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Triangle, Virginia



Cabin Camp 3:
Dining Hall
Historic Structure Report • 2024

U.S. Department of the Interior • National Park Service • National Capital Region • Resource Stewardship and Science • Washington, DC



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Front cover: Cabin Camp 3 Dining Hall, n.d. National Park Service, PRWI 1078, PRWI Archive, Triangle, VA.

Historic Structure Report

Cabin Camp 3: Dining Hall



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Preface

The following Historic Structure Report for the Cabin Camp 3 Dining Hall at Prince William Forest Park represents a synthesis of all research and analysis performed for this project.

HARMFUL LANGUAGE NOTICE

Please note that due to the subject matter of this report, some referenced and quoted archival documents contain culturally insensitive, offensive, or harmful language that reflects racism and other biases.

TABLE OF CONTENTS

Preface **v**
Harmful Language Notice v

Table of Contents **vi**

List of Maps **ix**

List of Figures **x**

Study Summary **xx**
Investigation History and Methodology xx
Major Research Findings xxi
Proposed Treatment and Use xxii
Project Limitations and Recommended Areas of Further Study xxiii

Project Data **xxv**
Administrative Data xxv
Project Team and Acknowledgements xxvi
Related Studies xxvii

Definitions **xxviii**

List of Acronyms **xxx**

Maps and Site Plans **xxxii**

PART I: DEVELOPMENTAL HISTORY **1**

Prince William Forest Park and Cabin Camp 3 Historical Overview **2**
Pre-Contact History and Early Inhabitants (Prehistory) 3
Early European Settlement and Tobacco Plantations (1653–1790s) 4
Proliferation of Small-Scale Farms (1790s–1861) 7
The Civil War, Decline of Agriculture, and Rise of Resource Extraction (1862–1928) 8
The Great Depression, New Deal, and Development of the Chopawamsic Recreation Demonstration Area (1929–1941) 10
World War II and the Office of Strategic Services Occupation of Chopawamsic RDA (1942–1945) 15
Mid-Century Improvements and Desegregation (1946–1969) 18
Late 20th-Century Alterations and Recent Camp History (1970–Present) 26

Organized Camps **28**
Types of Organized Camps 28
History of Organized Camps 30
History of Camp Goodwill 53

Influences on the Design of the Cabin Camp 3 Dining Hall **72**
NPS Rustic Style 73
Development of Design Standards for RDAs 74
Design and Construction of the Chopawamsic RDA 80
ECW Laborers at the Chopawamsic RDA 81
Architects at the Chopawamsic RDA 83

Dining Halls in Organized Camps **102**
Food Preparation and Dining at Early Organized Camps (1850–1920) 102
Permanent Food Service Facilities at Organizational Camps (1920–1935) 112
Dining Halls and RDAs (1935–1942) 123
Organized Camp Dining Halls in the Mid-to-Late 20th Century 131

Chronology of Development and Use **143**
Design and Construction (1936–1937) 143
Original Design 144
Shower Stall Installation (1938) 178
Timeline of Construction, Uses, and Alterations 183
Undated Alterations 210

Physical Description **218**
Site and Landscape Features 218
Overall Description 227
Roof Features 238
Fenestration 238
Exterior Materials and Color Scheme 238
Style 239
Northeast ("Front") Elevation 252
Northwest ("Right Side") Elevation 259
Southwest ("Rear") Elevation 271
Southeast ("Left Side") Elevation 276
Interior 287

Evaluation of Significance **326**
Prior Evaluations 326
National Register Evaluation 328
2024 Integrity Evaluation 329

Condition Assessment **332**
Methodology 332
Extant Historic Materials and Character-Defining Features 333
Other Architectural Features 402
Accessibility 409
General Means of Egress 410
Kitchen 410
Structural System 410
Mechanical System 412
Electrical System 412
Plumbing System 413
Fire Protection System 414

PART II: TREATMENT AND WORK RECOMMENDATIONS **415**

Historic Preservation Objectives and Treatment Philosophy **416**

Requirements For Work **418**

Work Recommendations and Alternatives **422**
Treatment of Specific Architectural Features 422
Maintenance Recommendations for Architectural Features 425

Means of Egress 425
Accessibility 426
Kitchen 427
Structural System 427
Mechanical System 428
Electrical System 428
Plumbing System 429
Fire Protection 430

BIBLIOGRAPHY 431

ENDNOTES 441

APPENDICES 457

Appendix A: Cabin Camp 3 Topographical Plan 458

Appendix B: Digitized Selected Original Construction Drawings 460

Appendix C: Extant Original Blueprints 464

Appendix D: Existing Conditions Drawings 468

Appendix E: Existing Conditions Photographs Key Plans 474

Appendix F: Cabin Camp 3 and PRWI Dining Hall Architects 478

Appendix G: Consultant Reports 482
Structural System — Condition Assessment 483
Structural System — Recommendations 510
Mechanical System — Condition Assessment 514
Mechanical System — Recommendations 522
Electrical System — Condition Assessment 526
Electrical System — Recommendations 535
Plumbing System - Condition Assessment 540
Plumbing System — Recommendations 549
Fire Protection System — Condition Assessment 552
Fire Protection System — Recommendations 565

List of Maps

MAPS

Map 1. John Smith, Map of Virginia, 1624. xxxiii
Map 2. Detail showing the approximate current location of PRWI in John Smith, Map of Virginia, 1624. xxxiv
Map 3. Boundary of Charles River Shire, Virginia, 1634. xxxv
Map 4. Boundary of York County, Virginia, 1644. xxxvi
Map 5. Boundary of Northumberland County, Virginia, 1650. xxxvii
Map 6. Boundary of Northumberland County, Virginia, 1653. xxxviii
Map 7. Boundary of Westmoreland County, Virginia, 1654. xxxix
Map 8. Boundary of Stafford County, Virginia, 1665. xl
Map 9. Map of Virginia showing the approximate current location of PRWI in Stafford County, VA, 1676. xli
Map 10. Boundary of Prince William, Virginia, 1731. xlii
Map 11. Boundary of Prince William County, Virginia, 1743. xliii
Map 12. Map of Virginia showing the approximate current location of PRWI in Prince William County, VA, 1755. xliv
Map 13. Map of Prince William County, VA, 1901. xlv
Map 14. Plan of Cabin Branch Mine, 1916. xlvi
Map 15. Map of Chopawamsic Recreational Demonstration Area, 1936. xlvii
Map 16. Map of Chopawamsic Recreational Demonstration Area, 1938. xlviii
Map 17. Map of OSS Training Facilities at Chopawamsic National Capital Park, 1943. xlix
Map 18. The location of Cabin Camp 3 within PRWI, 2021. l
Map 19. Layout of buildings and structures in Cabin Camp 3, 2023. li

List of Figures

FIGURES

Figure 1. Plan of Dining Hall in Cabin Camp 4 modifications by OSS, 1944. 17
Figure 2. Mission 66-era Cyclorama building at Gettysburg National Military Park. 21
Figure 3. Mission 66-era Observation Tower at Everglades National Park. 22
Figure 4. Mission 66-era Clingman's Dome Observation Tower. 23
Figure 5. Plan of the Cabin Camp 3 Council Circle, 1938. 24
Figure 6. Use of the Cabin Camp 3 Dining Hall by both Black and white children, n.d. 25
Figure 7. Illustrations of children from New York City embarking on a fresh air excursion to Troy, NY, and Lake Champlain, 1882. 32
Figure 8. Newspaper coverage of a "Country Week" to the Tuttle Poultry Farm near Boston, MA, n.d. 33
Figure 9. Scenes from Camp Chocorua, 1885. 36
Figure 10. Tents at an early agency-sponsored camp for girls, 1896. 37
Figure 11. Plan for a camp using a military-style layout, 1911. 39
Figure 12. Camp Becket, an early model for the military-style layout at organized camps, 1911. 40
Figure 13. Boys saluting the flag in the central parade ground of Camp Dudley, ca. 1900. 41
Figure 14. Girls engaging in their "setting-up" exercises at the Girls' Camp of the Y.M.C.A. of Philadelphia, ca. 1900. 42
Figure 15. A camper cabin, 1925. 47
Figure 16. An example of NPS unit-based planning in the 1930s. 48
Figure 17. The November 1955 issue of *The Camping Magazine*. 51
Figure 18. The construction of a "cabin-tent" at Camp Bliss. 52
Figure 19. The current boundaries of Rock Creek Park, 2012. 55
Figure 20. Detail showing Camp Goodwill at its first location on the east side of Rock Creek Park, 1910. 60
Figure 21. Detail showing Camp Goodwill at its second location on the west side of Rock Creek Park, 1927. 67
Figure 22. Julian Salomon, n.d. 79
Figure 23. Bernard Liff in his senior yearbook. 86
Figure 24. C.W.Z., "Cabin for Small Children, Mothers' and Tots' Area." 89
Figure 25. B.J.L., "Overnight Cabin for Eight, Camp 3-F." 90

Figure 26. B.J. Liff, "Single Latrine, Camp 3-F." 92
Figure 27. L.S.B., "Double Latrine, Mothers' and Tots' Area." 93
Figure 28. Elevation and plan for a single latrine. 94
Figure 29. The Unit-C lodge in Cabin Camp 3. 96
Figure 30. "Girls Area Unit Lodge." 97
Figure 31. "Staff Quarters Girls' Area." 99
Figure 32. An example of a desirable "mess tent," 1914. 106
Figure 33. The dining tent at an agency camp for girls, 1909. 107
Figure 34. Cross-section of a primitive "Camp Ice-Box," 1914. 108
Figure 35. Cross-section of a basic "Camper's Cellar," 1914. 109
Figure 36. A model "sun-dance" plan for a Boy Scout camp, 1914. 110
Figure 37. The dining tent at Camp Goodwill at its first location on an abandoned farm in Rock Creek Park, Washington, DC. 111
Figure 38. Exterior of the dining hall at Indian Hill Camp, ca. 1927. 115
Figure 39. Interior of the dining hall at Indian Hill Camp, ca. 1927. 116
Figure 40. Exterior of the dining hall and kitchen staff's quarters at Camp Manatoc, ca. 1996. 117
Figure 41. Interior of the dining room at Camp Manatoc, ca. 1996. 118
Figure 42. Detail of the windows at Camp Manatoc, ca. 1996. 119
Figure 43. An example of an efficient kitchen layout. 120
Figure 44. Example of a dining hall floor plan, 1920. 121
Figure 45. Floor plan of Camp Manatoc dining hall, ca. 1996. 122
Figure 46. The floor plan of the Camp Misty Mount Dining Hall. 127
Figure 47. Exterior view of the Camp Misty Mount Dining Hall. 128
Figure 48. Floor plan of the dining hall at the Montserrat RDA. 129
Figure 49. The exterior of the dining hall at Montserrat RDA, n.d. 130
Figure 50. Interior of the dining hall at Camp Bliss, ca. 1955. 136
Figure 51. The exterior of the dining hall at Ten Mile River Boy Scout Camps, ca. 1953. 137
Figure 52. The Y-shaped floor plan of the dining hall at Ten Mile River Boy Scout Camps, ca. 1953. 138
Figure 53. Architect's rendering and floor plan of the dining hall designed for the Lone Tree Area Boy Scout Council, ca. 1959. 139
Figure 54. The exterior of a "tipi-shaped" dining hall, ca. 1955. 140
Figure 55. The pinwheel-shaped floor plan of the dining hall at the Rochester Presbytery Campsite, ca. 1955. 141
Figure 56. Floor plan of the dining hall at Camp Bliss, ca. 1955. 142

Figure 57. The Cabin Camp 3 Dining Hall, ca. 1939. 149
Figure 58. A group of women sit outside of the Cabin Camp 3 Dining Room in 1939. 150
Figure 59. Detail showing a typical screen door. 151
Figure 60. The Cabin Camp 3 Dining Hall, ca. 1939. 152
Figure 61. 1937 floorplan for the Cabin Camp 3 Dining Hall, with each of the building's original entrances highlighted. 153
Figure 62. Detail of the dining hall's front entrance. 154
Figure 63. Detail showing the design of the double doors at the dining hall's primary entrance. 155
Figure 64. View towards the dining hall from the northwest. 156
Figure 65. Detail of the dining hall's northwest elevation, showing the stoop and recessed entrances. 157
Figure 66. Detail showing the cross-gabled projecting bay. 158
Figure 67. Detail showing the garbage removal door. 159
Figure 68. Details of the garbage removal door. 160
Figure 69. The staff of Camp Goodwill celebrating the end of the camping season, 1939. 165
Figure 70. Interior elevation of the dining room, 1937. 166
Figure 71. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F." 167
Figure 72. Plans for custom-built tables with Eternit tops and trestle benches. 168
Figure 73. Detail showing the kitchen indicating use zones. 169
Figure 74. Detail showing plans for custom-built kitchen cabinets, 1937. 170
Figure 75. Plans for the custom worktable in the dining hall kitchen, 1937. 171
Figure 76. The Peninsular No. 5 Army Range. 172
Figure 77. Kitchen layout in original floor plan, 1937. 173
Figure 78. Plan and section of the original refrigerator units, 1937. 174
Figure 79. Detail showing the construction of an ice bunker for the dining hall's refrigerators. 175
Figure 80. Detail showing plans for custom shelving in the storeroom, 1937. 176
Figure 81. Wall section showing the use of metal lath on the storeroom's walls, ceiling, and floor, 1937. 177
Figure 82. Plan of the Cabin Camp 3 Helps' Latrines, 1937. 180
Figure 83. Site plan illustrating Hall's plan. 181

