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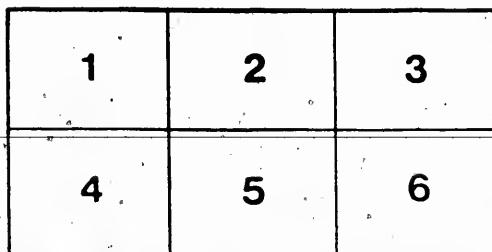
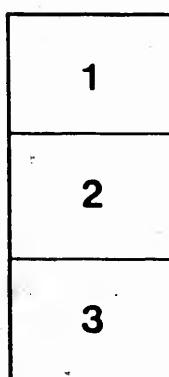
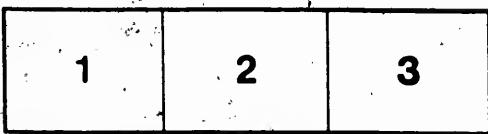
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Слайд 1

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REPORT

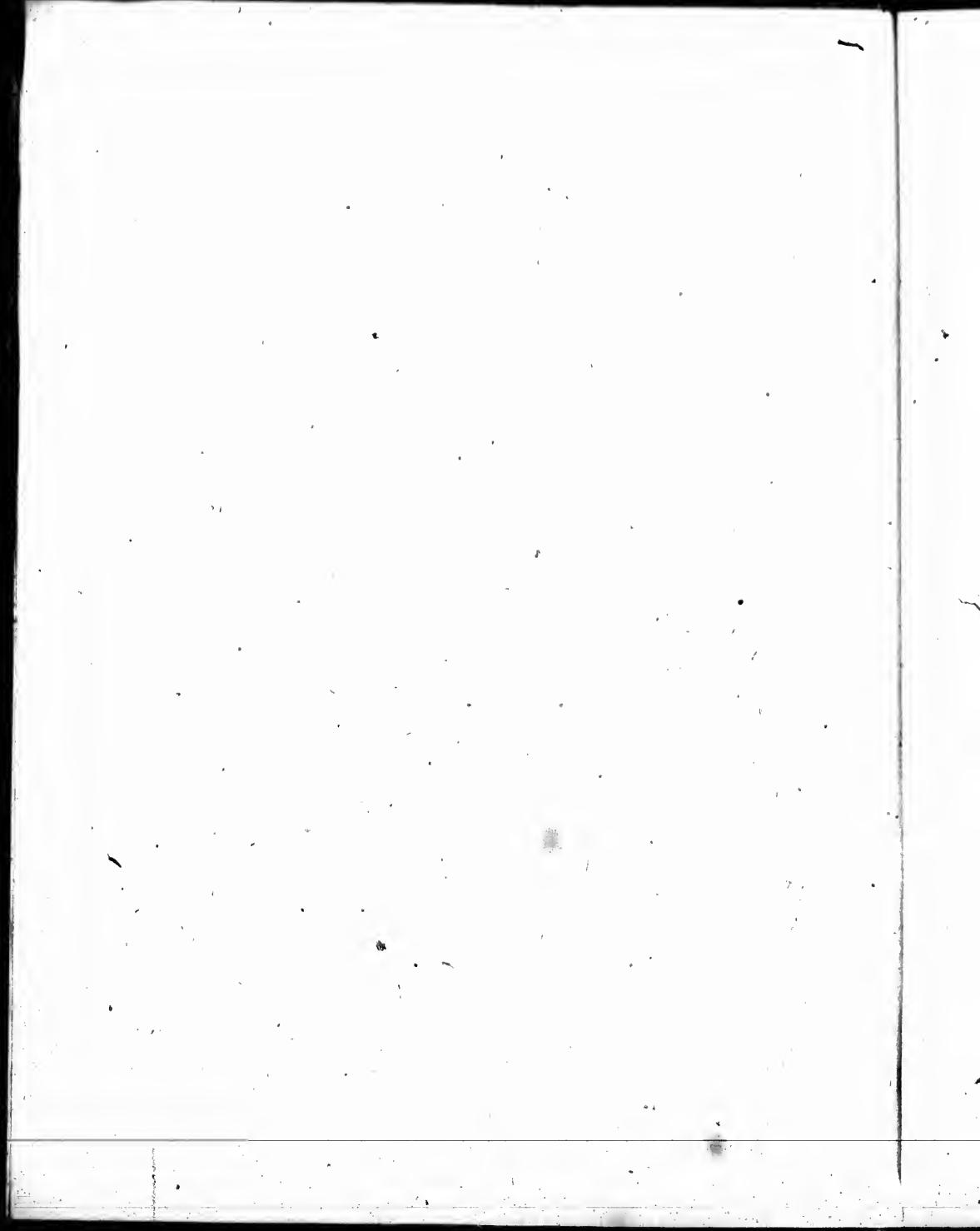
OF
THE
MARKET COMMISSION.

1898.

20

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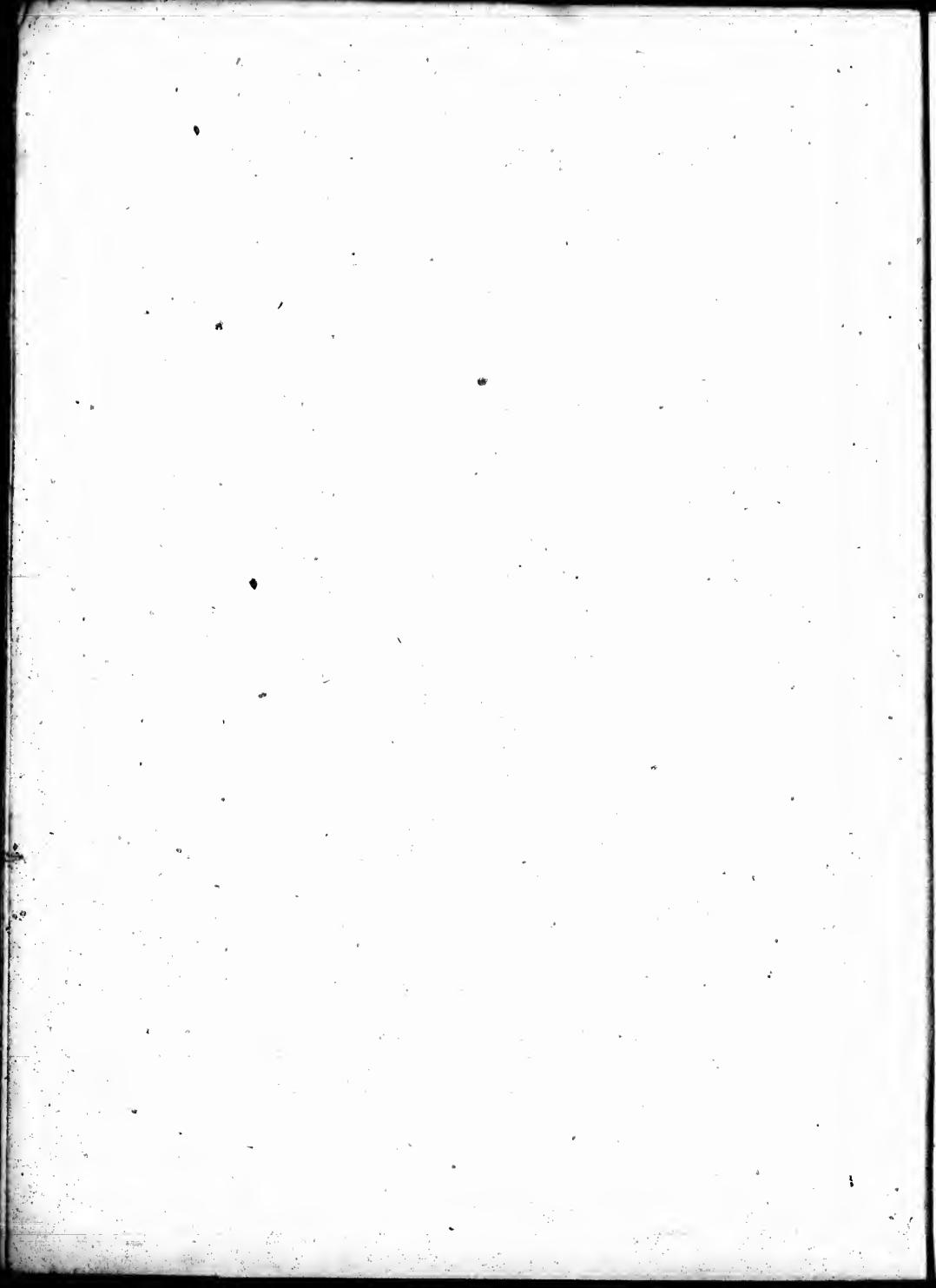
To the Council of the Corporation of the City
of Toronto.

RE: St. LAWRENCE MARKET IMPROVEMENTS.

The Commission, consisting of Ald. Denton, representing the City Council, and Mr. Richard Donald, representing the Market Improvement Association, which was authorized by the City Council to visit various cities in Canada and the United States for the purpose of acquiring such information in regard to the construction and management of markets as would prove advantageous to this City in dealing with the question of improving and enlarging the present St. Lawrence Market, beg to report as follows:

The Commission left Toronto on Tuesday evening, January 18th, and accompanied by Mr. W. L. Symons, Architect, visited in succession the Cities of Montreal, Boston, New York, Philadelphia, Baltimore, Washington, Cleveland and Buffalo. The Commission was received with much courtesy, and the hearty thanks of the City of Toronto are due to all officials and others who, at considerable trouble, made the labors of the Commission an entire pleasure and of some value to the City. While it would be very interesting to give here many of the points of interest connected with several of the markets visited, space will not permit of so doing; and the report therefore as now submitted may be taken as what is recommended as suitable for this City in the light of what information has been gathered regarding construction and administration. The whole data, including many forms, slips, reports, ordinances and regulations, has been carefully scanned, and, as far as possible, the best of everything adapted to the City needs and requirements has been used. In any case a market must be considered as a commercial venture, and as such must be administered so as to ensure complete success. Thus it is that this report embodies in the several appendices several things which have been found necessary in other places under similar conditions, to ensure harmonious and profitable management; With anything like a fair show this market should speedily rival many of those visited in profit bearing capability; When it is remembered that no high as \$30,000 clear is made, this statement is all the more important. The following points are treated in succession in this report:

1. Floor Plan.
2. Exterior View.
3. Form of Lease.
4. Regulations.



-
- 5. Management.
 - 6. Cold Storage.
 - 7. Accommodation and Construction.
 - 8. Expenditure and Revenue, Capital Account.
 - 9. Expenditure and Maintenance.

