

CA 572 (4)

Proposed Markets Extensions, Bylaws.

1907 Proposed Removal of Fitzalan Market and Erection of Abattoirs Correspondence.

From Gordon J Holroyd, Superintendent

Telephone no 2904

Sheffield January 14th 1907

H Sayer, Esq., Town Clerk, Sheffield

Dear Sir,

Removal of Fitzalan Market

In reply to your letter of 4th inst., the following in my opinion should be incorporated in the conditions for the competition for Architects:-

- 1) Provision for 42 Butchers Shops, present size 10' 0" x 11'6"
- 2) Provision for 36 Fish, Poultry & Game Stalls, present size 12' 4" x 5' 0" with additional allowance in length of 1' 6" and in width of 2' 6" for display goods
- 3) Provision for about 133 feet of Benches of Stalls for the sale of Butter, Eggs and other farm produce.
- 4) Width of Avenues and Arrangements of stalls and shops, not necessarily the same as now, but should be left to the Architect's discretion.
- 5) Water supply including Hot water for washing
- 6) Lighting
- 7) Attendant's office, Lavatories
- 8) Cellaring if practicable
- 9) Cold storage

In addition to above I think it should be intimated that great importance will be attached to the position of this market, and its accesibility to the public.

That without detracting from the new market's position or accessibility porvision should be made for outside shops fronting the main road.

The roof lighting should be arranged for the best light in winter with provision for obscuring the sun's rays in summer.

The building should not be of pretentious style but of a light structure, and not too costly.

Yours faithfully

Gordon Holroyd

Holroyd to Sayer Esq. 18th January 1907

Abattoirs and Central Meat Market.

The following conditions should be embodied in the competition if it is to include Abattoirs and Central Meat Market several of the items should be considered before the conditions are issued

- 1) The slaughtering blocks to be planned on the large Slaughter Hall system without any cross walls or screens instead of the Crucial or Sectional system where each butcher has a department to himself. Alternatively to the above condition the committee may think fit to refer the comperition broadly to the Abattoirs at Bimingham and Leeds where in addition to large casual Slaughter Hall there are also smaller Slaughter house in the private occupation of Butchers.
- 2) In connection with the Abattoirs the following buildings and arrangements should be provided:-
 - Attendant's House, Office, Weighhouse and Fodder Store, Hayrage for sheep and cattle.
 - Slaughterhall's (and if thought fit private Slaughterhouses)
 - Cooling Hall
 - Cold Storage
 - Isolation Lair for doubtful cattle including Doctor's dissecting of post mortem room.

Chamber for collecting and treating blood

Messroom for slaughtermen and othe workmen

Pig slughter and Cooling Halls

Tripery

Gutt scraping room

Boiler House for supply of steam to scalding tanks & Trippery

Pig Slaughter Hall and Gut scrping rooms Latriens and Urinals for workmen

- 3) The Central Wholesale Meat Market would be a building largely dependant on the space available, and on the probable number of tenants. The present practice is to sell the meat at the slaughter houses and it is obvious that if a Wholesale Meat Market is to be established this practice must be prohibited. In the abccence of any statistics it is very difficult to form an estimate of accommidation required for this building but it would be safe to say that it should be laid out on the pattern of the most recently erected Meat Markets

Finally, I suggest that the above points should be carefully examined, and where necessary enquirey made, before issuing conditions for a compertition

Yours Faithfully

Gordon Holroyed