Figure 84. Plans for the addition of a shower stall, 1937. 182
Figure 85. 1951 survey photo of the dining hall's northeast elevation. 194
Figure 86. 1951 survey photo of the dining hall's southeast elevation. 195
Figure 87. The kitchen of the Cabin Camp 1 Dining Hall. 196
Figure 88. Survey photo of the dining hall's northeast elevation. 197
Figure 89. Survey photo of the dining hall's southeast elevation. 198
Figure 90. The 2001 CCC reunion. 199
Figure 91. The dining hall's northeast elevation, September 1988. 200
Figure 92. The dining hall's northwest elevation, September 1988. 201
Figure 93. Sketch of the dining hall's floor plan from the 1951 survey. 202
Figure 94. Sketch of the dining hall's floor plan. 203
Figure 95. Sill beam replacement at the southwest elevation. 204
Figure 96. The kitchen interior, 2001. 205
Figure 97. CCC reunion in the Cabin Camp 3 Dining Hall. 206
Figure 98. The dining hall water closet with a plywood panel covering the entrance to the shower stall. 207
Figure 99. Volunteers participating in National Public Lands Day, 2001. 208
Figure 100. CCC reunion at the Cabin Camp 3 Dining Hall. 209
Figure 101. Advertisement showing glass and porcelain insulators, 1924. 214
Figure 102. A standard bracket for mounting glass insulators, 1920. 215
Figure 103. An illustration showing the installation of a telephone line at a house, 1920. 216
Figure 104. Detail of the 1938 as-built site plan of Cabin Camp 3. 217
Figure 105. Cabin Camp 3 Dining Hall northeast elevation. 220
Figure 106. The location of the ridge-top road that runs through the C-Unit of Cabin Camp 3. 221
Figure 107. The drinking fountain in front of the dining hall. 222
Figure 108. Cabin Camp 3 Dining Hall, view looking northeast. 223
Figure 109. Cabin Camp 3 Dining Hall, view looking northeast. 224
Figure 110. Cabin Camp 3 Dining Hall, view looking southwest. 225
Figure 111. View from the Cabin Camp 3 Dining Hall's northwest elevation. 226
Figure 112. The southeast end of the dining hall's northeast elevation. 229
Figure 113. The dining hall's northeast, primary elevation. 230
Figure 114. The cross-gabled projecting bay. 231
Figure 115. Cabin Camp 3 Dining Hall, view looking northeast. 232
Figure 116. The front porch on the northeast elevation. 233

Figure 117. The northwest elevation of the service wing. 234
Figure 118. The projecting bay at the southwest end. 235
Figure 119. The ventilation ridge dormer and chimney at the roof of the service wing. 236
Figure 120. The recessed bay where the service wing intersects with the dining room. 237
Figure 121. View looking east at the southeast end of the dining hall. 240
Figure 122. The copper rain diverter above the front porch. 241
Figure 123. The wood box gutter above the entrance to the projecting bay. 242
Figure 124. A window in the dining room with three spring bolts. 243
Figure 125. A window on the service wing with four spring bolts. 244
Figure 126. A typical screened-window assembly. 245
Figure 127. A screen assembly constructed using flat corner braces. 246
Figure 128. A screen assembly constructed using a combination of corrugated metal fasteners and a corner brace. 247
Figure 129. Detail of the southwest end of the service wing. 248
Figure 130. Detail of the dining hall's waney-edge siding. 249
Figure 131. Detail of the masonry chimney. 250
Figure 132. Concrete piers with galvanized iron termite caps. 251
Figure 133. The primary entrance to the dining room. 254
Figure 134. The dining hall's front porch. 255
Figure 135. The cross-gabled projecting bay. 256
Figure 136. The sign reading "198" at the southeast corner. 257
Figure 137. The main entrance to the dining hall. 258
Figure 138. The northwest gable wall of the dining room. 261
Figure 139. Detail of the sailor-brick-faced slopes on the chimney. 262
Figure 140. The slope on the northwest wall of the chimney. 263
Figure 141. The exhaust fan on the northwest gable wall. 264
Figure 142. The entrance and dimensional lumber landing and steps. 265
Figure 143. The entrance and dimensional lumber landing and steps. 266
Figure 144. The northwest wall of the service wing. 267
Figure 145. Two windows on the service wing's northwest elevation. 268
Figure 146. Detail of the threaded brackets for glass insulators. 269
Figure 147. The locations of the five threaded wood brackets for glass insulators. 270
Figure 148. The northwest end of the dining room's southwest elevation. 272

Figure 149. The southwest elevation of the service wing. 273
Figure 150. The concrete platform at the base of the steps to the service wing porch. 274
Figure 151. The southeast end of the dining room's southwest elevation. 275
Figure 152. The large projecting bay at the southwest end of the service wing. 278
Figure 153. The southwest protruding bay on the service wing. 279
Figure 154. The service entrance on the southwest bay of the service wing. 280
Figure 155. The northeast end of the service wing's southeast elevation. 281
Figure 156. Detail of a missing or covered window on the bay adjacent to the gross-gabled service entrance. 282
Figure 157. Propane tanks concealed by a fence on the dining hall's southeast elevation. 283
Figure 158. Door to remove food waste on the service wing's southeast elevation. 284
Figure 159. The southeast gable wall of the dining room. 285
Figure 160. An oblique view of the southeast gable wall of the dining room. 286
Figure 161. The dining room, view looking north. 289
Figure 162. The dining room, view looking south. 290
Figure 163. Typical interior configuration of fenestration and wall surfaces. 291
Figure 164. The dining room's interior gables are clad in unpainted diagonal tongue-and-groove siding. 292
Figure 165. One of five electrified wrought iron chandeliers with wood braces in the dining room. 293
Figure 166. Detail of the epoxy floor coating where it turns up to form a baseboard. 294
Figure 167. The primary entrance to the dining hall as viewed from the interior. 295
Figure 168. The partition wall between the dining room and the service wing. 296
Figure 169. The wall between the dining room and the service wing. 297
Figure 170. Storage cupboards in the partition wall between the dining room and the kitchen. 298

Figure 171. The service window in the partition wall between the dining room and the kitchen. 299
Figure 172. The northwest gable wall of the dining room. 300
Figure 173. Detail of the fireplace on the northwest gable wall. 301
Figure 174. The interior of the projecting bay on the dining hall's northeast elevation. 302
Figure 175. A typical dining table. 303
Figure 176. The dining hall's kitchen. 306
Figure 177. The dining hall's kitchen. 307
Figure 178. The former locations of the cleanout doors. 308
Figure 179. Part of the L-shaped hallway that begins at the rear of the kitchen. 309
Figure 180. The walk-in refrigerator in the dining hall service wing. 310
Figure 181. The corner of the service wing hallway. 311
Figure 182. The hatch to the attic at the corner of the service wing hallway. 312
Figure 183. The storeroom, view looking northeast. 313
Figure 184. The storeroom, view looking west. 314
Figure 185. A former closet in the corner of the storeroom. 315
Figure 186. The closet, view looking southwest. 316
Figure 187. A small nook used for brooms on the southeast side of the door to the closet. 317
Figure 188. The dining hall water closet, view looking west. 318
Figure 189. Exposed concrete lip from enclosed former shower stall. 319
Figure 190. The hole cut into the plywood covering the former shower stall in the water closet. 320
Figure 191. Detail of the former shower stall looking down into the probe opening towards the floor. 321
Figure 192. The upper portion of the shower stall as viewed looking up through the probe. 322
Figure 193. The service wing attic, view looking northeast. 323
Figure 194. The service wing attic, view looking southwest. 324
Figure 195. Tongue-and-groove boards visible in the attic. 325
Figure 196. Wood trim has been installed on the windows' side jambs. 338
Figure 197. Wood trim installed vertically along the dining room window interiors. 339

Figure 198. The former location of a missing spring bolt on the lower sash of a window. 340
Figure 199. A smeared brown substance, likely glazing putty or the exterior stain. 341
Figure 200. A dark-colored paint or stain around the edges of a dining room window. 342
Figure 201. Misaligned sash on the dining room's northwest elevation. 343
Figure 202. Misaligned sash on the service wing's northwest elevation. 344
Figure 203. Detail of a gap at the meeting rail at the dining room's southwest elevation. 345
Figure 204. An example of wood loss on the interior of the dining room's southwest elevation. 346
Figure 205. An example of wood loss at the projecting bay on the dining room's northeast elevation. 347
Figure 206. An example of wood losses on the interior of the dining room's northwest elevation. 348
Figure 207. A cracked lite on the dining room's southwest elevation. 349
Figure 208. A screen assembly constructed using flat corner braces. 350
Figure 209. A screen assembly constructed using a combination of corrugated metal fasteners and a corner brace. 351
Figure 210. An example of general wear on a screen assembly at the service wing's northwest elevation. 352
Figure 211. Insect or woodpecker damage to the wood frame of a screen assembly. 353
Figure 212. Bay on the service wing's northwest elevation showing several types of damage and deterioration to the screen assemblies. 354
Figure 213. Hinge visible at the upper left of the image is no longer secured to the building. 355
Figure 214. Many of the screen assemblies, such as these on the northeast elevation, hang too low from their hinges. 356
Figure 215. A warped screen frame on the dining room's southwest elevation that has partially detached from the building. 357
Figure 216. The water closet's screen assembly appears to be detached from the building. 358
Figure 217. A crack in the wood waney-edge siding. 360
Figure 218. Cracks in the wood waney-edge siding. 361

Figure 219. A splintered waney-edge board on the service wing's northwest elevation. 362
Figure 220. A chewed hole in the wood waney-edge siding. 363
Figure 221. Area of droppings and frass from an unidentified pest infestation. 364
Figure 222. Detail of droppings and frass. 365
Figure 223. Area of general soiling elevation. 366
Figure 224. Biological growth, rot, and general deterioration of the lower waney-edge siding. 367
Figure 225. Detail of biological growth, deterioration, and rot. 368
Figure 226. Biological growth on the lower waney-edge boards. 369
Figure 227. Biological growth and mechanical damage on the lower waney-edge siding. 370
Figure 228. Insect damage to the wood trim above the dining hall's front porch. 371
Figure 229. Insect or woodpecker damage to the wood trim and general wear to the waney-edge siding. 372
Figure 230. Insect or woodpecker damage to the wood trim on the service wing's northwest elevation. 373
Figure 231. Biological growth, general weathering, and finish failure at the front porch. 377
Figure 232. Biological growth, general weathering, and finish failure at the landing rail. 378
Figure 233. Insect or woodpecker damage on the railing of the service entrance porch on the southeast elevation. 379
Figure 234. Wood decay and finish failure on the landing. 380
Figure 235. Wood decay and finish failure where the floor and stairs of the front porch meet. 381
Figure 236. Impact damage facilitated by wood decay on the stairs to the front porch. 382
Figure 237. Displaced stairs to the front porch, causing their treads to slant away from the dining hall. 383
Figure 238. Biological growth, efflorescence, and dark staining affect the overall appearance of the chimney's northwest side. 384
Figure 239. Biological growth, efflorescence, and dark staining on the chimney's northeast side. 385

Figure 240. Biological growth and dark staining are present to a much lesser extent on the chimney's southwest side than its other sides. 386
Figure 241. Spalling bricks and salt efflorescence at the top of the dining room chimney. 387
Figure 242. Detail of salt efflorescence and biological growth on the chimney's southeast side. 388
Figure 243. Detail of salt efflorescence and biological growth on the chimney's northeast side. 389
Figure 244. Detail of salt efflorescence and biological growth on the chimney's northwest side. 390
Figure 245. Damp conditions in the dining room firebox. 391
Figure 246. Detail of the damp conditions that were revealed when a mat on the side of the hearth was removed. 392
Figure 247. Detail of the damp spalling bricks and cloudy salt efflorescence on the northeast side of the fireplace. 393
Figure 248. Many of the firebricks in the firebox exhibit hairline cracks. 394
Figure 249. Detail of damp spalling bricks and thick, patchy efflorescence on the southwest side of the fireplace. 395
Figure 250. The exterior portion of the kitchen chimney appears to be in good condition. 396
Figure 251. Failing red paint on the interior portion of the kitchen chimney. 397
Figure 252. A small patch of salt efflorescence on the northwest corner of the kitchen chimney. 398
Figure 253. A concrete pier and galvanized iron termite cap. 399
Figure 254. Two concrete piers with termite caps that exhibit biological growth and varying degrees of spalling and corrosion. 400
Figure 255. A concrete pier with corner spalling and corrosion, including mild pitting, on its termite cap. 401
Figure 256. Opening in the dining hall's exterior envelope. 403
Figure 257. A second opening in the dining hall's exterior envelope. 404
Figure 258. Visible daylight where the fireplace meets the dining room's northwest wall. 405
Figure 259. Visible daylight to the right of a structural post. 406
Figure 260. Warped particleboard wall cladding. 407
Figure 261. Warped particleboard wall cladding. 408

Study Summary

INVESTIGATION HISTORY AND METHODOLOGY

A Historic Structure Report (HSR) is a type of preservation management document that serves various purposes. In essence, it is a thoroughly researched compilation of key information about a property's history and conditions used as a foundation for the development of an overarching preservation philosophy based on the four treatment approaches described in The Secretary of Interior's Standards for the Treatment of Historic Properties. From there, HSRs may also outline specific work recommendations for a property based on the selected preservation approach. In this way, an HSR helps guide the management of and interventions at a subject property.