These several departments will explain themselves, and the only point is in reference to the ~~Huckster~~ question. The Commission did not find an instance where this class did not pay a suitable license. The sum total of the argument is:—Trade must not be hampered else people suffer, but taxes must be raised. The storekeeper pays taxes, so ought his competitors. The pedlar pays a tax, but not his competitors, the huckster, the peddling farmer and country butcher. Therefore the farmer who does not peddle his stuff has free access to the market and its conveniences, as he is of the most use to the City and City trade. Directly he peddles, he ought to pay a license, as does the pedlar, the huckster, the country butcher. The method of distinguishing becomes a matter of detail, which will work out. In every city the police are in active sympathy with the market authorities in putting a stop to unlicensed peddling. The Commission believe that this report is but a foreshadowing of a large and successful venture, which will yield the City a splendid revenue.

FORM OF LEASE.

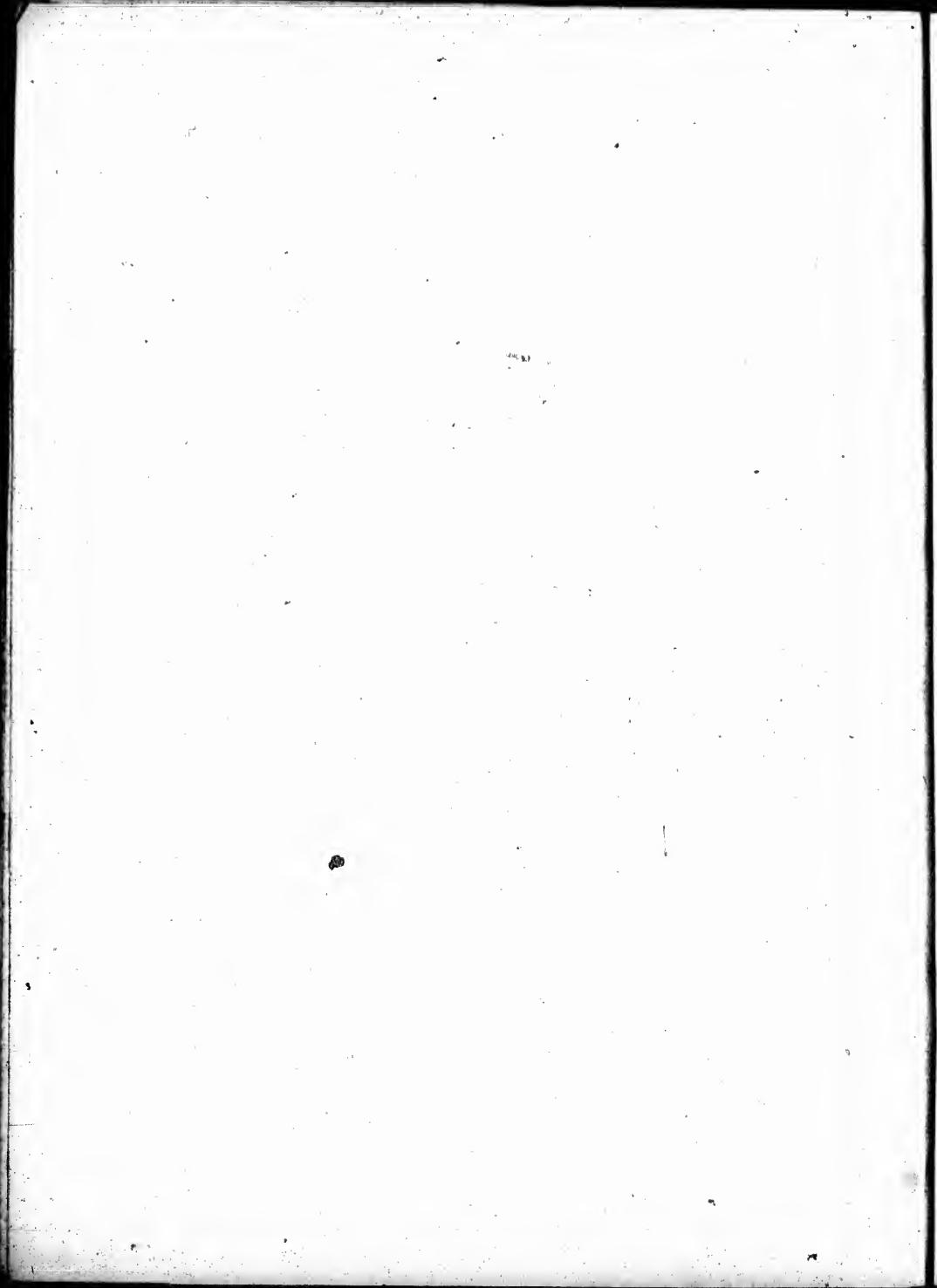
Toronto, 189

This is to certify that I have hired and taken from the City of Toronto, exclusively for my own use, and subject to all its regulations, the stall known as No. , in St. Lawrence Market, for the term of five years, to commence on the 1st day of , at the rent for each month of payable strictly in advance, and I further promise to quit and surrender the premises at the expiration of the term, and that the City shall then re-enter and take possession—the usual legal notice to quit being hereby expressly waived. And it is understood by me that I can acquire no right to occupy said stands beyond the term of five years, except by making a new contract with the City; and that I rent the same subject to any inconvenience, discomfort, injury or loss, that may be occasioned or caused to me by any works or alterations which may be necessary, or by the maintenance in St. Lawrence Market of cold storage or other improvement, or by repairs of any kind made therein by the City.

(Done in triplicate.)

Witness my hand and seal,

Witness



REGULATIONS.

1. The market shall be open every day except on Sundays, legal holidays, and extraordinary occasions. The market hours shall be as follows:

October 1st to March 1st, 7 a.m. to 4 p.m.

March 1st to October 1st, 6 a.m. to 3 p.m.,

excepting Saturday evenings, when the hour for closing shall be 10 p.m.

2. No person will be permitted to occupy a stall or enjoy any other privilege until he shall have executed on the provided form a lease with the City, and have been placed in possession by the Market Commissioner. No right to the possession of any space shall be sold or transferred without the written consent of the authorities.

3. No dealer shall sell at his stall any article except those allowed as follows:

At Butchers' stalls, only fresh meats.

At Bacon stalls, all kinds of dried and smoked meats, salted pork, bacon, tripe, and fresh pork.

At Butter stalls, butter, cheese, milk and eggs.

At Fish stalls, fish and game.

At Flower stalls, plants, ferns, designs and cut flowers.

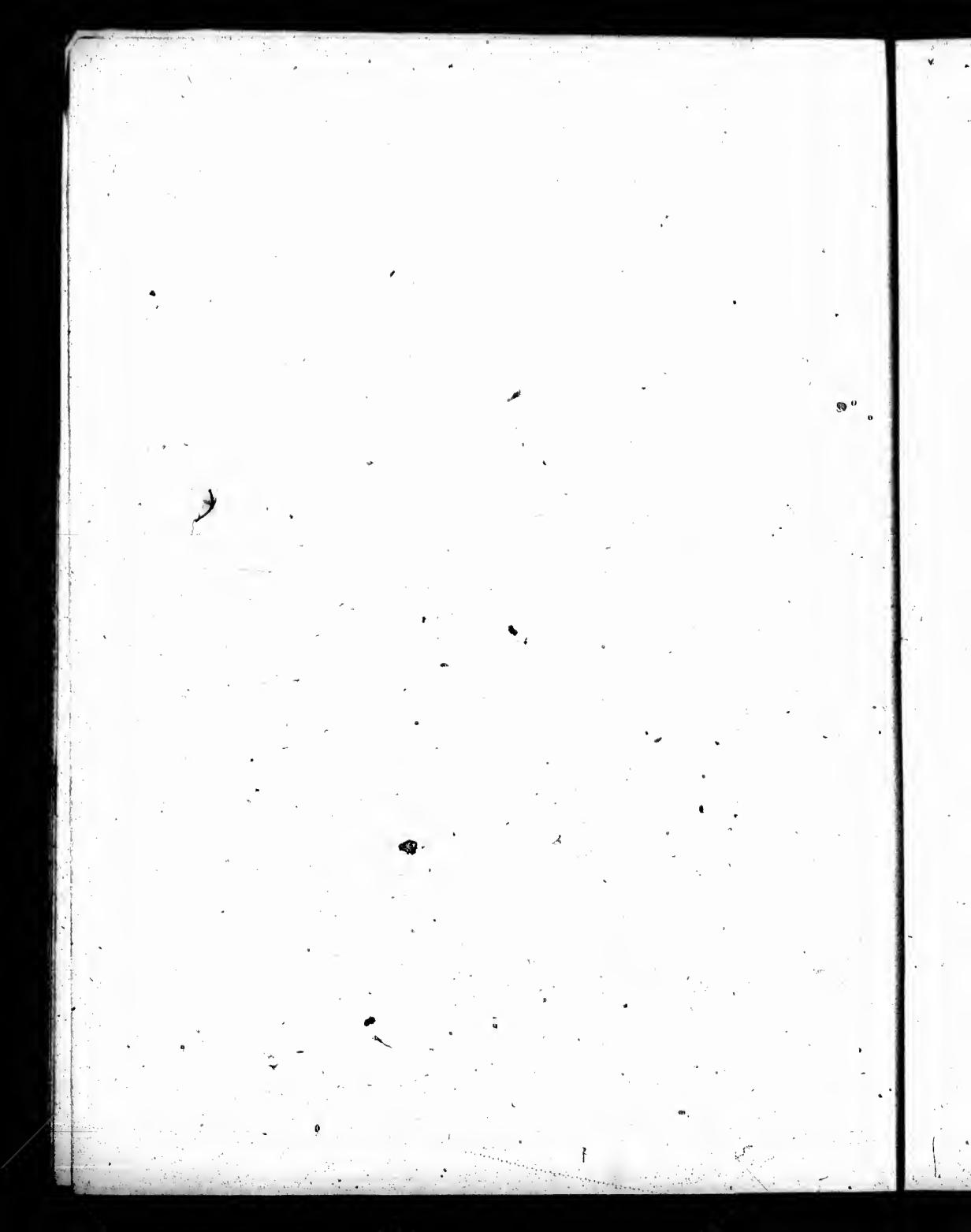
At Poultry stalls, only fowl.

