville."<sup>23</sup> The addition to the bakery warehouse was planned to be 60 feet wide, 120 feet deep, contain a basement and main floor, and will be built with sufficient

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<sup>21</sup> *Spokesman-Review*, 2 May 1909.

<sup>22</sup> *Spokane Daily Chronicle*, Advertisement, 1921.

<sup>23</sup> *Ibid.*

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construction to allow for the addition of a second and third story if necessary. The 1917 addition and the bakery grew as more product was produced.

By 1920, successful production of bread and baked goods in the Spokane Bakery Company building had outgrown its capacity, and another building addition was planned to enlarge the bakery warehouse. The following newspaper headlines appeared in large, bold print on the front page of the May 25, 1920 addition of the *Spokesman-Review*:

***SPOKANE BAKERY TO DOUBLE PLANT***  
***Two Additions to Cost \$150,000***  
***5,000 LOAVES HOURLY***  
***Other Modern Equipment to Be Installed***

David Ackermann again announced his plans for doubling his bakery building—this time doubling the capacity of both the 1909 building and the 1917 addition, with the construction of a new addition. Promises and predictions for the new 1920 addition and the installation of improved bread baking equipment were regularly issued. The new warehouse building was to be the same size and height as the 1909 building, and two additional stories were to be added to the 1917 addition. Ackermann promised the installation of new high-tech, state-of-the-art equipment, including a “most modern type of oven...capable of turning out 5,000 loaves an hour.”<sup>24</sup> In order to apply the strictest standards of sanitation, the new bread oven would be completely mechanized to eliminate the need for human handling of any bread products. Describing the bread-making machine, Ackermann promised “the loaves” will “not be touched by hand from the time the flour is emptied out of the sacks until after being wrapped in paper...and packed [by the machine] into shipping boxes.”<sup>25</sup> “This will be the only oven of its kind in Washington and the largest in the northwest. A few of the advantages claimed for this oven are the absolute uniformity and evenness of baking, the reduction of fuel consumption, and the fact that the baked bread is better in color and finer in texture. More than 2,500 loaves will be constantly baking, and we shall be able to deliver hot bread to any part of the city throughout the day within two hours from the time it leaves the oven.”<sup>26</sup>

Construction of the 1920 bakery addition was constructed, completed, and advertised in area newspapers, newsletters, and magazines. A black-and-white drawing of the massive 300-foot-wide Spokane Bakery Company building with its three contiguous, attached warehouse building additions was published in the November 11, 1921 addition of the *Spokane Daily Chronicle* with the captions:

***HOLSUM, TIP-TOP, BETSY ROSS, AND BUTTERNUT BREAD***  
***Ackermann’s Daily Cakes***  
***Buttercup Ice Cream***

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<sup>24</sup> *Spokesman-Review*, 25 May 1920.

<sup>25</sup> *Ibid.*

<sup>26</sup> *Ibid.*

***SPOKANE BAKERY CO.***  
***Broadway—Post Street to Lincoln Street***

After the 1920 addition was completed, Ackermann's Spokane Bakery Company was considered the "finest bakery on the Pacific Coast" and in the Pacific Northwest.<sup>27</sup> The greater part of the bakery's success was due to David Ackermann and his "careful supervision...study of the business...and his earnest desire to please his customers."<sup>28</sup>

David Ackermann married Miss Edith Davis in 1901, and together they raised their son, Sidney Ackermann. In Spokane, the Ackermann family lived at 1617 W. Pacific Avenue in Browne's Addition, and later in a house located at 708 W. Ash Street. David Ackermann was a member of Spokane Lodge 228 B. P. O. E. and affiliated with the "Hebrew Church of Spokane."<sup>29</sup>

***ITT Continental Bakery***

In May 1925, the Spokane Bakery Company was acquired by the Continental Baking Corporation of New York to further "Continental Corporation's policy of nation-wide expansion."<sup>30</sup> Continental changed its name to the ITT Continental Bakery Corporation when it became a subsidiary of International Telephone & Telegraph, and by 1973, was named the country's "largest baking firm with more than 109 plants throughout the nation."<sup>31</sup> The Spokane-Continental Bakery was housed in Spokane's largest wholesale bakery warehouse and supplied bakery products to a greater number of cities and towns than its Spokane competitors, including the city's prominent Silver Loaf Bakery, Boge Brothers Bakery, and Orowheat Bakers.<sup>32</sup> One of the most popular products produced by the Spokane-Continental Bakery was Wonder Bread, a "signature" company product. Many Spokaneites fondly remember driving by the Spokane-Continental Bakery Building and almost 'tasting' the tantalizing aroma of freshly baked bread vented from the bakery's warehouse.