In 2023, the National Park Service (NPS) commissioned this HSR in preparation for a project at the Cabin Camp 3 Dining Hall in Prince William Forrest Park (PRWI). The goal of the HSR was to investigate the building's history, character-defining features, and existing conditions to develop recommendations for the treatment of the building, in particular:

- Improvement of the building's accessibility through the lens of universal design.
- Compliance with modern building codes, especially those related to fire and life safety systems.
- The reconfiguration of the drop ceiling in the building's service wing to minimize pest infiltration.

To these ends, the authors of this HSR employed a wide variety of research methods, including the following:

- *Physical reviews of the property*: Between October 2023 and February 2024, expert sub-consultants specializing in architecture, architectural history, materials conservation, structural engineering, mechanical engineering, electrical engineering, plumbing, and fire-protection systems visited the Cabin Camp 3 Dining Hall to observe and document its current conditions.
- *Original archival research*: The PRWI Archives in Triangle, VA, provided vital primary-source documentation for this HSR. Additional primary sources were retrieved from digital repositories such as the Internet Archive, Newspapers.com, the Hathi Trust, and various NPS databases. Archival collections at the Rauh Jewish Archives at the Senator John Heinz History Center in Pittsburgh, PA; the National Archives and Records Administration (NARA) in Philadelphia, PA; and the Harper's Ferry Center in Harper's Ferry, WV, generated valuable insights into the contextual history of the Cabin Camp 3 Dining Hall.
- *Reviews of existing background material*: Previous NPS research on PRWI—including multiple National Register nominations, administrative

histories, and a Cultural Landscape Report (CLR) and Cultural Landscape Inventory (CLI) for Cabin Camp 3—informed a significant portion of this HSR. Researchers also consulted numerous other secondary sources, especially for context regarding the history of organized camping and Recreational Demonstration Areas (RDAs).

Part I of this HSR summarizes and synthesizes findings from these diverse sources of information, ending with an overview of the building's existing conditions. Part II presents treatment recommendations for these conditions developed by the present authors and were selected for inclusion in this HSR through a workshop with NPS employees.

MAJOR RESEARCH FINDINGS

This report combines original research findings with previous research. Below is a bulleted summary of information about the Cabin Camp 3 Dining Hall in this HSR that is new, makes novel connections between existing sources, or is otherwise noteworthy:

- The Cabin Camp 3 Dining Hall was designed for the Chopawamsic RDA by architect Bernard Jesse Liff, a recent graduate of the Carnegie Institute of Technology, who went on to lead a well-regarded architectural firm in Pittsburgh. However, much of the building's design was informed by standards and guidelines developed for RDA facilities by various parties at the NPS. Julian H. Salomon—a prolific camp designer—developed programmatic guidelines, and Albert Good's *Park Structures and Facilities* offered robust stylistic guidance. Design professionals employed by the NPS applied guidance from Salomon and Good to their designs for RDA structures across the country, and regional NPS offices reviewed these designs, providing additional feedback and assembling a collection of prototypes that would serve as models for future RDA buildings. In this way, design professionals working for individual RDAs and regional NPS officials jointly contributed to the ongoing refinement and standardization of RDA facilities.
- While previous studies have focused on the Civilian Conservation Corps (CCC) as the primary source of labor for the Chopawamsic RDA's construction, records from the PRWI Archives indicate that older local workers employed through the Works Progress Administration (WPA) were largely responsible for the construction of the Cabin Camp 3 Dining Hall. In contrast to the young, relatively inexperienced CCC laborers, these veteran carpenters offered knowledge of local building practices that may have been especially relevant for the construction of a dining facility, a communal space that was usually among the largest and most important structures at any organized camp. Ultimately, CCC laborers from nearby camp SP-22 were enlisted to help the WPA workers when the dining hall was not completed by the start of the 1937 season.
- The building's original design exhibited typical characteristics of RDA

dining halls such as an east-facing dining room and fenestration designed to optimize ventilation. Importantly, as an RDA dining hall, it also incorporated numerous design elements intended to minimize campers' exposure to food preparation spaces, ensuring that child campers would not disrupt the professional kitchen staff and that the illusion of an isolated and primitive camp setting would not be spoiled by the efficient, relatively high-tech, and well-connected environment of the camp kitchen. Such design elements included a T-shaped floorplan that clearly separates the building's dining and food preparation functions, a service counter that allowed campers to retrieve food and deposit dishes while still limiting their access to the kitchen, and a gable-end fireplace that established a focal point towards one end of the dining room and away from the kitchen. With the exception of the service counter, these features are still extant at the Cabin Camp 3 Dining Hall.

- Previous studies have placed the dining hall's date of completion at either 1936 or 1937. However, the completion record for the building was not signed until October 15, 1938. An important consideration in dating the building is that a shower stall for Black kitchen staff was added to the building in September 1938—before the official completion date—to replace their original washhouse, a separate structure which had been repurposed for use by the camp's white staff. The shower stall—a physical remnant of racial segregation in Cabin Camp 3—is still extant and should be treated as original to the building.
- The service wing underwent extensive alterations in the late 20th century, likely between 1988 and 1998. Changes potentially dating from this period include:
    - The installation of many of the wing's current finishes, including fiberboard wall panels, quarry-tile flooring, and the plywood drop ceiling.
    - The removal or covering of original features including an exterior door on the kitchen's northwest elevation as well as two windows each on the wing's northwest and southeast elevations.
    - The reconfiguration of the partition wall between the kitchen and the dining room.
- These alterations conform with the general evolution of organized camp dining halls. In the late 20th century, guidance regarding the design and management of camp kitchens began to emphasize the need to comply with new health and safety standards by utilizing sanitary and easily cleaned materials.

PROPOSED TREATMENT AND USE

The Cabin Camp 3 Dining Hall was constructed in 1937–1938 for the Chopawamsic RDA under the direction of the NPS. The building continued to operate as an organized camp dining hall until ca. 1996 when the NPS introduced private cabin rentals at Cabin Camp 3. This change in use fundamentally altered the dining hall's operation. Historically, the facility had

functioned much like an institutional cafeteria with clear boundaries between the kitchen—the workplace of a dedicated adult staff—and the dining room—the realm of child campers who were uninvolved in food preparation. Private groups, in contrast, generally prepare their own meals, with the same people cooking in the kitchen and eating in the dining room.

The NPS intends to continue using Cabin Camp 3 and its dining hall for private group rentals. For the dining hall to continue fulfilling this function, the building's various systems—including its electrical, mechanical, plumbing, and fire-protection and life-safety systems—must be assessed for code compliance, and, where necessary, updated. Similarly, the kitchen facilities should adhere as closely as possible to modern sanitary and food-preparation requirements. Consequently, the dining hall's layout, equipment, and finishes—especially its plywood drop ceiling—should be evaluated for compliance with contemporary standards and possibly replaced. The NPS also seeks to bring the dining hall into compliance with the principles of universal design, which call for buildings to be accessible to all people regardless of their age, differences in abilities, or other factors. The need for an accessible water closet and a kitchen area is particularly salient. In addition to these proposed improvements, many of the dining hall's extant historic character-defining features require rehabilitative treatments to prolong their service lives and retain the build's historic integrity.

PROJECT LIMITATIONS AND RECOMMENDED AREAS OF FURTHER STUDY

Despite the extensive research conducted for this HSR, it was neither practical nor possible to pursue every line of inquiry, and some questions regarding the history and development of the dining hall remain. Recommended areas of further study include the following:

- *The influence of Camp Goodwill on the design of the Cabin Camp 3 Dining Hall*: Multiple secondary sources claim that the design of Cabin Camp 3—especially the development of overnight cabins for eight campers—was influenced by the need to accommodate mothers and small children at Camp Goodwill. However, it is unknown if or how Camp Goodwill's particular audience specifically shaped the design of the Cabin Camp 3 Dining Hall.
- *Details of the OSS alterations*: Secondary sources provide general information about alterations implemented by the OSS at buildings across the Chopwamsic RDA, and documentation of the Cabin Camp 3 Dining Hall sheds light on some changes made to the building between the late 1930s and the early 1950s. However, the authors of this HSR were unable

to locate records that provided more detailed information regarding the OSS's impact on the dining hall or to confirm inferences made by comparing records of the building before and after the agency occupied it.

- *The evolution of dining hall design at the Chopawamsic RDA and for the RDA program in general*: As one of the first RDAs, Chopawamsic served as a model for the entire RDA program, and the inclusion of Chopawamsic buildings in NPS-issued guidance suggests that the park played a key role in the development of standard designs for RDA facilities. A thorough examination of the evolution of dining hall design at the Chopwamsic RDA may yield new information about how the park influenced or responded to evolving standards for dining hall design, potentially shedding light on the broader impact of the Chopawamsic RDA and its designers on the overall RDA program and organized camp architecture.
- *Details of the late-20th century alterations*: Information in this HSR regarding late-20th-century alterations to the dining hall's service wing is based primarily on physical reviews of the site and on a small number of photographs taken between the late 1980s and 2001. Additional research may uncover new sources that provide more specific information about the nature and extent of these alterations and help narrow the period during which they may have occurred.

Additionally, the authors of this HSR were unable to visit every repository with the potential to yield information about the Cabin Camp 3 Dining Hall. Future researchers may find valuable sources at the NARA holdings in College Park, MD, which include records for the NPS (Record Group 79) and the OSS (Record Group 226). Similarly, Catholic University of America in Washington, DC, holds the records of the Family Services Association (FSA), the organization that operated Camp Goodwill. These documents might shed light on the influence of Camp Goodwill on the dining hall's design and on the early years of the dining hall's operation. Finally, while the authors of this HSR reviewed many items from the PRWI Archives, that repository holds even more records regarding the park's other dining halls, which may prove useful for those seeking to understand the Cabin Camp 3 Dining Hall's place in the evolution of RDA dining hall design.

Project Data

ADMINISTRATIVE DATA

Name and Location Data:	Cabin Camp 3 Dining Hall
Preferred Structure Name:	Cabin Camp 3 Dining Hall
Other Historic Names Used:	Dining Hall, Mess Hall
Park:	Prince William Forest Park
Structure State:	Virginia
NPS Region:	National Capital Region
Administrative Unit:	Prince William Forest Park
NPS Property Number:	3700-0198
CRIS-HS #:	045233 (Former LCS #: 46028)
Square Feet:	8,104
National Register of Historic Places Status:	Entered - Documented
Date:	April 12, 1989, April 3, 2012
National Historic Landmark:	N/A
Significance:	Contributing
NR Information System No.:	89000458, 12000179

PROJECT TEAM AND ACKNOWLEDGEMENTS

This report was researched and written primarily by Drew Barnhart, Architectural Conservator; Michele Boyd, Director of Preservation Services; Kevin A. Wohlgemuth, Associate Conservator; and Preston S. Hull, Architectural Conservator at Building Conservation Associates, Inc. (BCA). The project team also included management by Lisa Andrews, Senior Associate, GWWO Architects; and Julie McGilvray, Program Manager, Preservation Services and Dorcas Corchado, Regional Historical Architect, National Park Service (NPS), National Capital Region (NCR). In addition, this HSR would not have been possible without the generous assistance of the following professionals:

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- Steve Kirk, Kirk Associates
- Gregg Kneipp, NPS
- Mark Lapointe, GWWO
- Craig Lebro, Henry Adams
- Courtney Magill, NPS
- Anne Marie McKinney, NPS
- Jeanne Tebera, Henry Adams
- Josh Winemiller, Henry Adams

RELATED STUDIES

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- Spencer, Michael, Anna Ruuskanen, Grace Smith, Garek Hannigan, and Kathleen Keith. "Cultural Landscape Inventory: Cabin Camp 3, Camp Orenda, Prince William Forest Park." Draft Cultural Landscape Inventory. Washington, DC: US Department of the Interior, National Park Service, July 2021.