Every stall-holder must duly occupy his stall for the purpose for which it is rented, must agree to abide by these conditions, and failure in any case will be considered as violating the lease, and the stall may be immediately re-let.

MANAGEMENT.

1. The immediate supervision of the market, and the general control of the property and employees shall be vested in the Market Commissioner, whose duty it shall be to see to the proper enforcement of all the rules and regulations.

2. He shall be in constant attendance at the market during office hours unless prevented by sickness or leave of absence; it shall be his duty to cause all the dirt and filth in or about the markets to be removed with all possible celerity; to decide all differences and disputes therein between buyers and



sellers; to classify the various denominations of vendors in the said market, and to arrange all those contiguously who deal in articles of the same kind; to arrange and assign a place to all vehicles brought by vendors to the said market, and to allot the space on the footway, said space not to exceed two feet, which such vendors are allowed to occupy to expose their produce or provisions; to keep scales, weights and measures, and to weigh and measure the different articles that are sold in the said markets, when required so to do by the parties interested; and generally to enforce all rules and regulations for the government of the said market.

3. The Commissioner shall recommend to the Property Committee fit and proper persons to assist him in the discharge of his duty, and those persons shall be under his sole charge, and if derelict in their duties may be discharged by him after due notice.

4. The Commissioner shall not deal or trade to his own advantage, or to the advantage of others, but maintain a strictly neutral attitude, so that his authority may be respected.

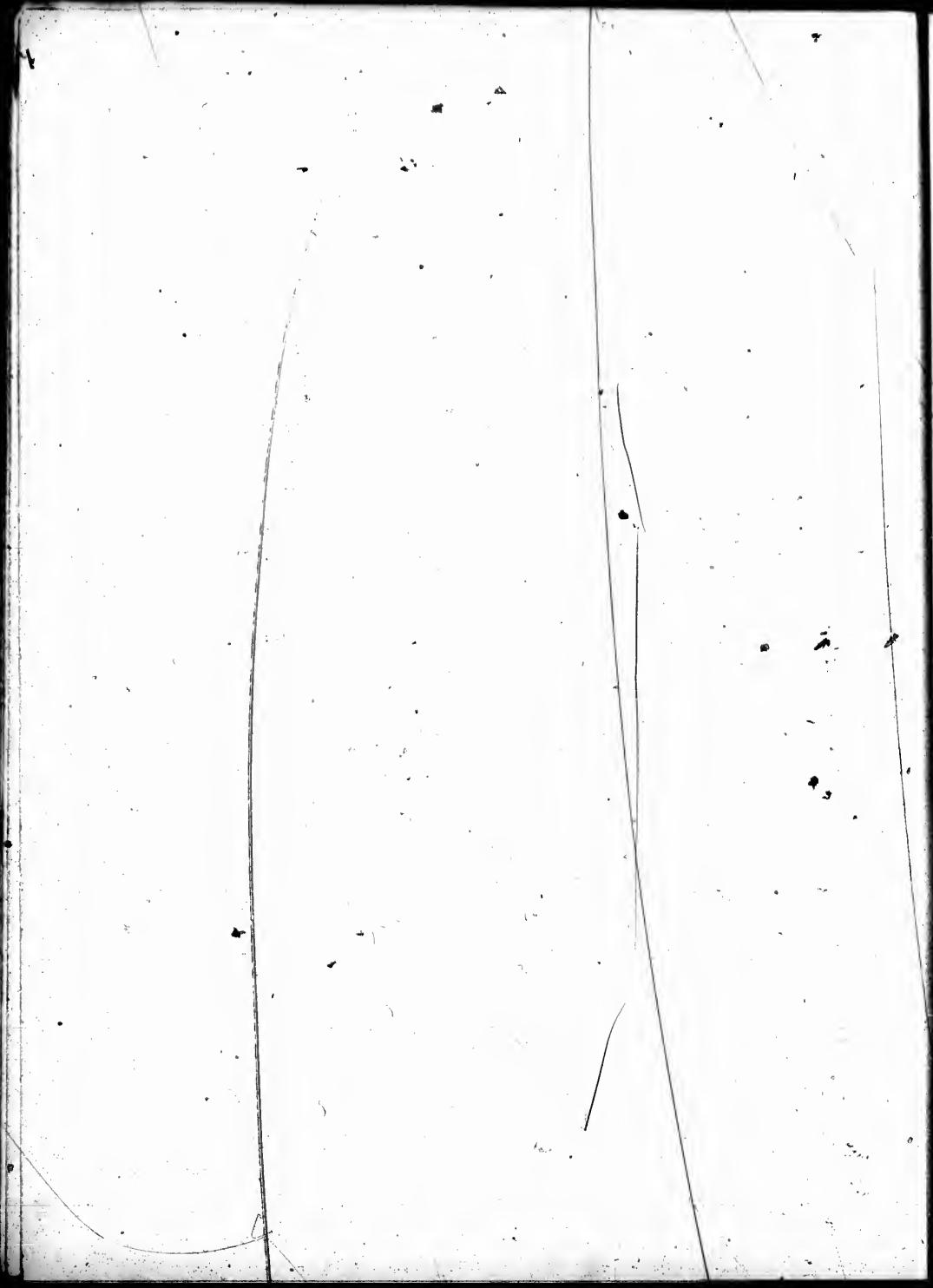
4. Dealers must clean their stalls inside and outside, and the pavements thereof, daily, before leaving them, and must keep them at all times in a neat and creditable condition, and subject to inspection by the officials; no article in an unwholesome or offensive condition shall be kept, offered, or sold in or about the market.

5. No lessee will be allowed to occupy more space than is allotted to him, or to alter or enlarge his stall, or to encroach upon or obstruct the passageways. No wheelbarrow or other vehicle used in bringing in produce shall remain in the passageways longer than is absolutely necessary to discharge or receive its contents.

6. No riotous or disorderly conduct or boisterous talking will be allowed in the market by occupants, employees or visitors; nor shall pedlars, idlers, loungers, or disorderly persons be permitted to remain on or about the premises.

7. No smoking will be allowed except in the place provided for that purpose.

8. No person, farmer or otherwise, shall sell, offer, or expose for sale in or upon any street, lane, yard, or other place in the City, any kind of butcher's meat, fresh pork, turkeys, geese, ducks, poultry, fish, fruits, grain, produce, butter or eggs, or effects usually brought to and sold on the public market; except upon their obtaining from the Chief of Police an annual license for each vehicle used for that purpose, for which they shall pay every year the following rate, viz.: Twenty-five dollars.



9. Nothing in these regulations shall be taken as being meant to interfere with the legitimate farmer who desires to come straight to the market, take his place therein, and do his business as best he can.

10. All persons who shall bring provisions, animals, forage, grain, produce, or any effects whatsoever, to sell on the said market, with or without vehicles, shall place themselves thereon, according to the directions of the Commissioner or his deputy, and, in case of dispute concerning preference or choice of places, shall submit to, and obey, the decisions of the said Commissioner or his deputy; and all persons buying or selling in the said markets, or attending thereto, or transacting business thereon, shall, in all things relating to the rules and regulations of the market, the classification or arrangements to be made thereon, or to the peace, order and cleanliness to be preserved in and upon the same, obey all orders and directions given by the Commissioner or his deputy.

11. Feeding horses on the market place is prohibited, excepting in the proper place provided.

12. The following shall constitute full measure, and any disputes shall be settled by the Commissioner on this basis:

Oats 34 lbs. to bushel.

Barley 48 lbs. to bushel.

Wheat 60 lbs. to bushel.

Onions 50 lbs. to bushel.

Potatoes 90 lbs. to bag.

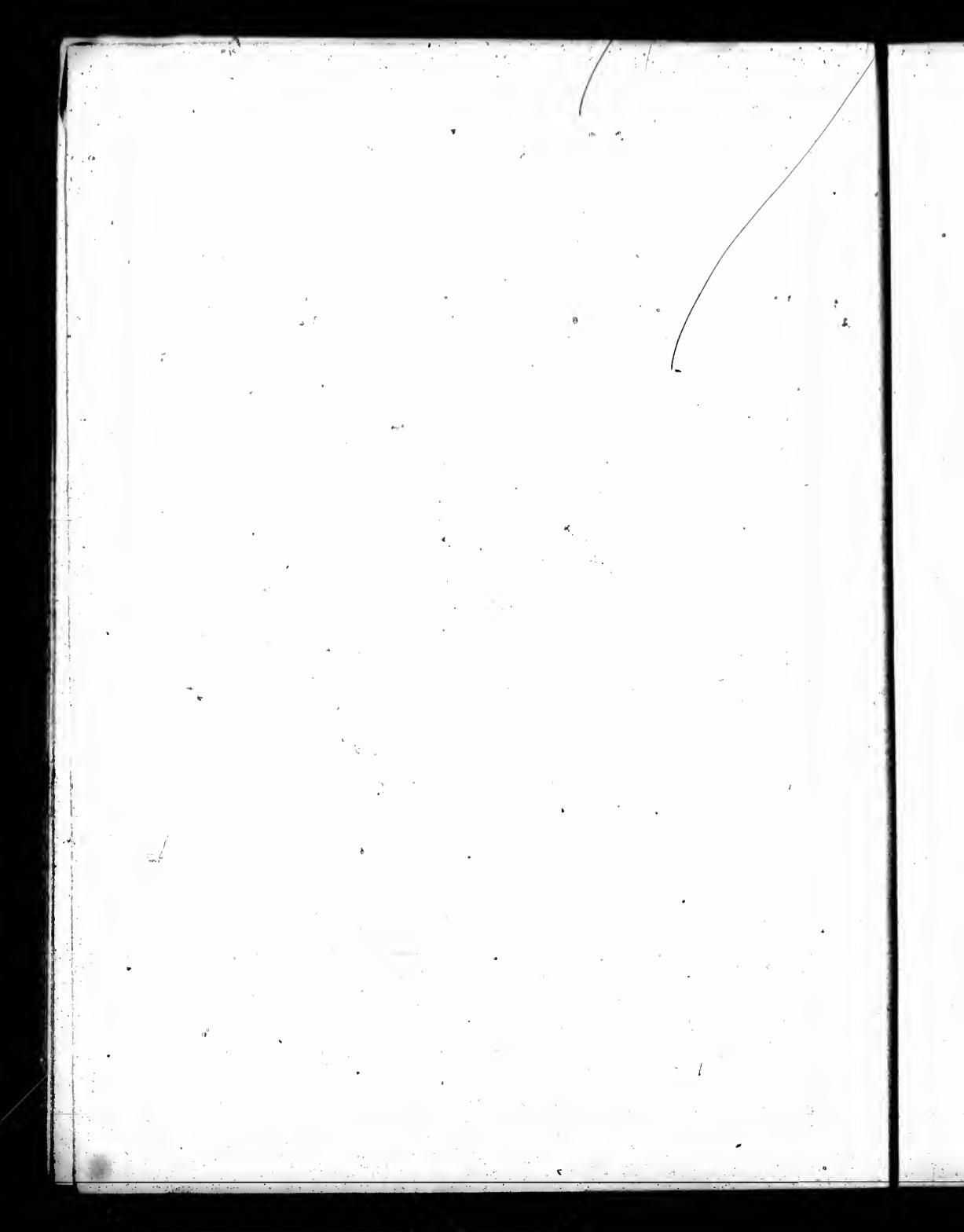
Apples 10 pecks to barrel.