In 1995, a large national bakery business, Interstate Bakeries Corporation, bought ITT Continental Bakery Corporation, which owned the Spokane-Continental Bakery Building and business. The Spokane bakery warehouse stayed open until 2000, at which time operations were terminated. The property was purchased in 2016 by Wonder Spokane, LLC.

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<sup>27</sup> N. W. Durham. 1912.

<sup>28</sup> Ibid.

<sup>29</sup> Durham, N. W. 1912.

<sup>30</sup> *Los Angeles Times*, May 8, 1925.

<sup>31</sup> *Spokane Daily Chronicle*, November 13, 1973.

<sup>32</sup> Ibid. Orowheat bakery products were not made in Spokane but were produced in Oregon and Seattle, and shipped to Orowheat's Spokane warehouse.



## ***ARCHITECTURAL SIGNIFICANCE***

### ***Category C***

To be eligible for listing on the Spokane Register of Historic Places under Category C, an historic property must meet at least one of the following requirements: 1) embody distinctive characteristics of a type, period, or method of construction, or 2) represent the work of a master. Architecturally significant, the Spokane-Continental Bakery Building meets both of the aforementioned requirements as a fine example and embodiment of the industrial/commercial warehouse building type, and as a product of master architect, Albert Held. Although not located in Spokane's East Downtown National Register Historic District, the Spokane-Continental Bakery Building does contain architectural elements and features described in the Spokane Register Multiple Property Documentation (MPD), *Industrial/Commercial Warehouse Buildings in East Downtown Spokane, Washington, 1890-1948*.<sup>33</sup> The following elements and registration requirements defined in the MPD for the industrial/commercial building type include the following features expressed in the Spokane-Continental Bakery Building:

- A built date from 1890 through 1948
- Brick masonry construction
- One to four stories in height
- Flat roofs of built-up tar
- Plain exterior façade design with little embellishment
- Symmetrical fenestration patterns above street level
- Windows made of wood-sash or metal construction
- Large warehouse entrance doors built to accommodate trucks and drayage equipment, located at a façade and rear of the building
- Interior open spaces designed for storage of products, goods, materials, etc.
- Interior of buildings is usually unfinished with exposed brick perimeter walls and wood-beamed ceilings but is sometimes finished with plastered walls and ceilings

The Spokane-Continental Bakery Building retains a high degree of architectural integrity and meets the above-mentioned MPD features and requirements as a fine representative of the industrial/commercial warehouse building type.

### ***Albert Held, Spokane Architect (1866-1924)***

Noted in a 1909 *Spokesman-Review* newspaper article about the Spokane Bakery Building, and listed on 1920 Spokane building permit number B-12745, prominent professional Spokane architect, Albert Held, was named the designer of the bakery warehouse. Born in 1866 in Minnesota, Held graduated in architecture from the University of Minnesota, and moved to Spokane in 1889 after a massive fire destroyed nearly all of Spokane's downtown. Held found immediate work and was continually employed as an architect in Spokane for 35 years until his death in 1924. He designed some of Spokane's most prominent buildings, including warehouses, railroad depots, commercial and industrial structures, schools, apartment houses, and single-family

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<sup>33</sup> Yeomans, Linda, 2007.

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homes. Surviving examples include the Globe Hotel, Holley-Mason Hardware Warehouse, Spokane Dry Goods, Realty Building, Home Telegraph & Telephone Building, Altamont Carnegie Library, Parental School, and the San Marco, Breslin, Amman, and Knickerbocker Apartments. Single-family homes designed by Held include the historic Matthews-Woldson House, Armstrong House, James Clark House, Kuhn-Reid House, Phelps House, Leo Long House, Robbins House, Page-Ufford House, Wren House, Weil House, and James Williams House. Although many houses and buildings that Held designed have been demolished, examples of his remaining intact work survive in good to excellent condition—confirming his reputation for designing strong buildings and houses that last.