DEFINITIONS

The following terminology is throughout this HSR:

- Cabin camp: A term used at PRWI to describe the park's RDA-era campgrounds—which feature permanent sleeping and dining cabins and other camping-related structures. Other developed campgrounds at PRWI provide infrastructure for tents and RVs as opposed to permanent buildings.
- Dropped-sash windows: Double-hung windows designed such that both sashes can slide completely into a wall cavity beneath the window opening, much like a pocket door that can be concealed within a wall cavity. Some publications also refer to such windows as having "drop sashes" or "disappearing sashes."
- Military-style layout: Especially popular for organized camps during the first decades of the twentieth century, this method of spatial organization was inspired by military encampments and generally featured tents arranged neatly around a central parade ground in a geometric formation that was easy to erect and monitor.
- National Park Service Rustic Style: An architectural style used for NPS structures primarily between 1916 and 1942. While the style was developed in the late 19th and early 20th centuries by numerous architects at the agency, its characteristics were first formalized in the NPS publication *Park Structures and Facilities* in 1935.[1] The style prioritizes visual harmony with the surrounding natural landscape and references historic vernacular construction methods. Its common design elements include the use of natural, locally sourced building materials; low, unobtrusive horizontal massing; and the rejection of straight lines and profiles. The style is also sometimes called "Parkitecture."
- Organized camping: A type of formalized group camping with structured programming intended to nurture the participants' growth and wellbeing. Youth summer camps are a common example of organized camping.
- Recreational Demonstration Areas (RDAs): Public parks developed on underproductive farmland by the NPS with funding from the Federal Emergency Relief Administration (FERA) as part of the New Deal. The RDA program technically encompassed four distinct development projects: "(1) Areas eligible for and worthy of inclusion in existing or proposed national parks and monuments and historic areas. (2) Wayside areas along existing or proposed highways as demonstrations of needed rest areas. (3) State scenic area extensions. (4) Vacation or recreation areas near urban communities."[2] However, in this HSR and elsewhere, the term "RDA" is generally reserved for parks developed for organized camps serving underprivileged urban populations, which fell under the fourth category of project.
- Social agencies: Charitable organizations that focused on the welfare of poor and otherwise vulnerable populations. Examples include settlement houses, orphanages, and fresh-air societies.
- Unit-based camp plan: A type of spatial arrangement for organized camps that divides large cohorts of campers into smaller "units," a term applied both to groups of campers and the cluster of buildings a group

would occupy. Each unit generally has its own sleeping cabins, latrines, and lodges, while multiple units share larger central facilities such as an administrative office, dining hall, and bathhouse. This method of spatial organization is frequently complemented by landscape architecture that emphasizes the boundaries among units.

- Waney-edge siding: A type of wood siding with at least one side that has not been cut into a straight line and instead retains an irregular edge reminiscent of unprocessed timber. The term "waney" is derived from "wane," a noun meaning "a defect in lumber characterized by bark or a lack of wood at a corner or edge."[3] The material is also sometimes called "wavey-edge siding" and is commonly used to achieve a rustic aesthetic.

LIST OF ACRONYMS

The following acronyms are used throughout this HSR:

- ABAAS: Architectural Barriers Act Accessibility Standards
- BCE: Before Common Era
- BSA: Boy Scouts of America
- CCC: Civilian Conservation Corps
- CE:Common Era
- CLI: Cultural Landscape Inventory
- CLR: Cultural Landscape Report
- DOI: Department of the Interior
- eTIC: Electronic Technical Information Center
- FERA: Federal Emergency Relief Administration
- FSA: Family Services Association
- GMP: General Management Plan
- GSA: Girl Scouts of America
- HSR: Historic Structure Report
- IRMA: Integrated Resource Management Applications
- M-NCPPC: Maryland National Capital Park and Planning Commission
- n.d.: No Date
- NARA: National Archives and Records Administration
- NCR: National Capital Region
- NHPA: National Historic Preservation Act
- NPS: National Park Service
- NR: National Register of Historic Places
- PRWI: Prince William Forest Park
- PWA: Public Works Administration
- RDA: Recreational Demonstration Area
- USDA: US Department of Agriculture
- WASO: Washington Support Office
- WPA: Works Progress Administration

Maps and Site Plans

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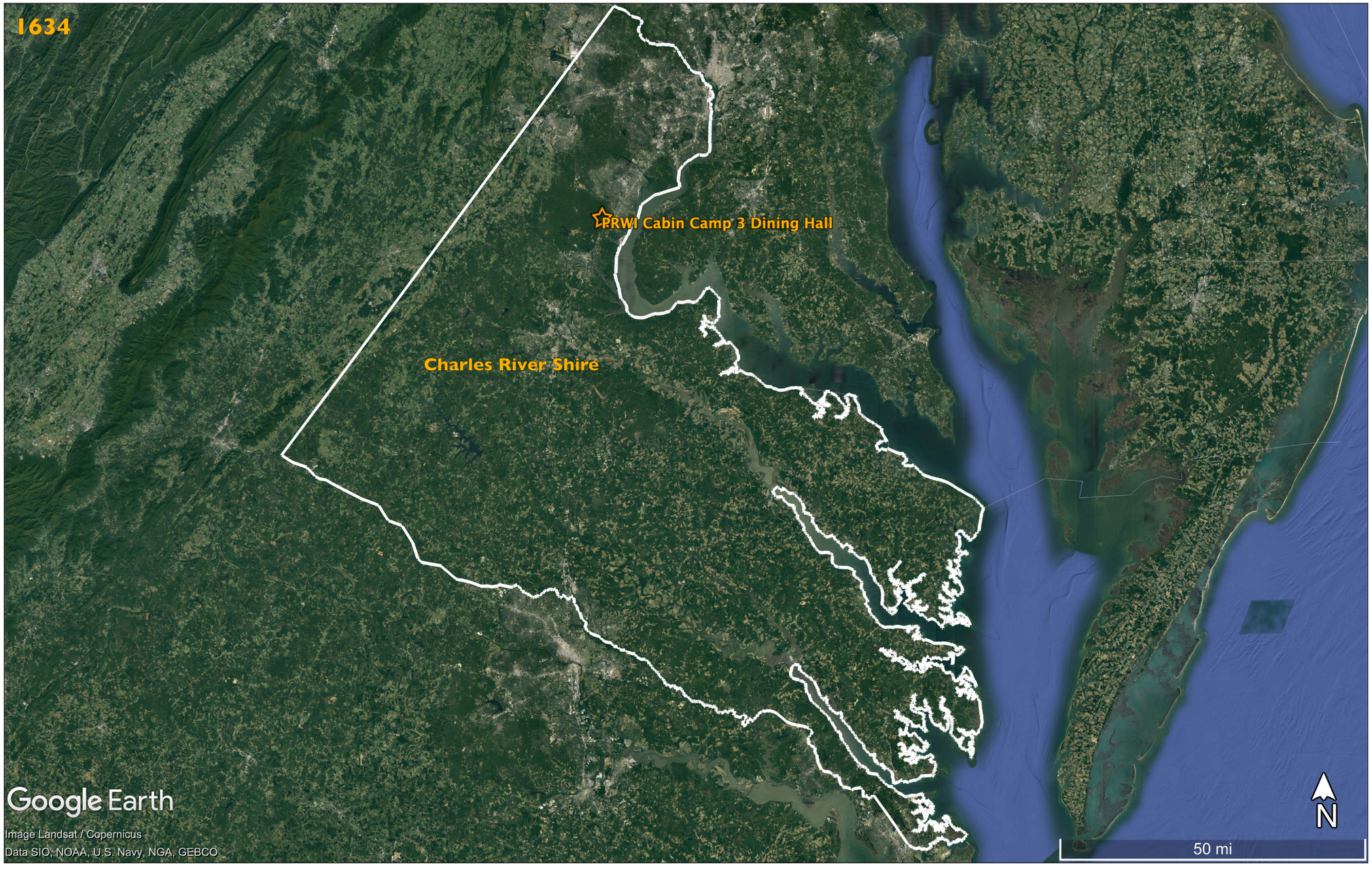
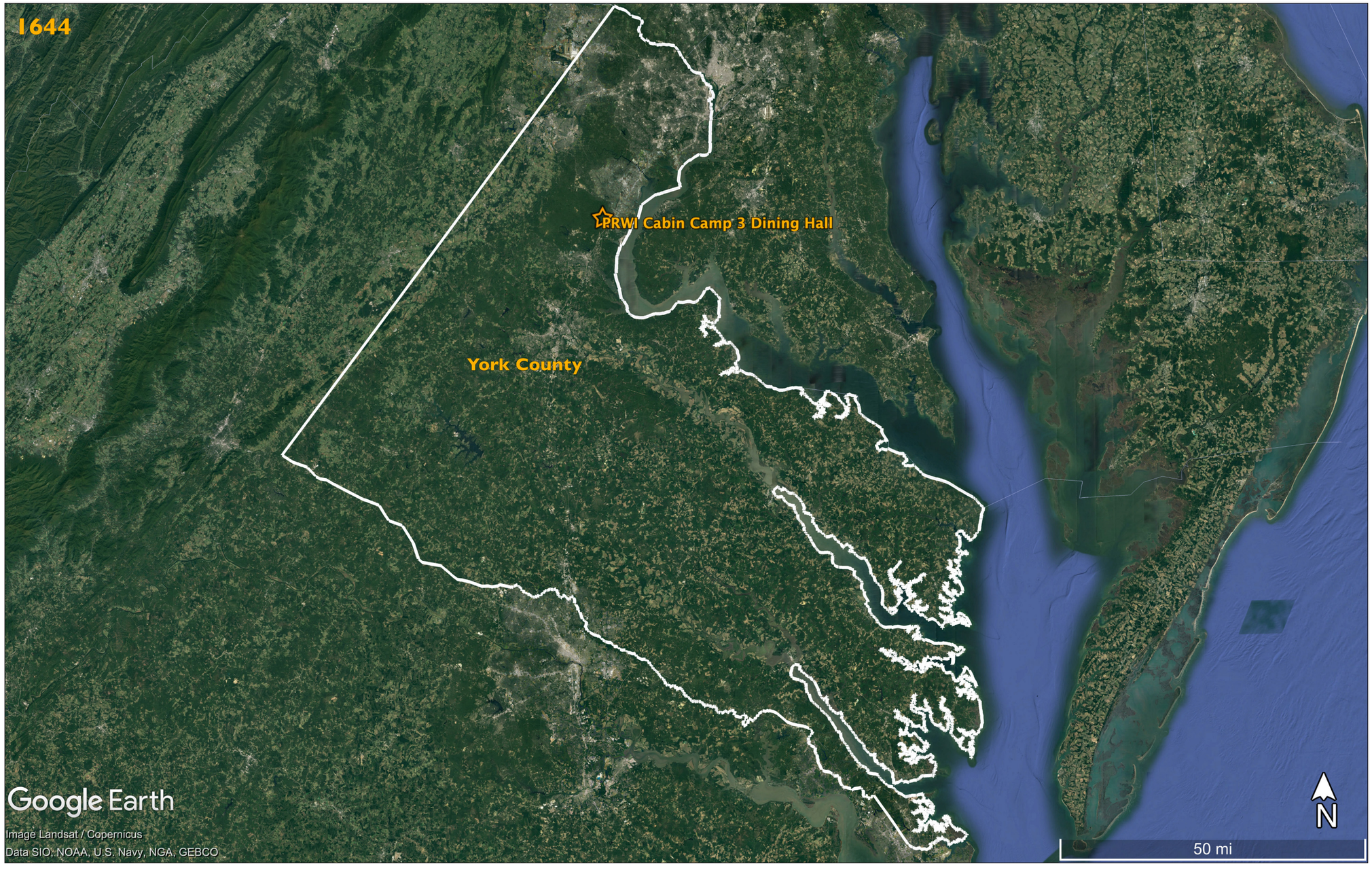
Map 1. John Smith, Map of Virginia, 1624. Washington, DC: Library of Congress.