Turnips 60 lbs. to bushel.

COLD STORAGE.

This question is worthy of mature consideration, and in our opinion no modern market building can be considered complete without proper facilities are provided for controlling the greater and lesser supplies of perishable products. By this means fish, fruit, eggs, butter, poultry, game, and meats of every kind may be preserved throughout the entire year, thus minimising a loss that would naturally occur.

In the several large markets, which it has been our good fortune to examine, we found this department the most successful, both as to the wholesale and retail branches, Boston, Philadelphia, Washington and Cleve-



land, taking the lead. We were assured by the superintendent, in each case, that the cold storage facilities they were enabled to offer to the public were the means of opening up an extensive field for business not hitherto experienced. Smaller cities and towns not enjoying this great blessing were forced to ship to centers where their products could be preserved in large quantities. A retailer is enabled to purchase supplies in larger quantities, and to handle the same with small loss. The consumer in like manner is enabled to purchase fresh and wholesome food all the year round, not to mention the luxury of having served upon his table venison in June, or summer fruits at mid-winter.

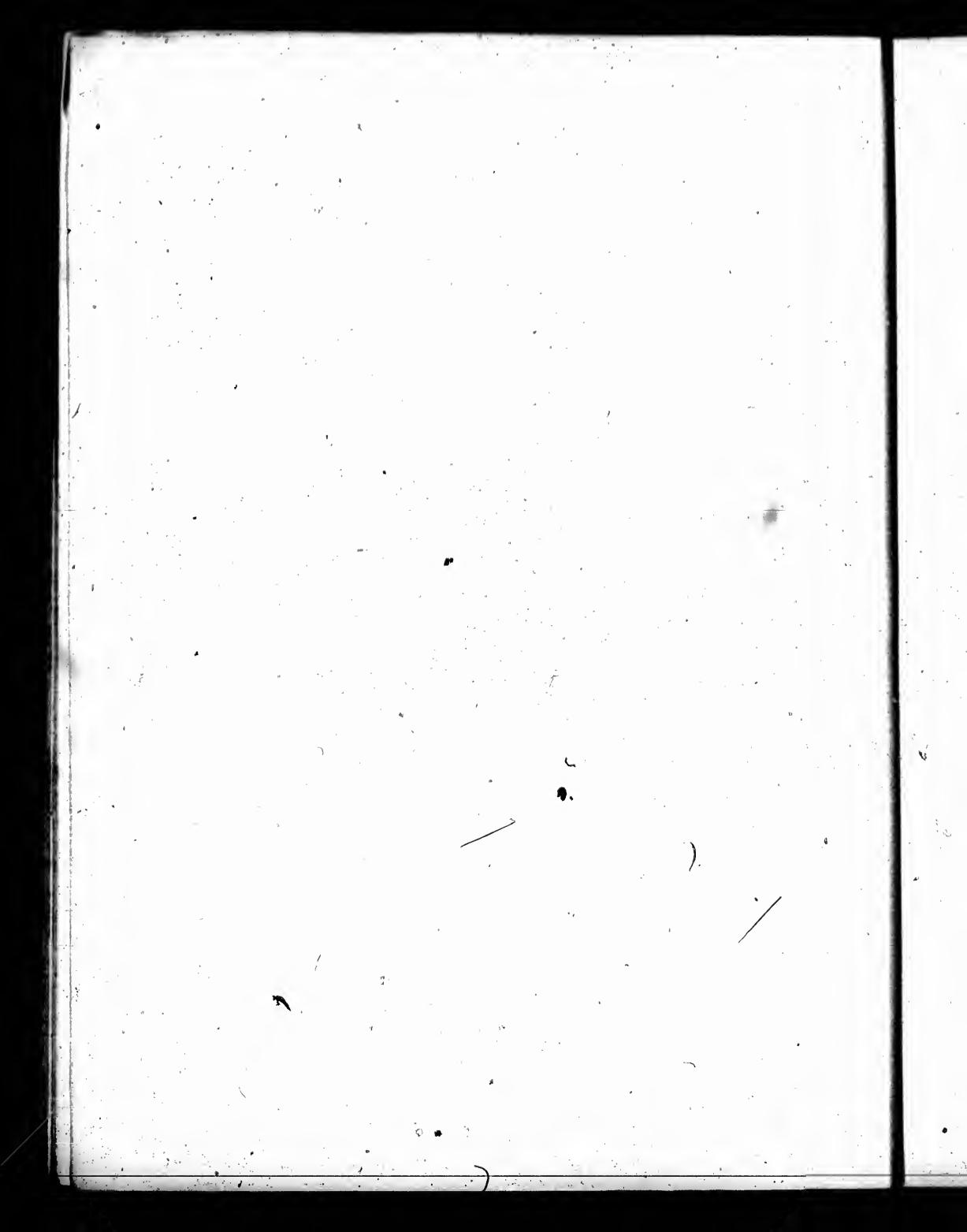
By the use of cold storage the fruit and fish departments should develop and assume very large proportions.

By examining the plans, it will be seen that your Commissioners have thought it wise to confine the cold storage system entirely to part of the portion of the building lying south of Front Street and below the meat market.

The best system of cold storage, in our opinion, is that known as the "Brine Pipe System." By the introduction of this system the entire space allotted for the purpose can be sub-divided into large or small compartments as required, and rented to the wholesale or retail butchers, to fish, fruit or provision dealers, and may be managed in conjunction with the stalls contained on the floor above, the refrigerators there being served, and the occupant renting his storage compartment from the City in the same manner as he leases his stall, and paying for the brine by the month as he requires it.

The question of manufacturing and supplying cold brine is one your Commissioners do not feel disposed to advise upon. In Boston, a company incorporated under the laws of the state has received the necessary franchise, and supplies the brine to the occupants of the market through iron pipes in the same manner as water or gas is now supplied to the City. In Cleveland, Washington and Philadelphia, the brine is manufactured upon the premises. The machinery and plant is under the management of the superintendent.

By the introduction of the Brine Pipe System the necessity of obtain'ing pure ice for cooling purposes would be removed. The space now occupied by ice tanks and refrigerator ice space will no longer be required for that purpose. The area allotted to cold storage in the accompanying plan is sub-divided into several compartments containing the following space:—That for retail purchasers contains 7,168 superficial feet. This, of course, would again be sub-divided into small compartments each containing about 70 superficial feet. Provision could be made for about 125 retail stalls to



be rented to smaller dealers. The wholesale compartments contain 10,560 superficial feet of space. This would also be sub-divided to suit the tenants.

CONSTRUCTION.

(a) The present King Street entrance to St. Lawrence Market will be remodelled, so as to utilize the present stalls on the east and west sides. This will increase the breadth of the entrance to double that now in use. A steel and glass shelter will be thrown over the sidewalk on King Street. This main entrance will be properly paved and lighted, so as to give direct, covered and generous access to the whole market.

(b) The area immediately in rear of the stores and abutting on the wagon area will be roofed over with steel and glass roofing.

(c) The present St. Lawrence Hall building will remain as at present, with the addition of a new staircase to the upper halls and a general cleaning up.

(d) Lavatory accommodation for both sexes is provided at the south end of the wagon area.

(e) The building enclosing the wagon area will be constructed with brick and stone foundations, and piers and steel-trussed roof, in one span covered with galvanized iron. Ample light will be obtained from four rows of vertical skylights, the entire length of the building, and ventilated throughout by continuous openings over the skylights. The north and south ends will be glass and steel construction, and the sides of lifting doors, which may be left either up or down as desired. The whole area to be paved, and the movable intersecting walks to be at least 15 inches above pavement.

(f) The roof will continue over Front Street and the car tracks, affording a cleanly and convenient alighting place for passengers from all over the City.

(g) The stall market will be constructed with walls of stone and brick, with a roof of one span as in the other part described. The entrance from Front Street will be ample—being well lighted and paved. The Basket and Flower departments will have concrete floors, and will be provided with heat when required. The larger area will also be paved and the stalls will be of steel frames, and no office enclosures will be permitted, or wooden erections other than counters and shelves.

The portion for fish will have proper water facilities, sinks, etc.

Elevators to and from cold storage and wholesale market below are provided, as also iron stairways.



It is proposed to heat this building in winter time.

The elevated roadway around this building will be of steel and paved.

(a) The cold storage area will be constructed in the most approved style.

(b) The fruit and produce area will be fitted up to suit tenants.

(c) The Council chamber will be retained as it is with new stairways.

(d) All old material from the present buildings to be used to best advantage.

ACCOMMODATION.

The plan naturally shows as fully as may be necessary, what accommodation is furnished by this proposed re-building. However, it may not be possible to enumerate here the various capabilities afforded.

(a) The wagon area covers a space 150 x 250 feet intersected by walkways raised 15 inches above the level, so that they will always be absolutely clean, afford ready access to every wagon at a minimum of inconvenience to both buyer and seller, and be to every portion of the market just what has been required for years.

Accommodation is afforded for 250 wagons, one-quarter being reserved for hucksters and butchers (wholesale), and the other three-quarters for farmers. Every wagon will have a fair show, and can be removed as soon as the owner desires, without having to wait for others to move.