The Spokane-Continental Bakery Building is one such structure. Like other industrial/commercial warehouses designed by Held, the Spokane-Continental Bakery Building survives well after 108 years, and is strong and intact with no visible cracks or settling.<sup>34</sup> Built in 1909 with additions constructed in 1917, 1920, and 1956, the massive Spokane-Continental Bakery Building is a fine example of the industrial/commercial warehouse building type, and represents the trend for “commercial bakeries to use the presence of the building to convey the quality of the product.”<sup>35</sup> To wit, the exterior of the Spokane-Continental Bakery Building appears more commercial than industrial as distinguished by a shaped parapet, corbelled cornice, and dentil course at the roofline along with rows of symmetrically placed façade windows and rusticated brick cladding. In addition, architect Albert Held was responsible for designing the Spokane-Continental Bakery Building with clerestory windows for natural light, high ceilings for circulation, and multiple stories to accommodate the installation of modern baking equipment necessary for successful baking operations.

Two examples in Spokane of the industrial/commercial warehouse building type rendered by Albert Held that convey a similar design aesthetic represented by the Spokane-Continental Bakery Building are the Holley-Mason Hardware Warehouse (157 S. Howard) and the Home Telegraph & Telephone Building (165 S. Howard). Built side by side and used as industrial/commercial warehouses with open interior warehouse space, the Holley-Mason Hardware Building and the Home Telegraph & Telephone Building were built in 1905 and 1907 respectively with reinforced brick masonry construction, symmetrical window patterns, and large delivery warehouse doors. Constructed with multiple stories, massive parapets, and decorative cornices, both buildings were designed to well-convey the importance and quality of the warehouse products they housed.

In contrast, two Spokane examples of the industrial/commercial warehouse building type *not designed* by Albert Held include the Washington Cracker Company Warehouse (built in 1891/1905 at 304 W. Pacific Avenue) and the North Western Cold Storage Warehouse (built in 1910 at 116 W. Pacific Avenue). Both buildings were built during the same turn-of-the-twentieth-century time period as the Spokane-Continental Bakery Building,

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<sup>34</sup> Albert Held designed the 1909 building and the 1917 and 1920 additions only. The 1947 fire repairs and rebuilding efforts were completed after Held’s death in 1924.

<sup>35</sup> Bradley, 2016.

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and all three industrial/commercial buildings (including the bakery building) were used as warehouses for the food industry.<sup>36</sup> In contrast to the modestly embellished façade of the Spokane-Continental Bakery Building (shaped parapet, corbelled cornice, rusticated corner brickwork), the Washington Cracker Company Warehouse and the North Western Cold Storage Warehouse have little to no articulation with plain industrial/commercial warehouse designs.

***Alloway & George, Building Contractors***

Prominent Spokane contractors, Alloway & George, built the Spokane-Continental Bakery Building. The firm started in 1913 when Robert Alloway partnered with Henry George. Both structural engineers, Alloway and George practiced as general contractors and structural engineers with offices in downtown Spokane, first in the Old National Bank Building and then in the Hutton Block. When Robert Alloway died in 1940, Henry George organized a new partnership with his sons in 1946 as Henry George & Sons. Construction accomplishments for which George is credited include the Spokane Coliseum, Joe Albi Veteran's Memorial Stadium, St. John's Episcopal Cathedral (Whitehouse was the architect), Spokane-Continental Bakery Building, and many other jobs. Alloway & George's prominence and abilities as structural engineers and general contractors rendered them experienced builders when they constructed the Spokane-Continental Bakery Building. They were listed on Spokane building permits in 1920 (B-12745) and in 1937 (B-48495). Henry George and Henry George & Sons were named on subsequent Spokane building permits in 1942 (B-68012), 1943 (B-74692), 1947 (B-86126), and 1949 (B-95807).