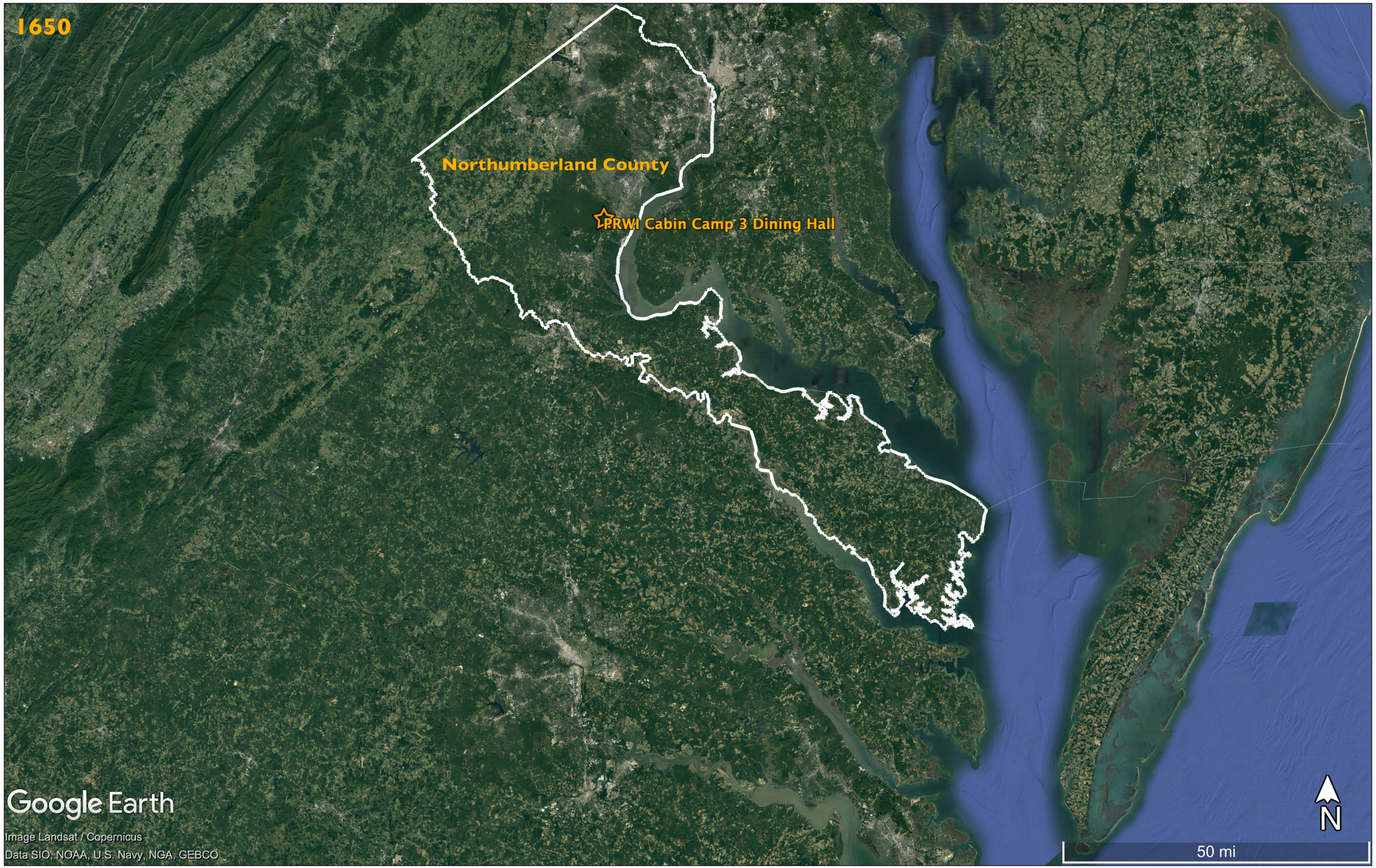
Map 2. Detail showing the approximate current location of Prince William Forest Park (PRWI), outlined with a blue square. John Smith, Map of Virginia, 1624. Library of Congress.



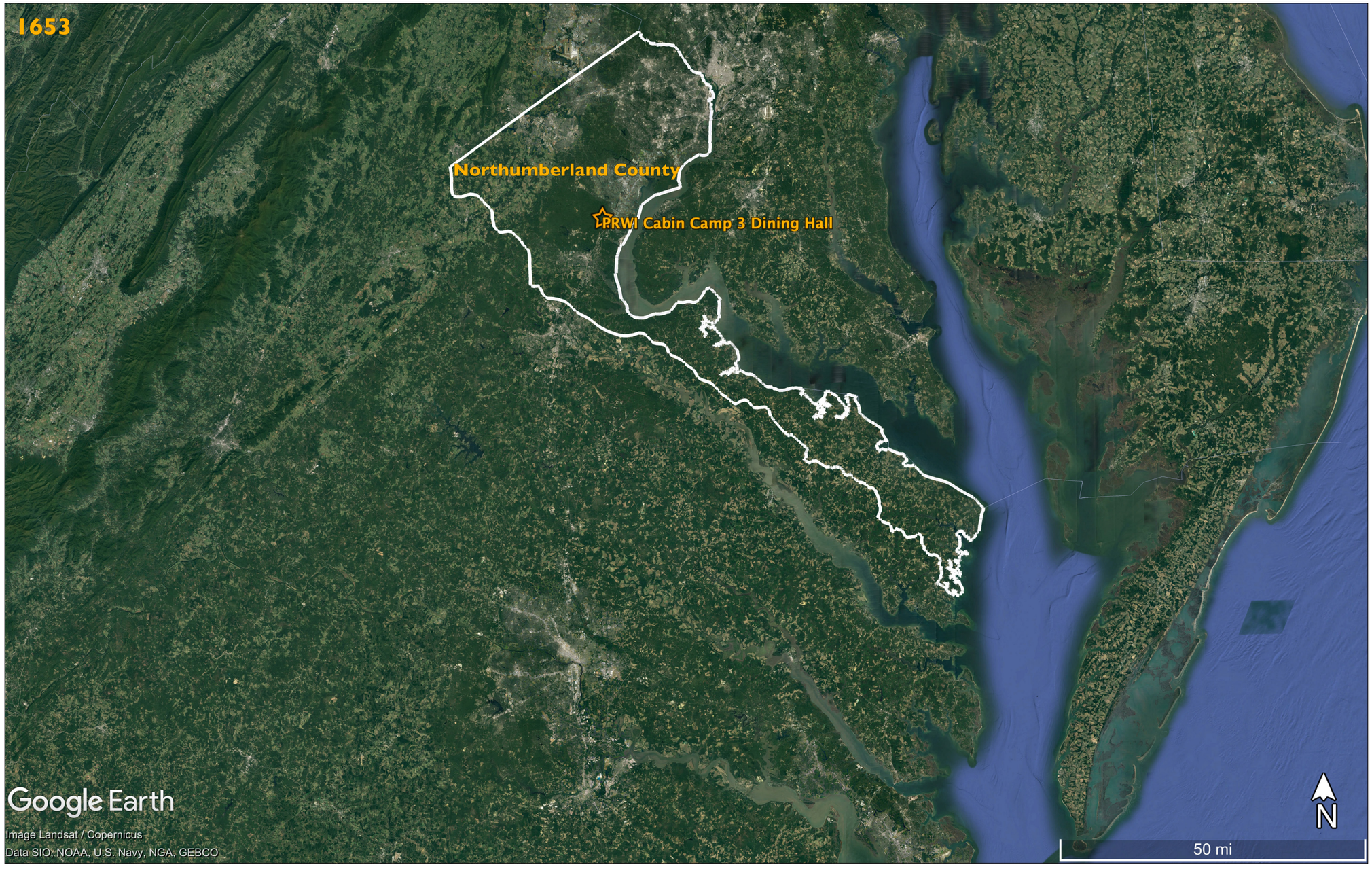
Map 3. Boundary of Charles River Shire, Virginia, 1634. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



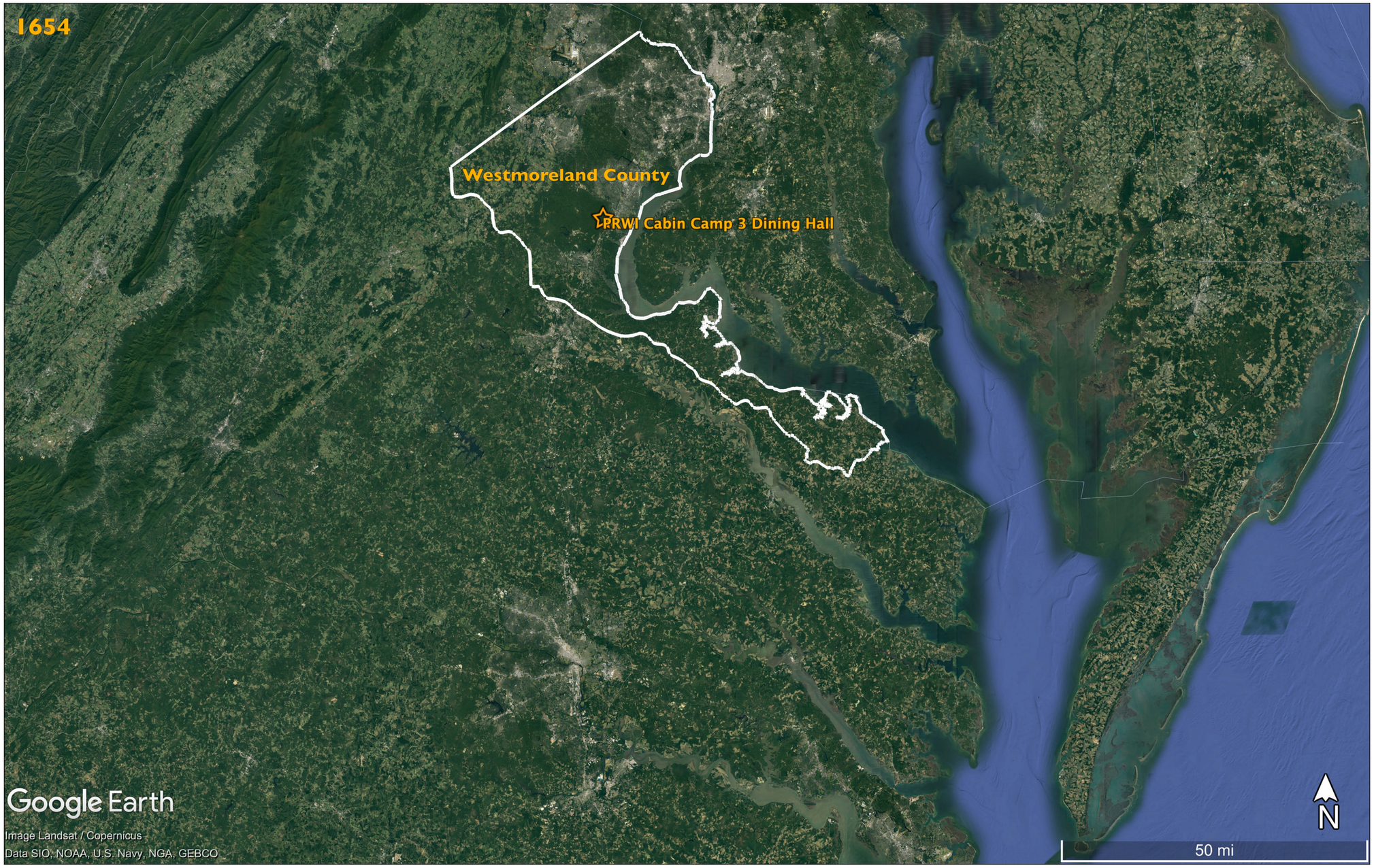
Map 4. Boundary of York County, Virginia, 1644. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