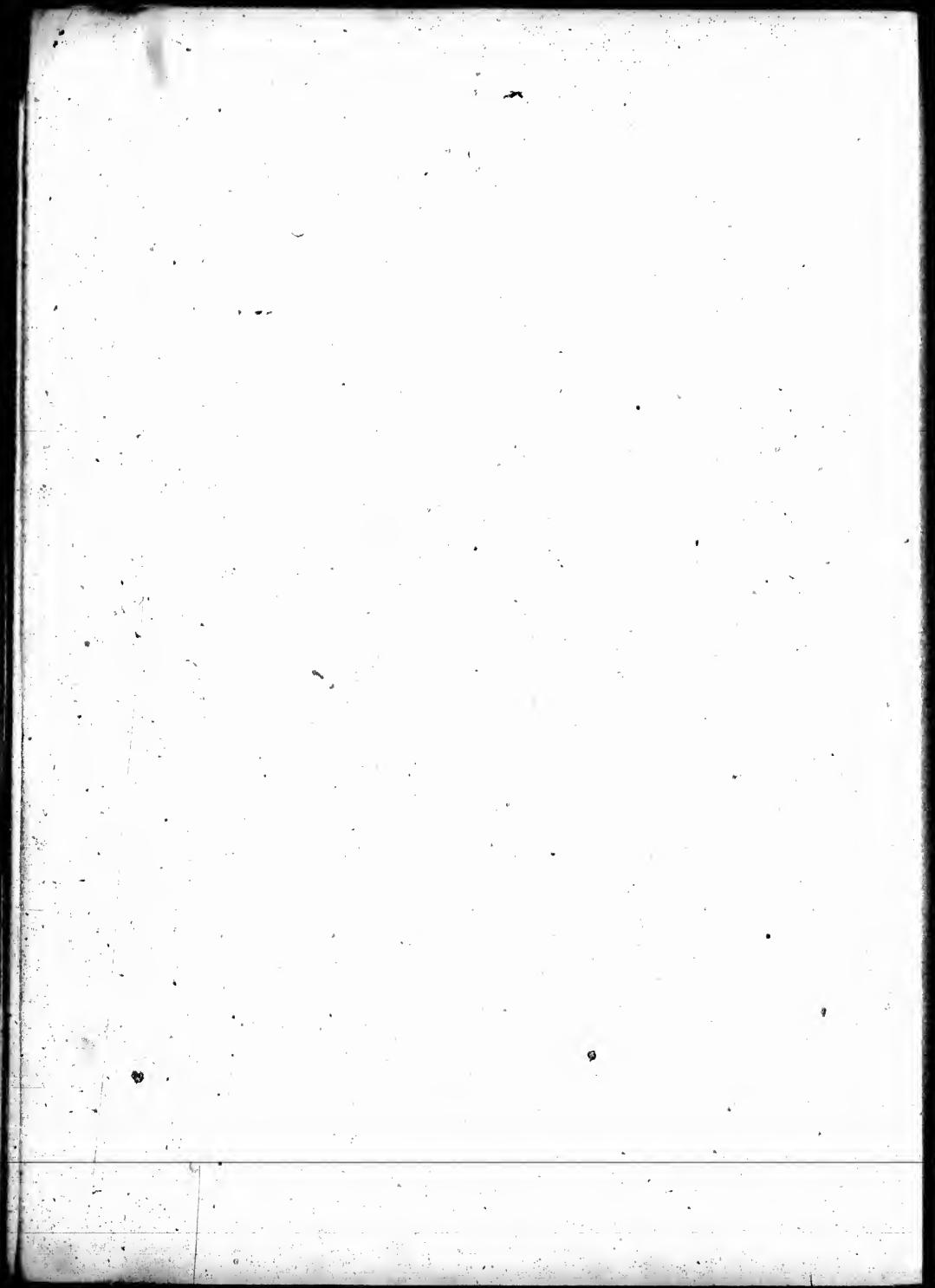
All the areas can be closed in by utilising the sliding doors before mentioned, and used for horse shows, cattle shows, or any other suitable gathering in connection with market business.

(b) The basket area is an enclosed space, semi-heated, in the north-east corner of the City Hall Square, and will afford accommodation for 150 baskets on suitable tables. This room will be a very popular one, being light, clean and comfortable, besides being very convenient of access.

(c) The flower area occupies the opposite (or north-west) corner of the City Hall Square, from the basket area, and will afford room for 15 stands of a suitable size. This room will be of the proper temperature, and will have a small fountain in the centre. It ought to be one of the most attractive features of the market.

(d) The produce exchange and market club room will be in the old Council chamber, which remains intact, as a pleasing historical feature.

11



This exchange idea is a highly successful one in Boston particularly, and, entailing no expense, ought to cement all interests centering in the market into a strong business lever for the good of trade.

(e) The stall market will be a magnificent room, taking in all the space behind the City Council chamber to Esplanade Street, on the Front Street level; and reached by a broad sloping walk below the Council chamber 16 feet wide. In this hall there will be 132 stalls of regulation pattern and uniform size, with broad walks and having staircases and elevators down to the fruit and cold storage departments. Around this building on the Front Street level are 16 feet driveways for the accommodation of stall occupants in receiving and delivering goods. These driveways in turn cover the wagon delivery from the storage and fruit departments on the lower level.

(f) The storage area will consist of about 17,000 square feet, and ought to yield a very handsome revenue, as in other centres this was the strong point of the whole system.

(g) The wholesale fruit market and produce exchange will be a fine addition to Toronto's trade accommodations. Served by two R. R. tracks in the centre, with room for 10 cars; wagon accommodation by either East or West Market Streets; and stalls of the generous size of 20 x 50 feet; with a broad public path down each side, these stalls and this market ought to revolutionize this trade, and bring many other branches to great perfection by offering such superior accommodation.

(h) The market station or siding is provided by covering over the tracks on the Esplanade, planking between the tracks and asphalting the roadway, thus making a convenient stoppage for trains should business warrant. If the market ever amounts to what it should, the railways will speedily find it to their interest to serve it faithfully.

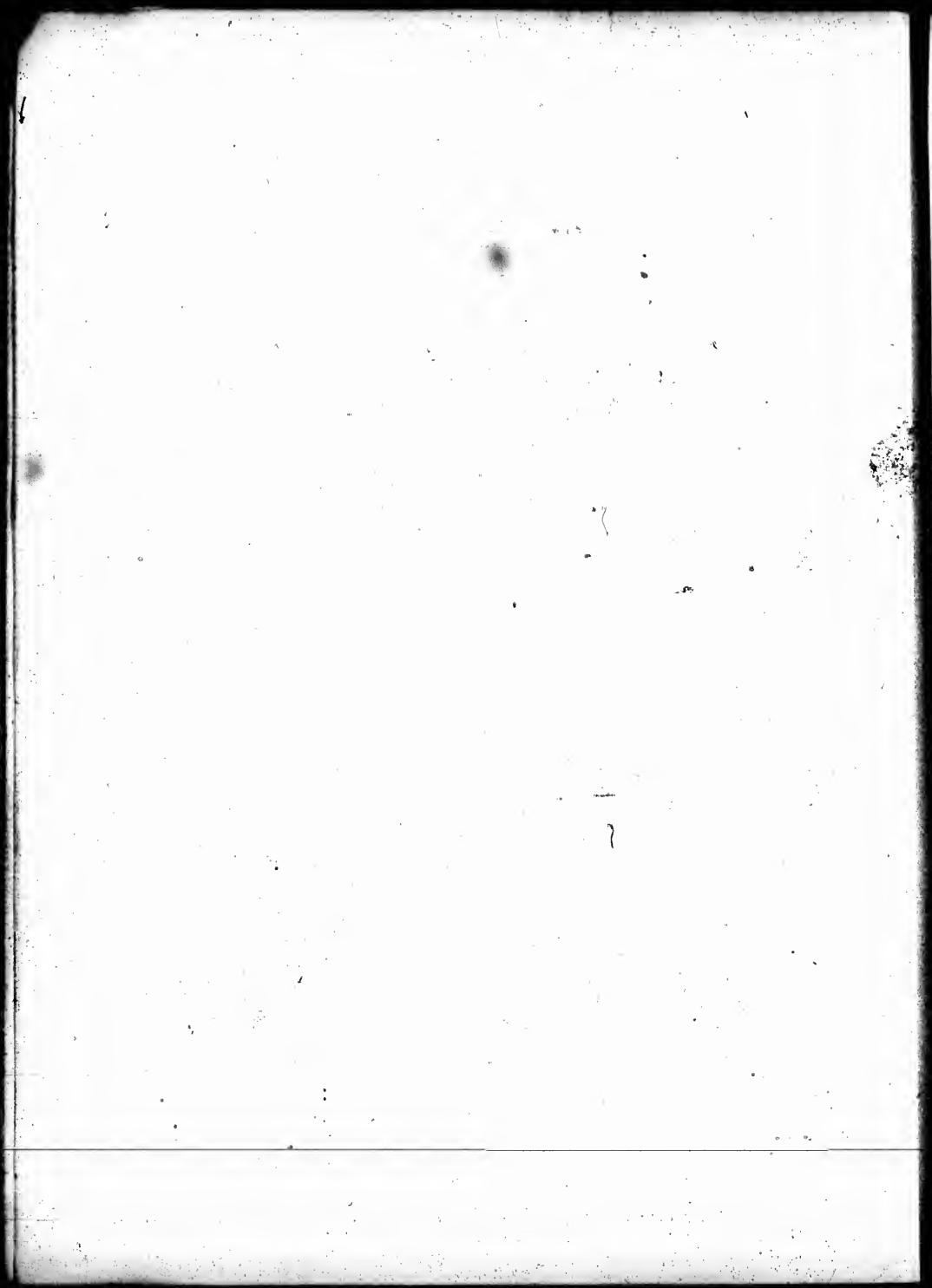
(i) Toilet rooms, parcel offices, express agencies, and other conveniences, have been fully provided for.

EXPENDITURE AND REVENUE.

The estimated cost of the buildings has been carefully and systematically gone into by competent men, and may be considered as the actual final outlay. This figure is \$150,000.