***HISTORIC SIGNIFICANCE***

***Category A***

The Spokane-Continental Bakery Building is historically significant as the largest wholesale bakery warehouse located in Spokane from 1909 to 2000. The business supplied bread and baked goods to people, towns, and cities across multiple states from the Cascade Mountains to central Montana, and from the Canadian border to northwestern Oregon. For more than eight decades throughout a four-state region, the bakery supplied bread and bread products to thousands of lunch counters, cafes, restaurants, grocery stores, markets, shops, delicatessens, and independent bakeries. During this time, the bakery employed hundreds of men and women, some who had 20, 30, and 40-year bakery livelihoods supported by the Spokane-Continental Bakery business and its bakery warehouse.

The success of the Spokane-Continental Bakery Building as Spokane's largest bakery manufacturing wholesale warehouse with modern, state-of-the-art, high-tech machinery influenced the construction of other bakery warehouses in Spokane. In 1925, there were eight wholesale bakeries and two prominent cracker companies with wholesale businesses. The number of wholesale bakeries grew to 21 by 1928. In 1950, however,

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<sup>36</sup> The Washington Cracker Company Warehouse housed the manufacture and storage of cookies and candy while the North Western Cold Storage Warehouse stored and refrigerated perishable produce and dairy products.

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there were 17, reflecting the decrease in sales from grocery stores and markets due to the popularity of in-store bakeries built within grocery stores and grocery markets. By the 1960s, grocery stores and markets had consolidated as large supermarkets, in which larger in-store bakeries were built. With their in-store bakeries in operation, supermarkets had no need to purchase wholesale bread and baked goods from warehouse bakeries. However, even with the decrease in warehouse bakery sales and bakery warehouse construction, the large modern Spokane-Continental Bakery Building continued to thrive as housewives, homemakers, and consumers of bakery products came to rely on bread and baked goods produced in the Spokane-Continental Bakery Building instead of bread made at home. Two particularly delicious and successful signature breads baked in the Spokane-Continental Bakery Building were Holsum Bread and Wonder Bread—especially associated in Spokane with the Spokane-Continental Bakery Building. To many Spokanites, the tantalizing aroma of freshly baked bread around the bakery continues to be a cherished memory of many who were fortunate to experience the pleasing olfactory sensation for more than 90 years from 1909 to 2000.