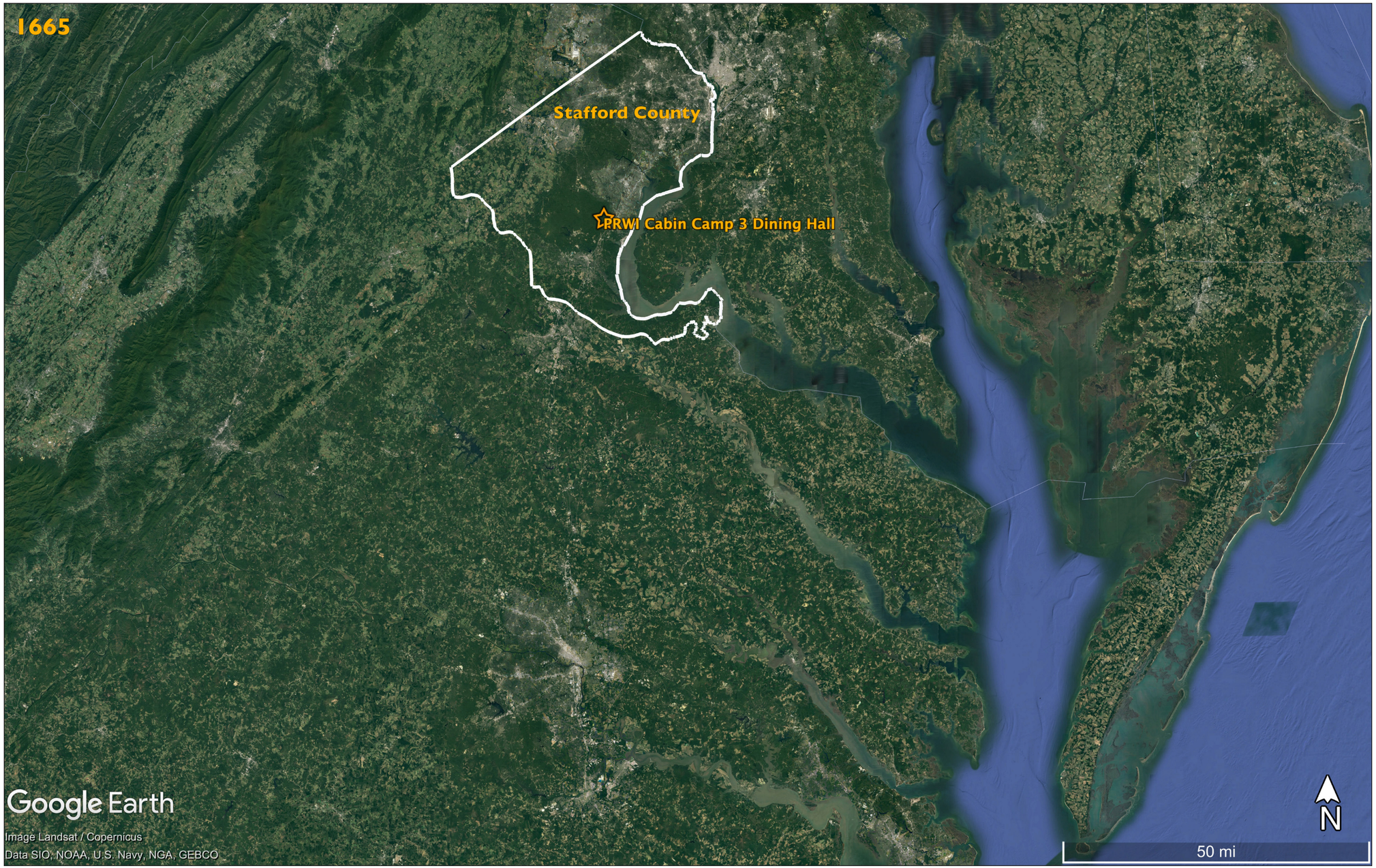
Map 5. Boundary of Northumberland County, Virginia, 1650. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



Map 6. Boundary of Northumberland County, Virginia, 1653. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



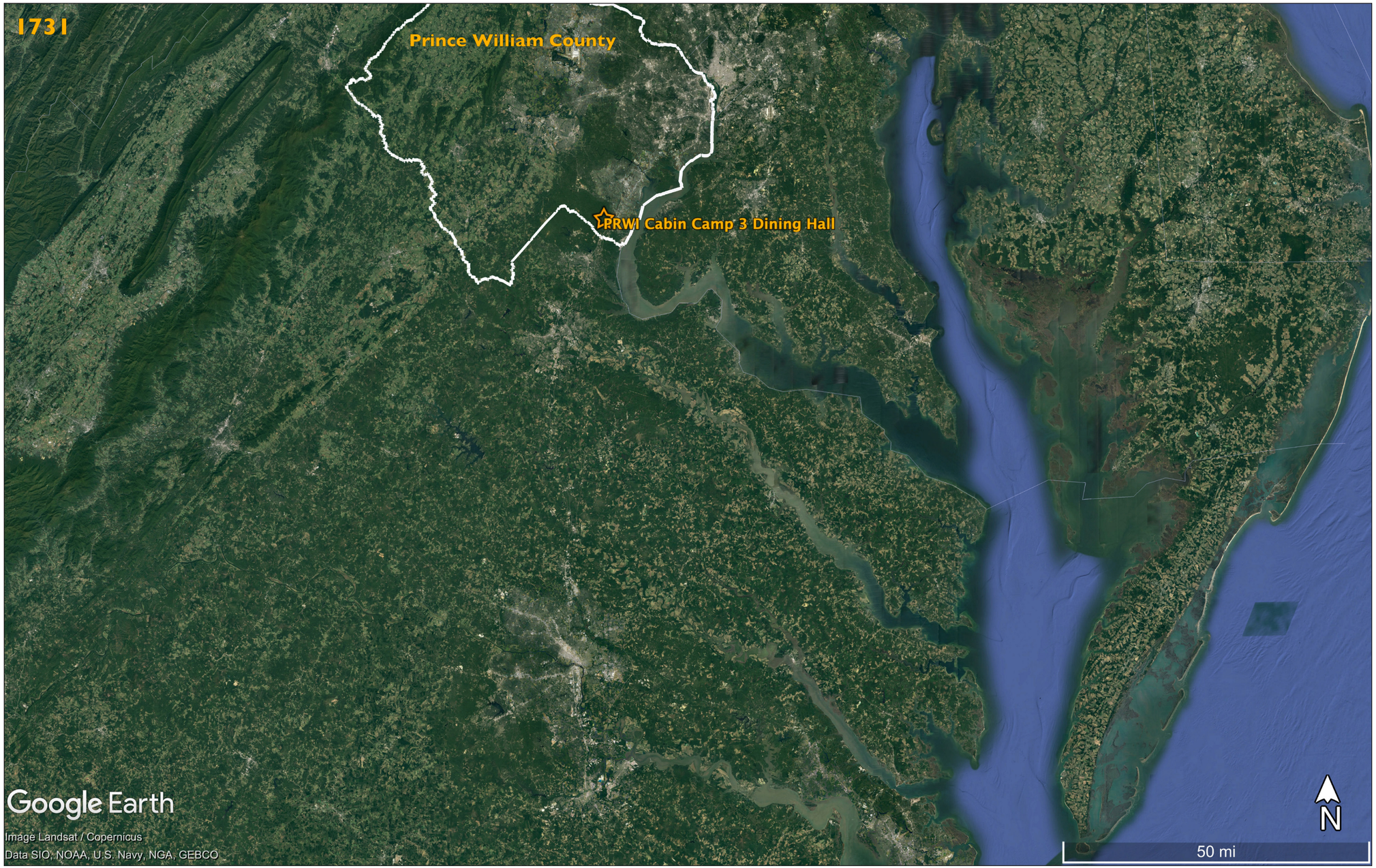
Map 7. Boundary of Westmoreland County, Virginia, 1654. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



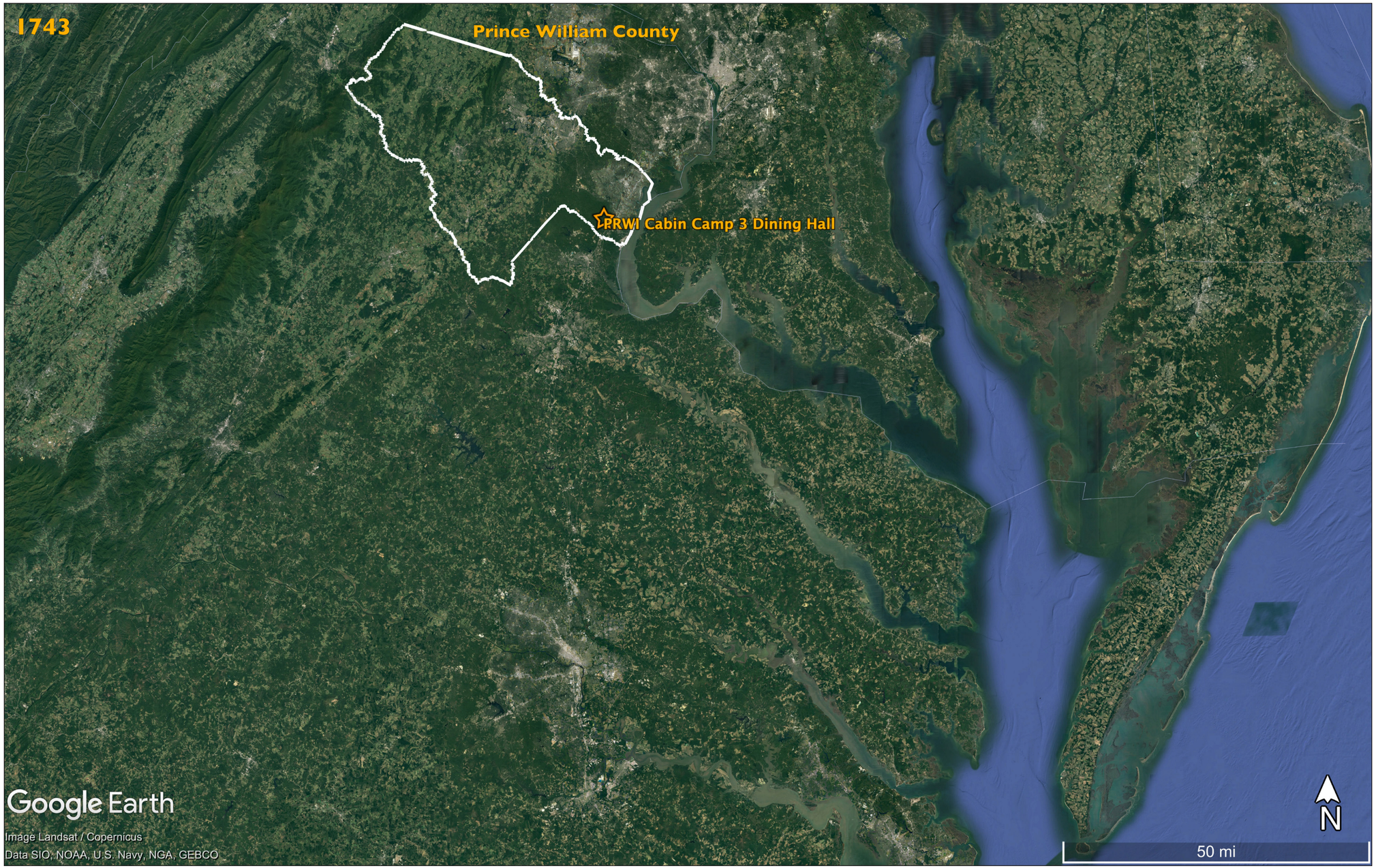
Map 8. Boundary of Stafford County, Virginia, 1665. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



Map 9. Map of Virginia with a blue star showing the approximate current location of PRWI in Stafford County, VA, 1676. David Rumsey Map Collection.



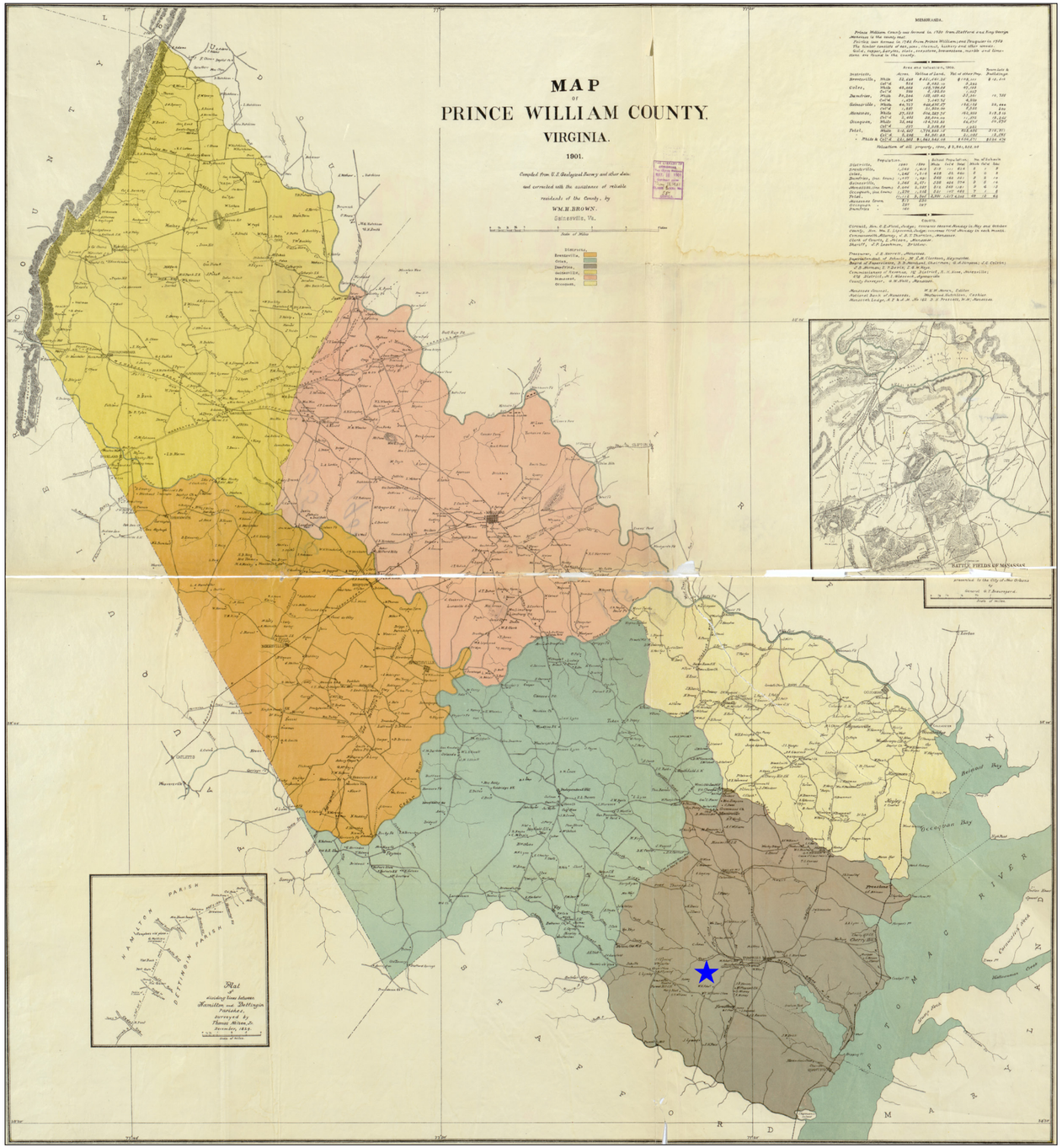
Map 10. Boundary of Prince William, Virginia, 1731. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