This amount should be met by the issuance of debentures, and provided for by a sinking fund in the manner adopted by the City. As the City borrows money at 3 per cent. the annual outlay would be as follows:

Interest	\$ 4,500
Sinking fund	4,500
Maintenance, salaries, etc.	6,000
*Repairs and heating, etc.	2,000
	\$ 17,000



The revenue is probably under-estimated in the following schedule, because in investigating among our own people these figures were thought to be low; of course in every case stalls would have to be put up to the highest bidder, present holders to have first preference:

Wagon area, 100 bucketers, etc., \$25 per year	\$ 2,500
Basket area, 500 per week, 5 cents each	1,300
Flower stands, 15 at \$2 per week	1,520
General stalls, 132 at \$2 per week	13,728
Fruit and produce, 30 at \$5 per week	10,500
17,000 square feet cold storage, 50 cents per foot.....	8,500
Per year	\$ 38,048

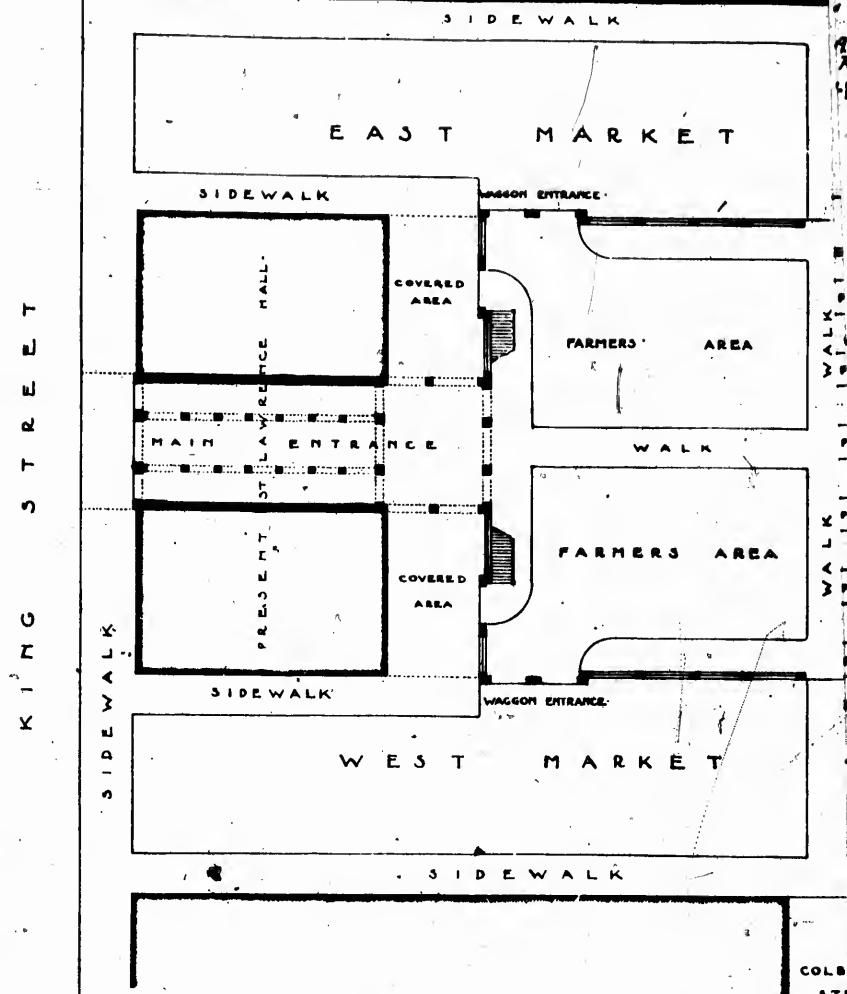
These figures show a handsome surplus, and even if no surplus were shown it must be quite evident that such would be the improvement in property values surrounding the market that the City would be repaid over and over again.

ARTHUR R. DENISON.
RICHARD A. DONALD.

KING STREET

PROPOSED IMPROVEMENTS
TO ST LAWRENCE MARKET
TORONTO.

W.L. SYMONS, ARCHITECT.



PROPOSED IMPROVEMENTS TO ST LAWRENCE MARKET TORONTO.

A.R. Dinsmore, Commr.
R. Donald, M.A.S.
W.L. SYMOMS, ARCHITECT.

STREET

FRONT STREET

SIDEWALK

EAST. MARKET

SIDEWALK

WAGGON ENTRANCE

COVERED HALL

COVERED AREA

FARMERS' AREA

SIDEWALK

SIDEWALK

WAGGON ENTRANCE

WEST MARKET

SIDEWALK

N
S
W
E

STREET

WAGGON ENTRANCE

FARMERS' AREA

WALK

HUCKSTERS' AREA

WAGGON ENTRANCE

STREET

COLBORNE
STREET

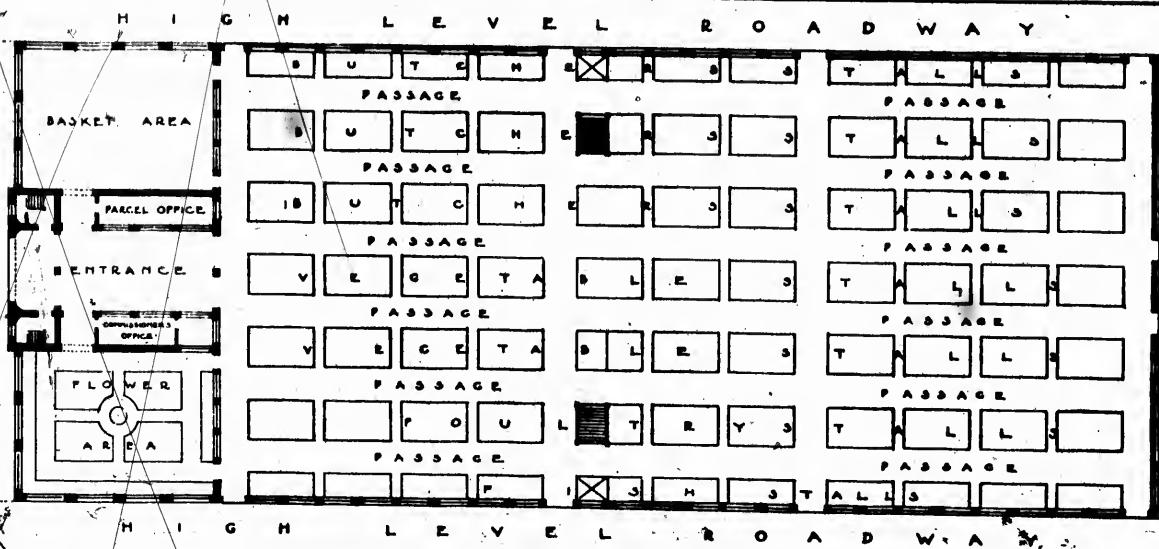
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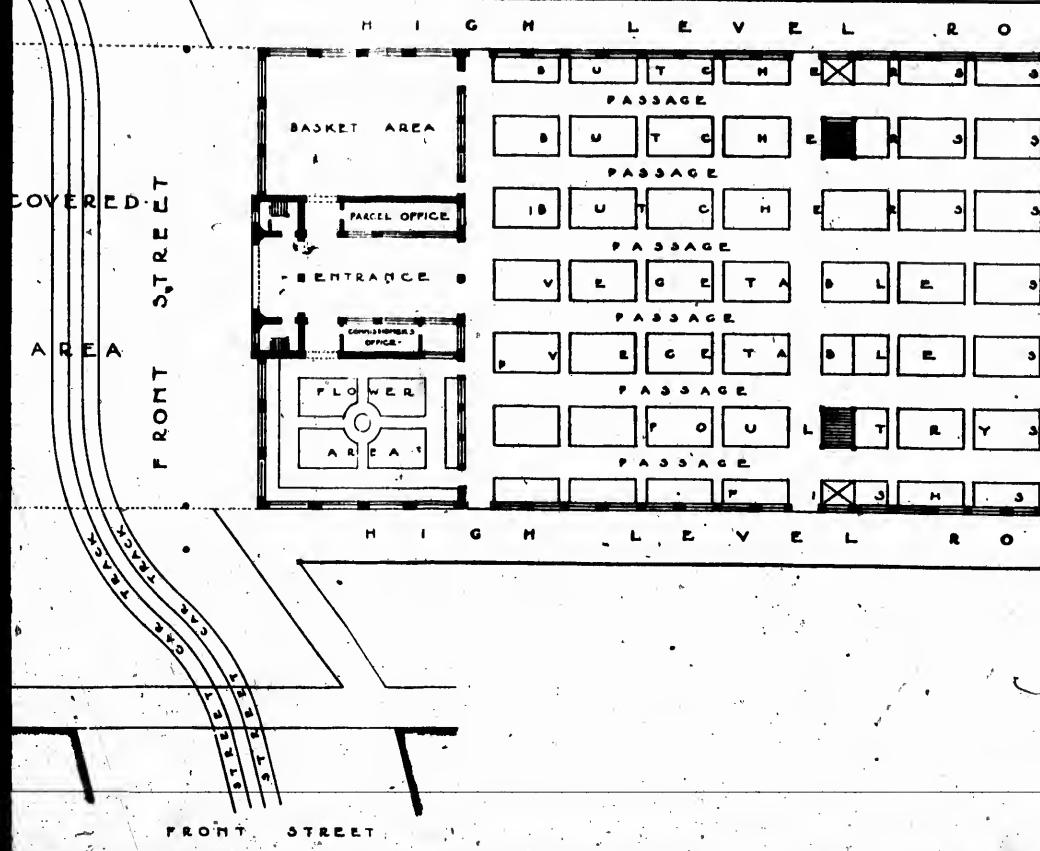


STREET

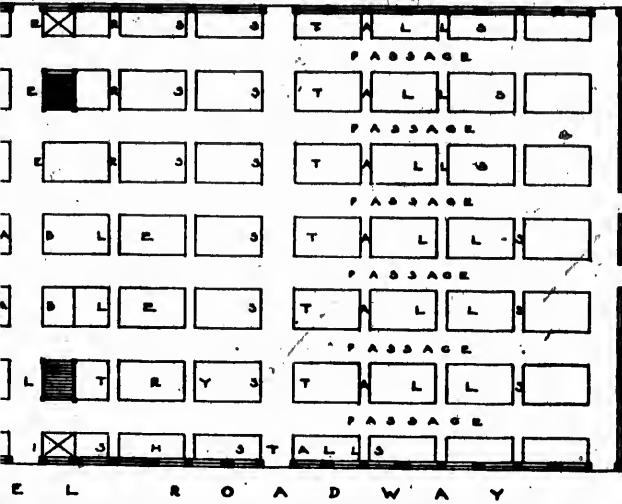
COVERING
OVER TRACK

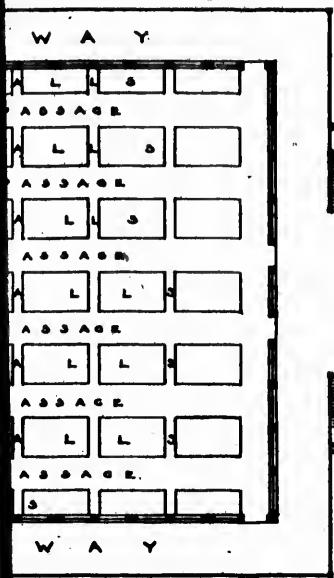
ESPLANADE

FRONT STREET



E L R O A D W A Y





STREET

COVERING
OVER TRACKS.