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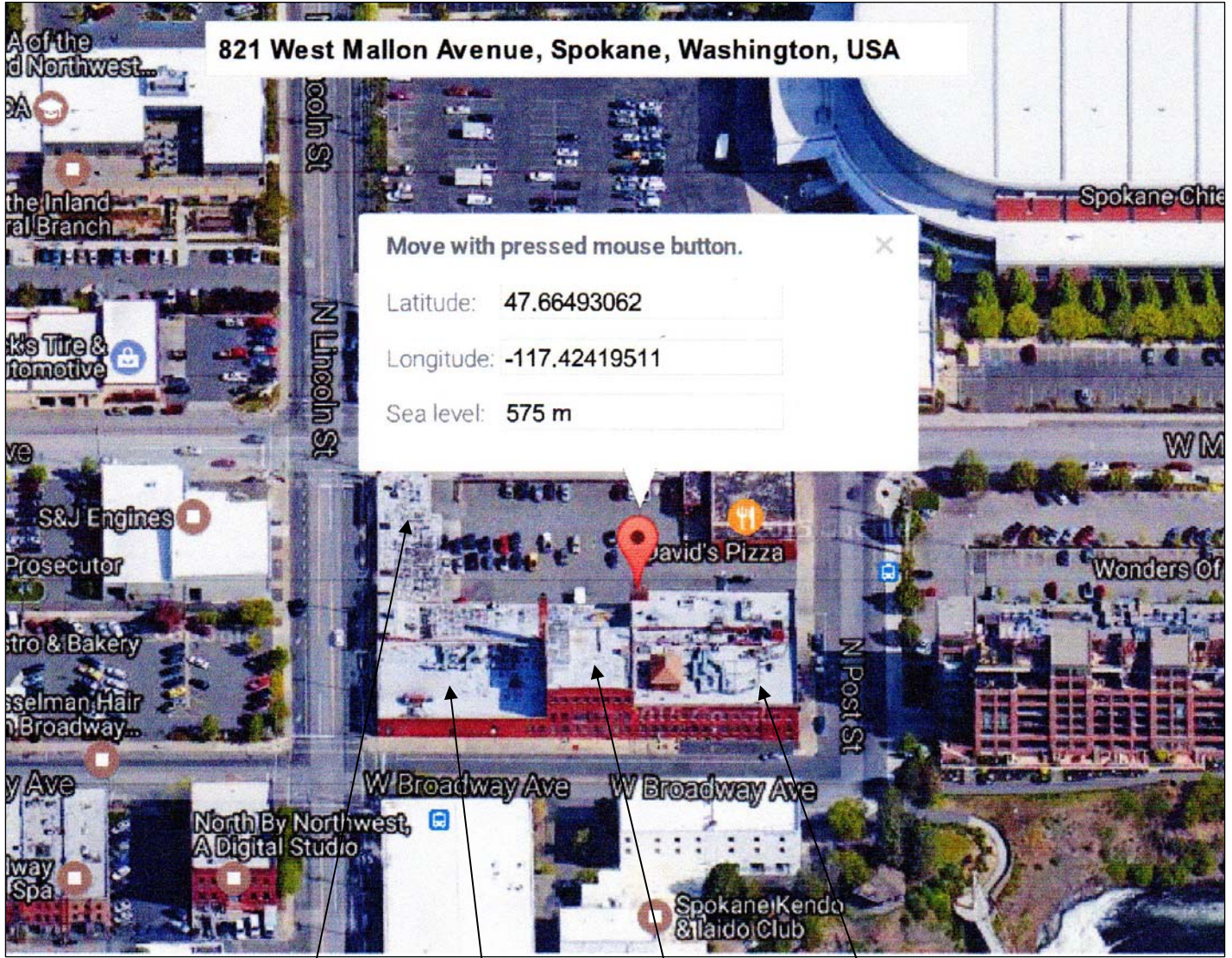
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*DIGITAL MAPS, PHOTOGRAPHS, SITE PLANS, FLOOR PLANS, ARTICLES*