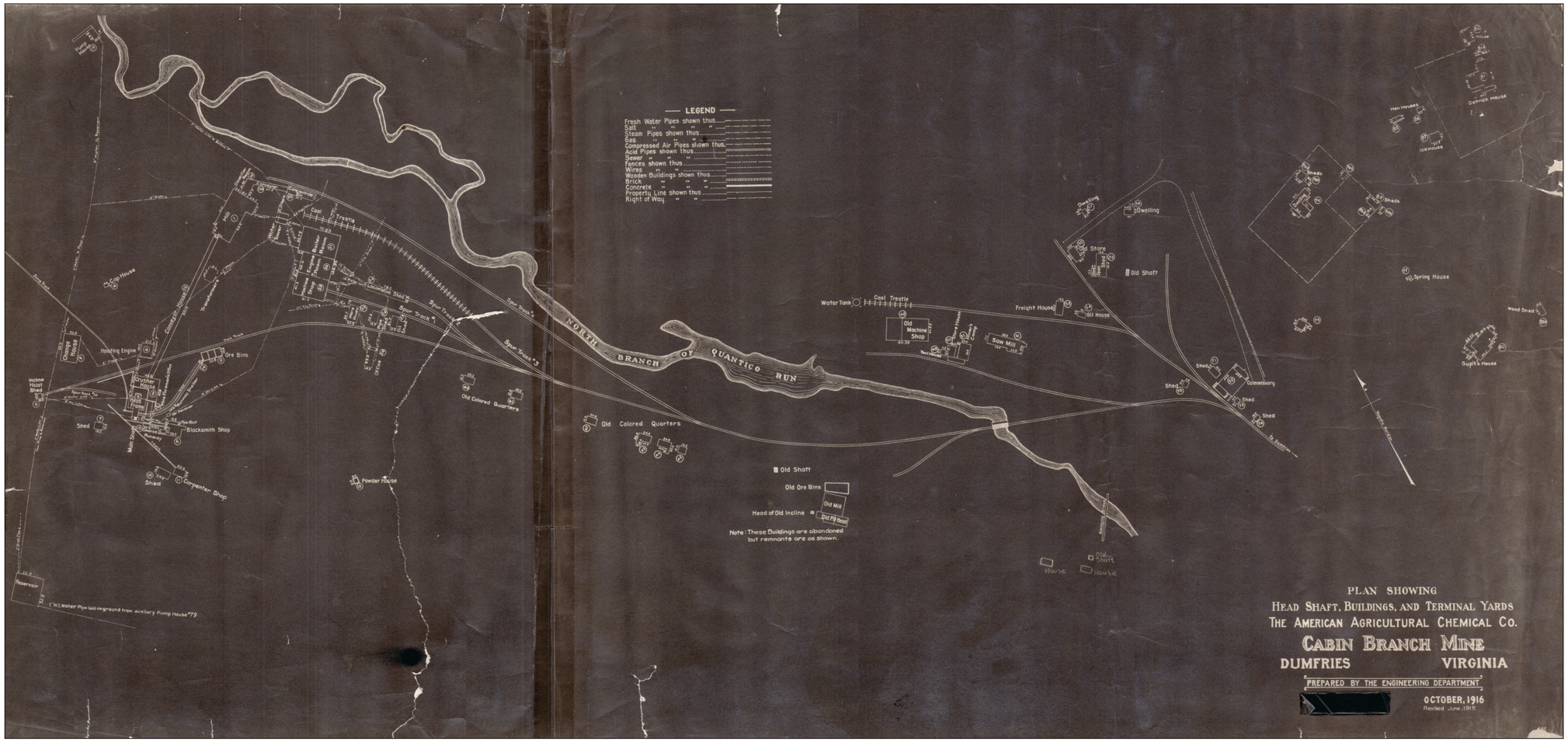
Map 11. Boundary of Prince William County, Virginia, 1743. Atlas of Historical County Boundaries. The Newberry Library, Dr. William M. Scholl Center for American History and Culture.



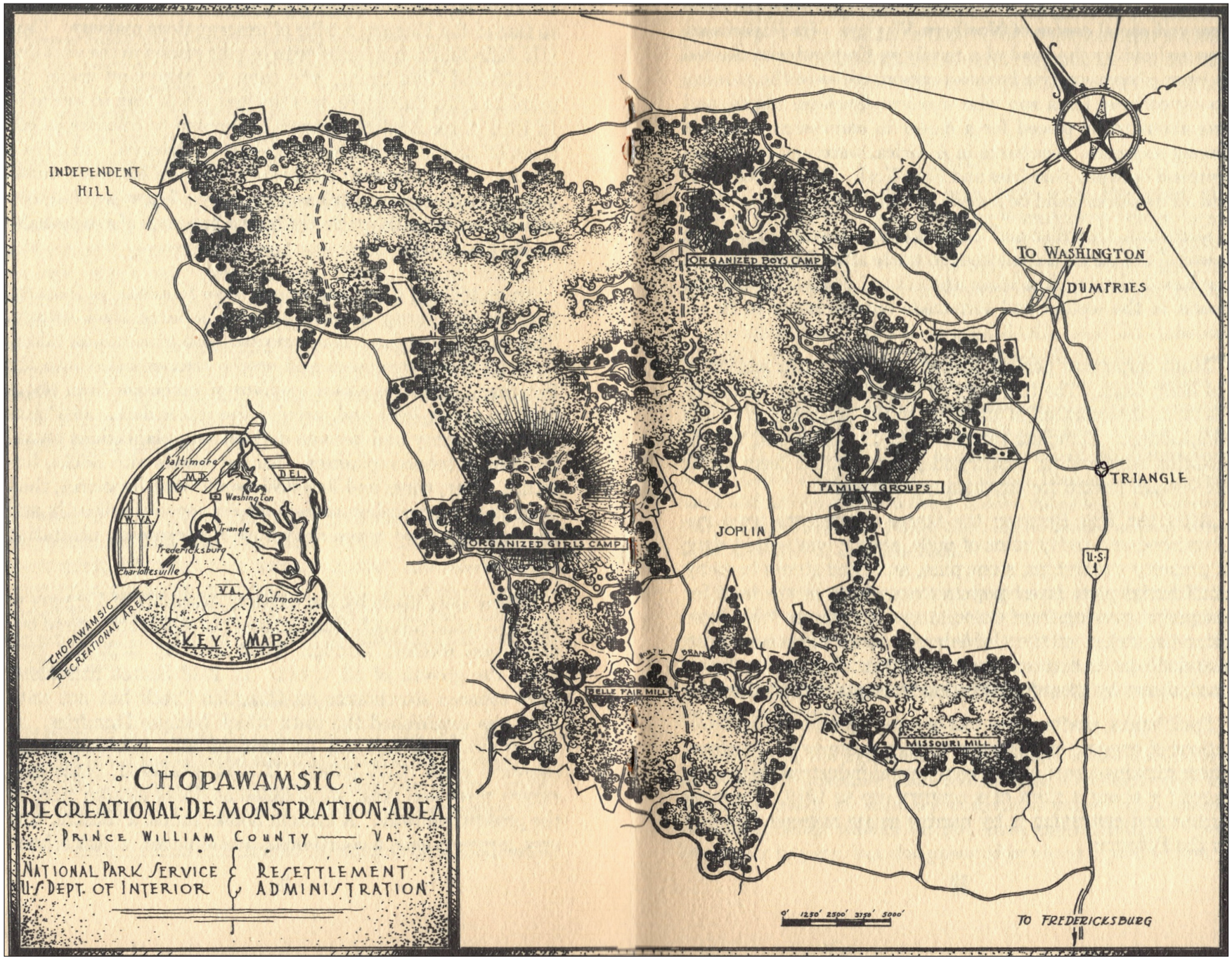
Map 12. Map of Virginia with a blue star showing the approximate current location of Cabin Camp 3 in Prince William County, VA, 1755. David Rumsey Map Collection.



Map 13. Map of Prince William County with a blue star showing the approximate current location of Cabin Camp 3, 1901. Washington, DC: Library of Congress.



Map 14. Plan of Cabin Branch Mine, 1916. PRWI 2167, PRWI Archives, Triangle, VA.



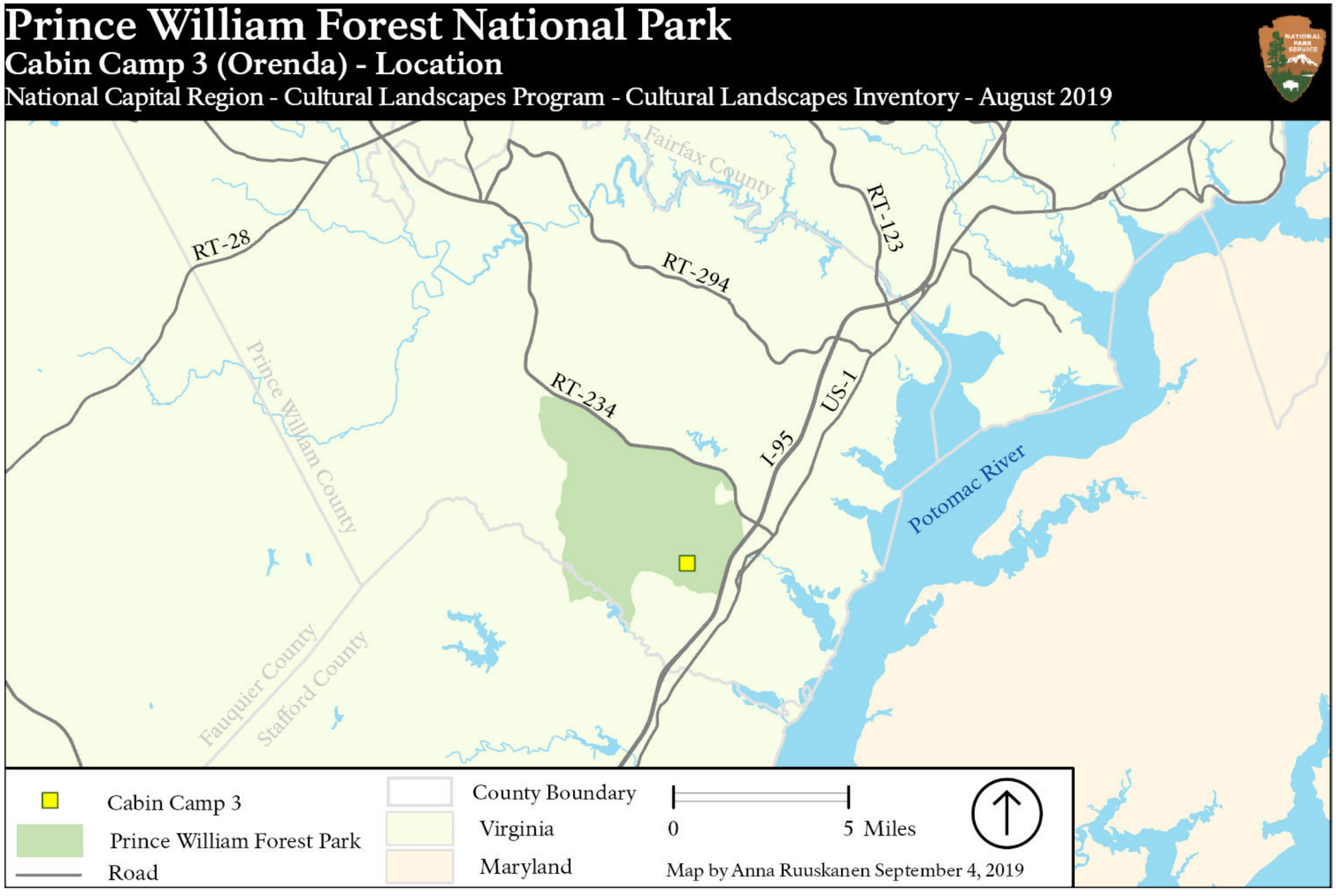
Map 15. Map of Chopawamsic Recreational Demonstration Area, 1936. Mason, et al., "Prince William Forest Park Cabin Camps 1-5 Cultural Landscape Report," 59.