ESPLANADE

FRONT STREET

PROPOSED IMPROV
TO ST LAWRENCE
TORONTO.

WL

EAST MAR

FRONT STREET.



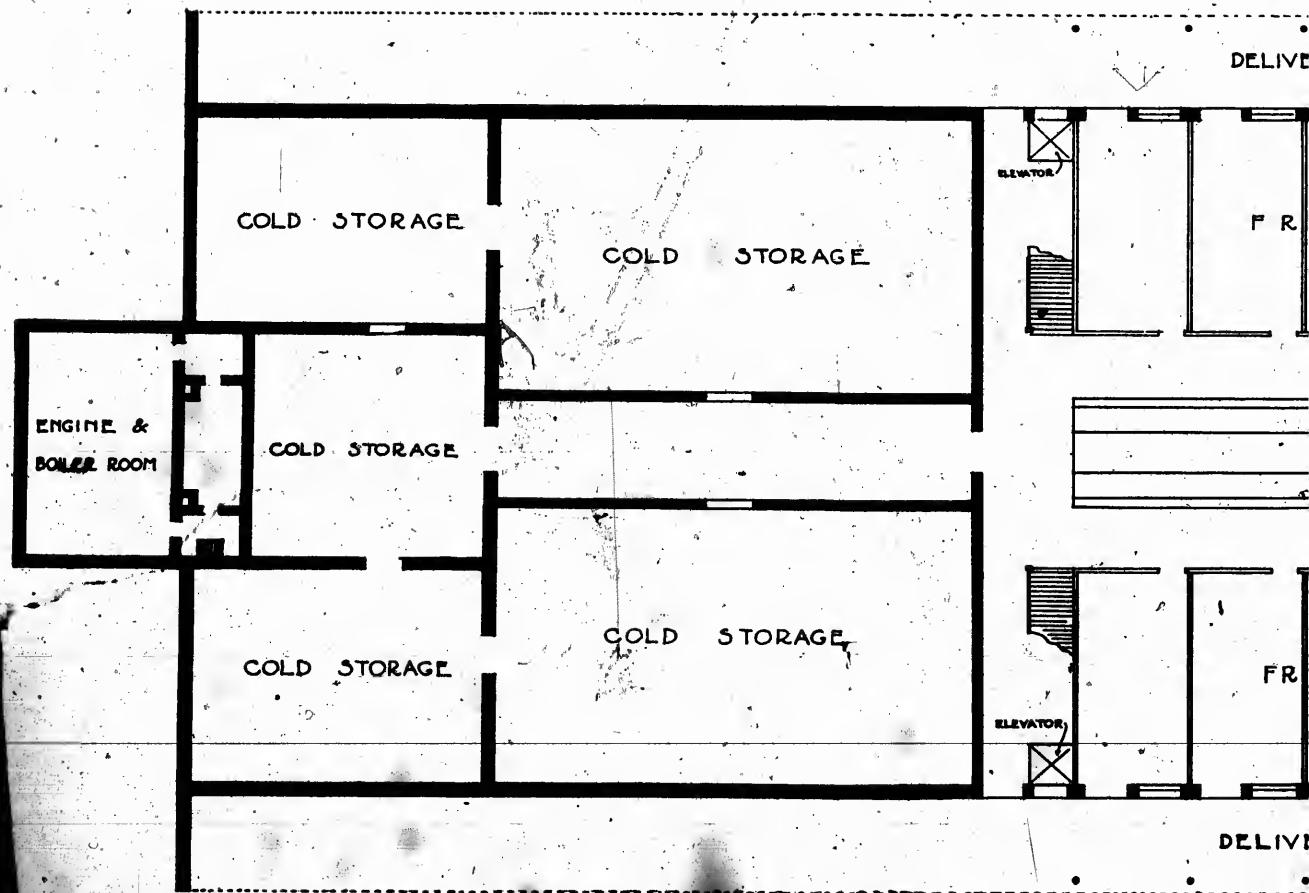


PROPOSED IMPROVEMENTS TO ST LAWRENCE MARKET TORONTO.

A.R.D. Dawson,
R. Donald J. Connors,
W.L. SYMONS, ARCHITECT.

EAST MARKET STREET

FRONT STREET.

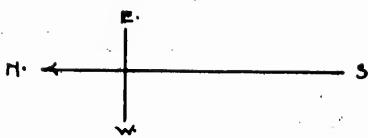


S

CT

CT

REET



DELIVERY WAGGON AREA (COVERED)