*1956 Wing    1920 Addition    1917 Addition    1909 Building*

*Spokane-Continental Bakery Building*

*Source: Google Maps 2017*



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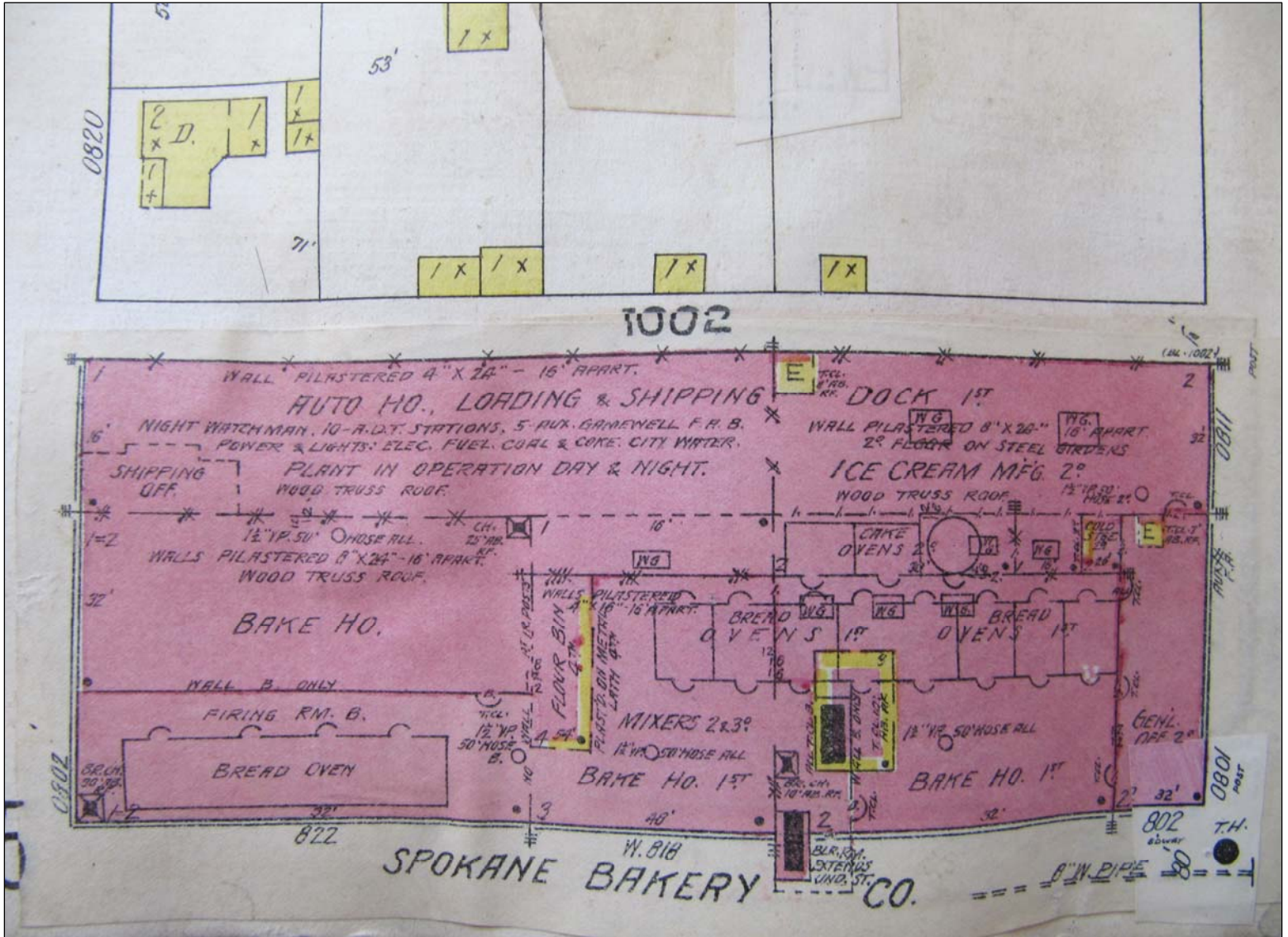
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*Spokane-Continental Bakery Building Property*

*Source: Spokane County Plat Map 2017*

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1910 updated to 1926 Sanborn Fire Insurance Map  
 Spokane-Continental Bakery Building

First Floor, looking north from front of building along Broadway Avenue

Source: Sanborn Fire Insurance Map  
 Spokane Public Library Northwest Room, Spokane, WA





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*Spokane-Continental Bakery Building in 1921*  
*Southwest corner of property at Broadway Avenue & Lincoln Street*



*Spokane-Continental Bakery Building in 1930*  
*Southeast corner of property at Broadway Avenue & Post Street*  
*Source: MAC Archives*

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*South façade of Spokane-Continental Bakery Building in 1933*



*East façade of Spokane-Continental Bakery Building in 1925*

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*Southeast corner façade of building in 2017*



*East façade of building along Post Street in 2017*

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*Southeast corner of building in 2017, picturing brick rustication articulation*

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*South façade of building along Broadway Avenue in 2017*

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*South façade and southwest corner of building in 2017*

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*Rear northwest corner of attached garage/loading dock wing in 2017*

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*Rear northwest corner of attached garage/loading dock wing in 2017*



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*Rear attached garage/loading dock wing in 2017*

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*Rear north face of building in 2017*

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*Roof in 2017, looking east at southeast corner of roof*



*Roof, looking east in 2017*

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*North rear of building at first floor in 2017*



*First floor in 2017, looking east*

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*First floor in 2017, looking west*



*Second floor, looking southwest in 2017*

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*Second floor, looking east in 2017*



*Third floor, looking south in 2017*

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*Basement in 2017*



*Basement in 2017*

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*Rear attached garage/loading dock wing in 2017*



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*Rear north face of building in 2017*

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*Roof in 2017, looking east at southeast corner of roof*



*Roof, looking east in 2017*

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*North rear of building at first floor in 2017*



*First floor in 2017, looking east*

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*First floor in 2017, looking west*



*Second floor, looking southwest in 2017*

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*Second floor, looking east in 2017*



*Third floor, looking south in 2017*

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*Basement in 2017*



*Basement in 2017*