FRUIT & PRODUCE EXCHANGE

PLATFORM

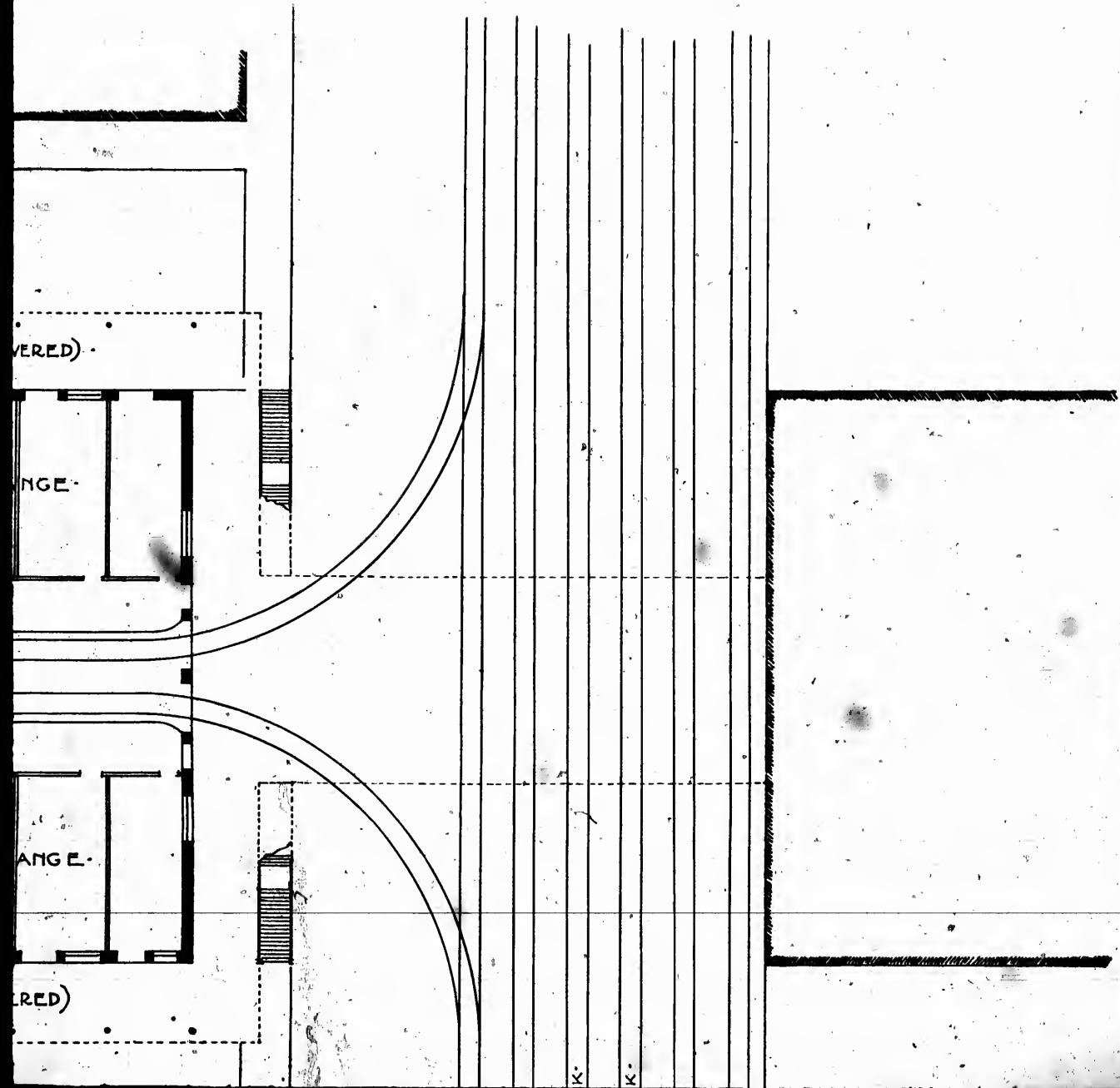
TRACK

TRACK

PLATFORM

FRUIT & PRODUCE EXCHANGE

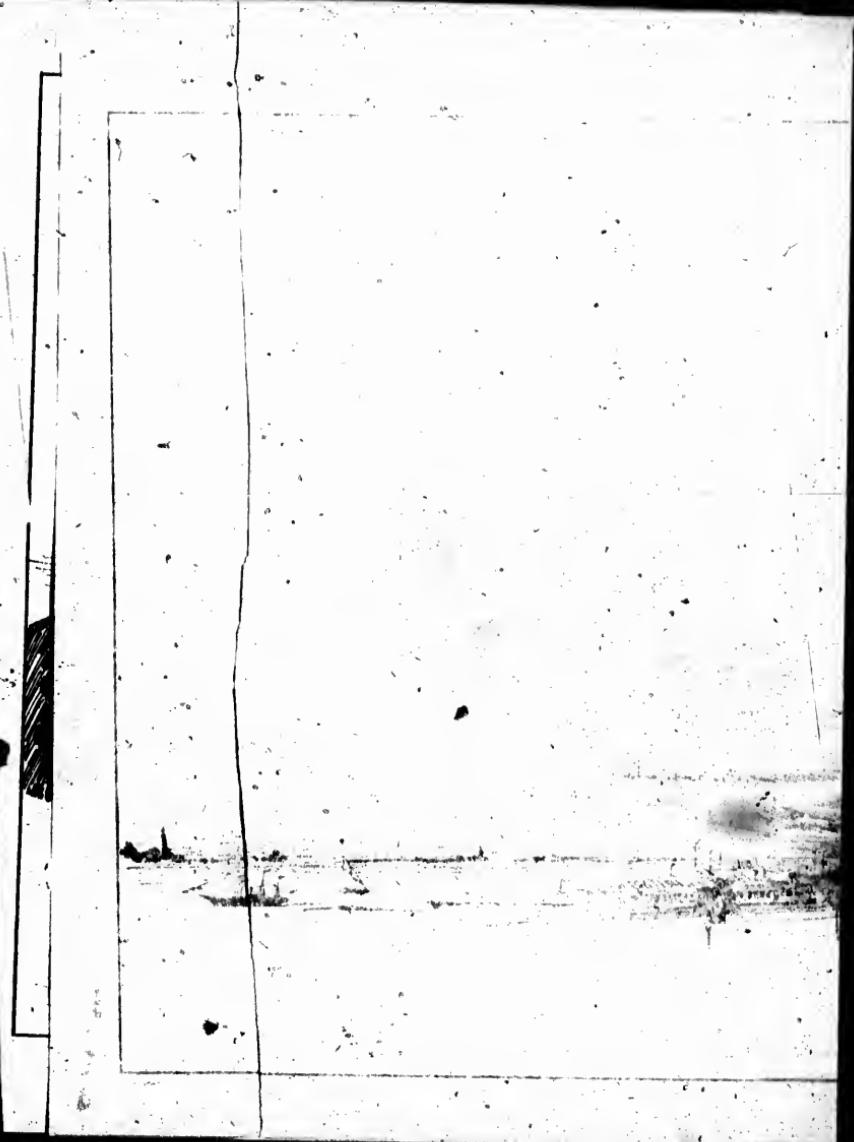
DELIVERY WAGGON AREA (COVERED)



125

K

E

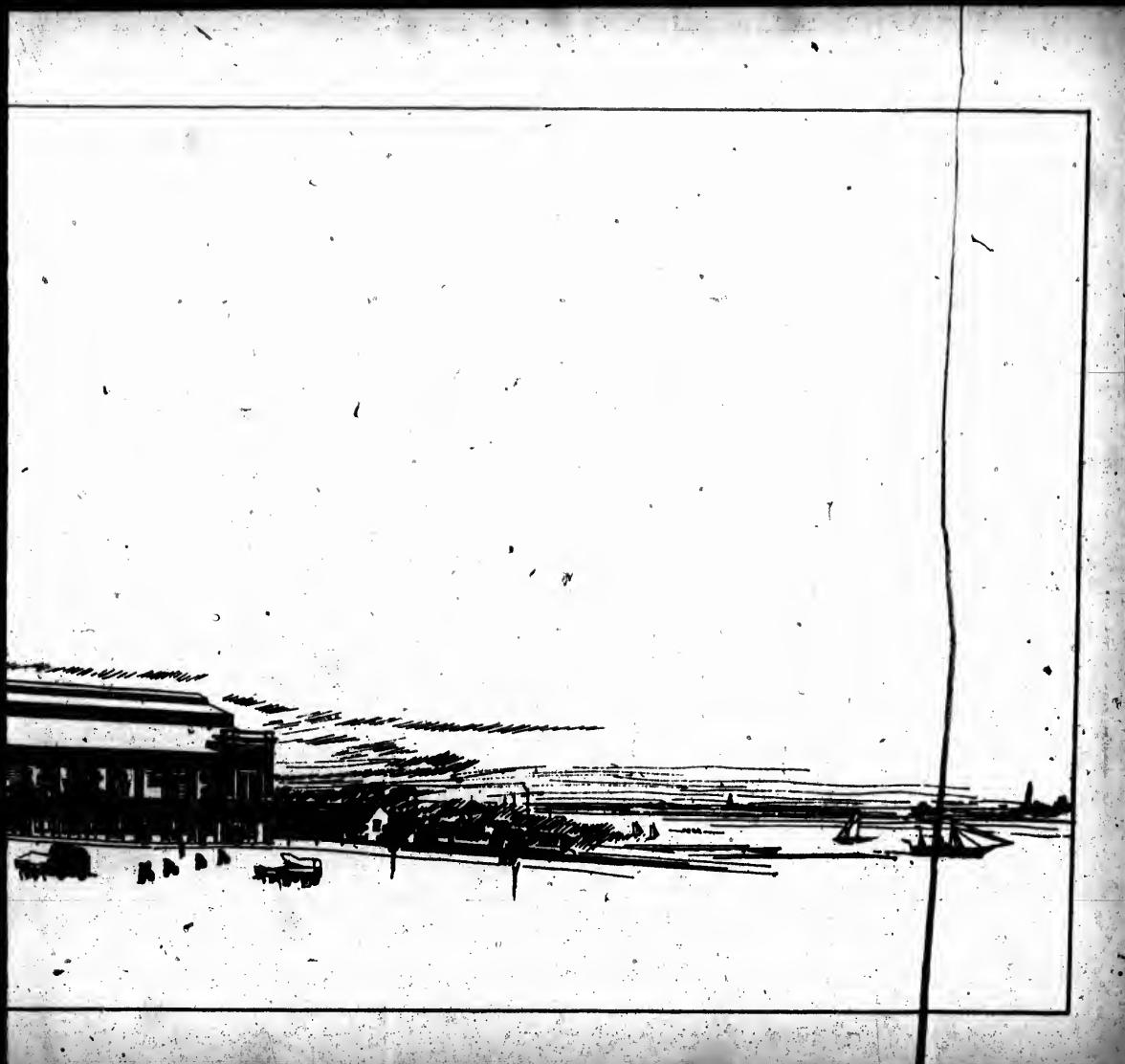




PROPOSED IMPROVEMENTS
TO ST. LAWRENCE MARKET
TORONTO, MARCH 1915
W. L. SIMONS, ARCHITECT

A.R. Denison, comittee
R. Donald





10³

FRONT

BOILER ROOM

COLD STORAGE

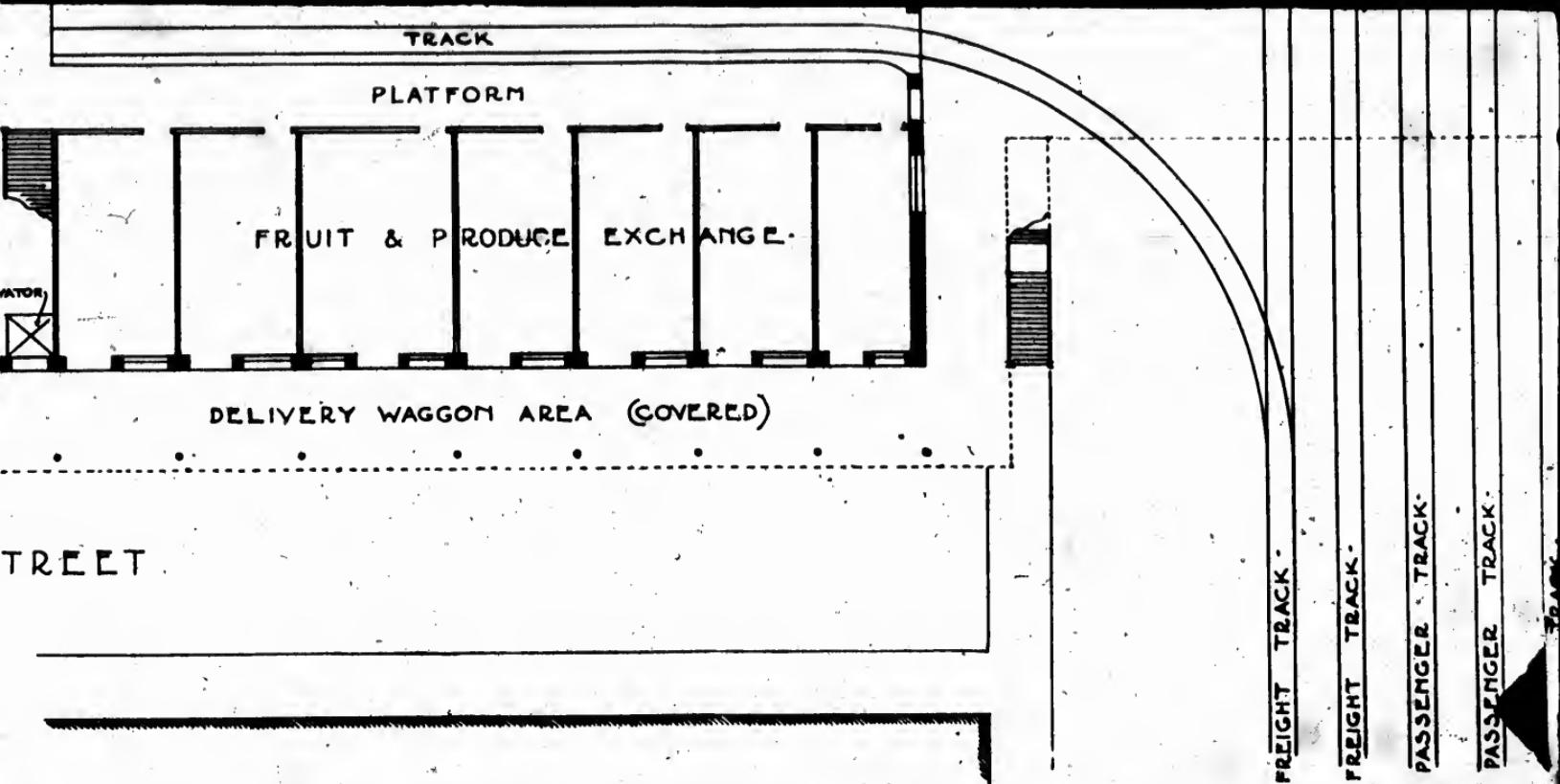
COLD, STORAGE

COLD STORAGE

ELEVATOR

DELIV

WEST MARKET STREET



FREIGHT TRACK

FREIGHT TRACK

PASSENGER TRACK

PASSENGER TRACK

TRACK

FREIGHT TRACK