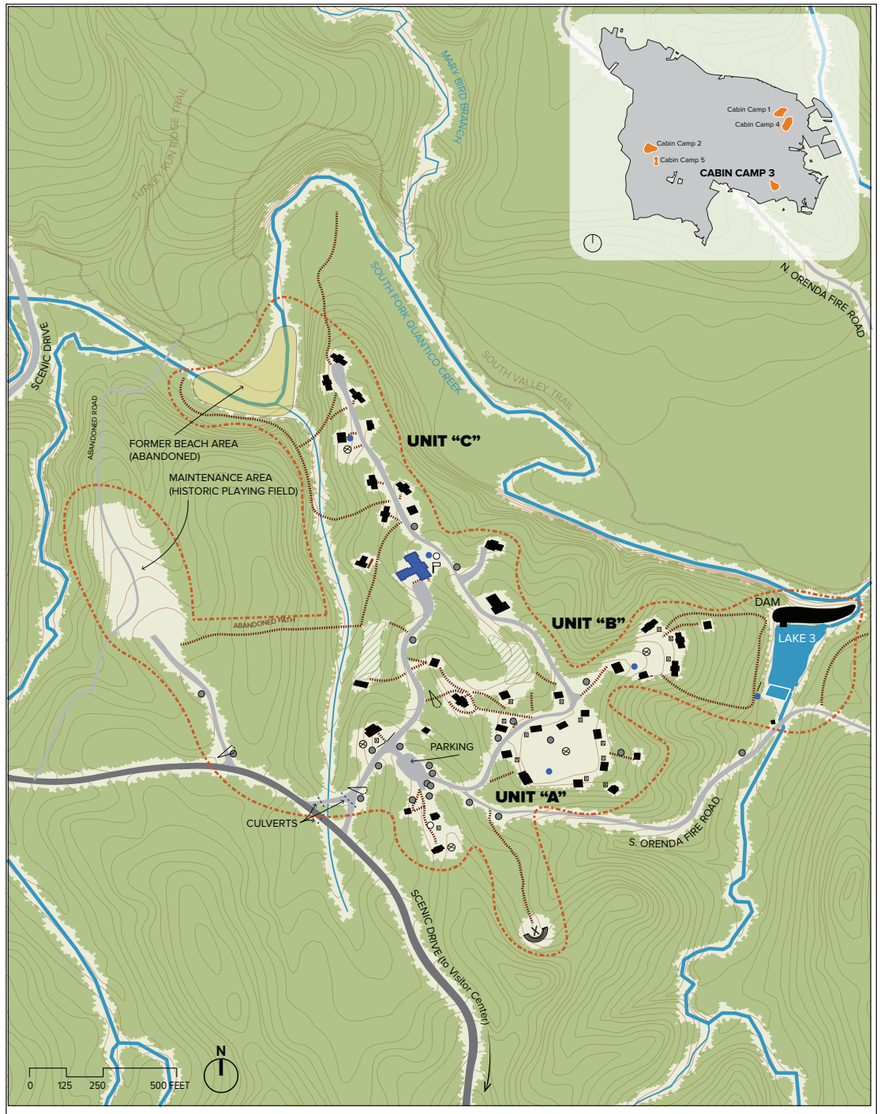
Map 16. Map of Chopawamsic Recreational Demonstration Area, 1938. PRWI 2048, PRWI Archives, Triangle, VA.



Map 17. Map of OSS Training Facilities at Chopawamsic National Capital Park, 1943. PRWI 15423, PRWI Archives, Triangle, VA.



Map 18. The location of Cabin Camp 3 within PRWI, 2021. Spencer, et al., Cabin Camp 3: Cultural Landscape Inventory, 18.



Cabin Camp 3
Cultural Landscape Report
Prince William Forest Park
Existing Conditions

SOURCES
1. Prince William Forest Park Resource Management GIS Files, National Park Service, 2022
2. National Capitol Region, Cultural Landscape GIS Files, National Park Service, 2022
3. Field Survey and GIS Data Collection, Spring and Fall 2022

DRAWN BY
Ruth Penberthy, University of Pennsylvania
ArcGIS Pro, Adobe Illustrator, 2023

LEGEND
- Cultural Landscape Boundary
- Vegetation
- Perennial Stream
- Intermittent Stream
- Constructed Water Feature - Lake
- Topography (5ft intervals)
- Buildings / Structures
- Circulation - Unpaved Road / Parking
- Circulation - Paved Path
- Circulation - Earthen Path
- Playing Field
- Flag Pole
- Campfire Circle/Chapel
- Signage
- Lighting
- Drinking Fountain
- Bench
- Gate
- Fencing
- Bollards
- Firepit
- Grill

NOTES
1. All features shown in approximate scale and locations
2. Canopy approximated from aerial imagery
3. CLR boundary presumes a 50 ft bffer around contributing landscape features

DRAWING 12

Weitzman School of Design, University of Pennsylvania
Urban Heritage Project | **PennPraxis**
Graduate Program in Historic Preservation
www.cultural-landscapes.org

Map 19. Layout of buildings and structures in Cabin Camp 3, 2023. Note the relatively central placement of the dining hall (in blue). Mason, et al., Cabin Camps 1-5: Cultural Landscape Report, 116-117.

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Part I: Developmental History

Historical Background and Context
Chronology of Development and Use
Physical Description
Evaluation of Significance
Condition Assessment

Prince William Forest Park and Cabin Camp 3 Historical Overview

The tranquil appearance of today's Prince William Forest Park (PRWI) belies its complex history of use—one that ranges from tobacco cultivation by enslaved labor, to industrial mineral extraction, to training grounds for military intelligence officers. Today's ostensible wilderness is in fact a designed naturalistic landscape of second-growth forest intended to convey wilderness, in combination with 20th century rustic buildings referential of the American frontier that together obscure these other phases of human activity. In reality, the early evolution of the site that became PRWI is a microcosm of Tidewater Virginian history. However, as the 20th century progressed, the site's "wild" aspect was deliberately positioned to contrast with the nearby urban center of Washington, DC.

PRWI as it exists today can be traced to efforts during the Great Depression to provide relief to suffering Americans. The recreational camps in the woods that are now known as PRWI offered employment to the out-of-work men hired by a newly enlarged federal government to build them and provided underprivileged urban children and families with a respite in natural surroundings.[4] The dining hall that is the subject of this HSR was built as part of this government-sponsored relief effort, and the following historical overview explores the context necessary for understanding the building's design, construction, and use. This context also briefly summarizes the layers of history that are less legible on the PRWI landscape. Many of these layers naturally eroded as a result of changing economics and land use; others, however, were deliberately removed during the creation of the wooded camps.

This historical overview is substantially adapted from the "Physical History" section of the March 2023 draft Cultural Landscape Report (CLR)—the final version of which was published in December 2023 after much of the research for this HSR had concluded—prepared by the Urban Heritage Project of the University of Pennsylvania's Weitzman School of Design.[5] The CLR, in turn, relied heavily on a 2004 report by John Bedell of the Louis Berger Group titled *Few People Know that Such a Place Exists*.[6] Unless noted otherwise, all of the following information is sourced from those two documents; refer to them for additional detail.

PRE-CONTACT HISTORY AND EARLY INHABITANTS (PREHISTORY)

Long before the English transposed their concept of government to the vicinity of the Potomac River and created the Charles River Shire of the Colony of Virginia in 1634, the western shore of the Potomac River was a site of human activity. Archeologists have identified evidence of Native American quartz quarrying and periodic habitation as early as 7,000 years ago, during what is known as the Archaic Period, along the Williams Branch of Quantico Creek, not far from the site of Cabin Camp 3. The archeologists caution that the evidence at Williams Branch is not exceptional, but best thought of as representative:

> Follow almost any stream that flows into the Potomac . . . and if there is a suitable level camping spot nearby, you will find sites similar to Williams Branch. Testing along lower Chopawamsic Creek has revealed another large group of sites, including a quartz quarry . . . Add to these large sites the thousands of smaller sites that dot the countryside . . . and the extent of the record that the ancient hunter-gatherers of North American have left of their presence all across the landscape becomes apparent. The meaning of this record is that the whole landscape is where ancient Native Americans lived.[7]

That is, the Williams Branch site was one of many in the region that local people used as needed to gather the resources they relied upon to live, and they moved from place to place as dictated by the seasons and other variables. After about 4000 BCE (before common era), the cultures in the region continued their migratory lifestyle but appear to have increasingly returned to specific seasonal "base camps." One such site may have been identified just outside of PRWI, where archeologists found "more pottery . . . in one test unit . . . than was found in all of the work we have done in Prince William Forest Park."[8] Based on the site's location in the tidal portion of Chopawamsic Creek, it may have been preferred for its access to shad and herring during spring fish runs.

Around 1000 CE (common era) the region's native population began to practice a substantially more sedentary lifestyle based on agriculture. For 6,000 years after the earliest identified evidence of human activity in the region, or roughly 15 times as long as Europeans have lived along the Potomac, the wooded riverfront and nearby foothills had been the site of a peripatetic or semi-peripatetic society. In the new millennium (at least, as defined by European calendars), some of this wooded land was likely cleared by the peoples known to archeologists as the Late Woodland cultures. These peoples famously grew

corn, beans, and squash and practiced "slash and burn" agriculture. This type of farming involved clearing fields for planting, planting them for perhaps three to five years, and then moving to a new site to repeat the cycle when the soil quality began to decline—with the result that even these Native farm communities were impermanent by Western standards. Nor did agriculture completely replace hunting and gathering. Indeed, small archeological sites scattered around PRWI may be interpreted as the remnants of deer-hunting expeditions.

The names that these longtime inhabitants of the region used to refer to themselves are unknown. By the time of the earliest documentation of these Native Americans by Europeans, however, the western shores of the upper Potomac were home to the Algonquian-speaking Doeg peoples. At the time English explorer John Smith sailed up the Potomac and created a map of the region in 1608, the Doeg inhabited the land from the fall line—where the hills of the piedmont flattened and the coastal plain began—to the Potomac, from roughly modern-day Alexandria to Aquia Harbor, Virginia (Map 1–Map 2). Doeg settlements documented by Smith's map included Pamacocack (later Quantico), and Tauxenent.[9] The Siouan-speaking Manahoac lived on the outer periphery of this region. It is likely, but not certain, that the present-day PRWI comprised part of the area in which the Manahoac lived.

EARLY EUROPEAN SETTLEMENT AND TOBACCO PLANTATIONS (1653–1790s)

In 1607, English colonists established the Jamestown colony along the waterway they similarly dubbed the James River, approximately 100 miles directly south of Quantico Creek, and even farther when following the irregular shoreline of the Chesapeake Bay and Potomac River. The English did not devise a "shire"—an early term for a county—that encompassed today's PRWI for a quarter of a century, when they created the Charles River Shire in 1634. This administrative region included all land north of the Charles River, renamed the York during the English Civil War, to the site of today's Arlington County.[10] Through a century of renamings and subdivisions, the land that is now home to PRWI was part of York County, Northumberland County, Westmoreland County, and Stafford County in succession (Map 3–Map 9). Finally, its namesake Prince William County was established in 1731.

The English created these political subdivisions to administer their growing colony, as settlers moved north and the population concentrated along the bay and its waterways. The earliest English land patents in the region that is now PRWI were granted in 1652 to colonial Governor Samuel Mathews, but he does not appear to have ever inhabited the land. Not until 1704 is there evidence that an English settler, Abraham Farrow, actually occupied land that he purchased within today's park boundaries.[11] Farrow had married into the prominent Mason family and become wealthy; he owned most of the land from Joplin, at the periphery of PRWI, to the Potomac.[12] He operated a gristmill at Quantico and a tobacco plantation further inland.

The century between the establishment of the first permanent English settlement at Jamestown and Farrow's own at Quantico was marked by two significant changes, the throughline of which was the growth of the English at the expense of the indigenous peoples. First, in 1644 the Powhatan Confederacy, concerned by the expansion of the Virginia Colony, launched an attack on the settlers, resulting in a two-year war ending in an English victory. This prompted further English incursion to the north, into the territory of the Doegs. Although the Doegs were unaffiliated with the Powhatans, this distinction appears to have been lost on the English, who ignored the former's claims to the land along the Potomac. The Doegs allied with the Iroquoian Susquehannocks to the north, and a series of violent clashes in the 1670s, including those providing the impetus for Bacon's Rebellion, essentially led to both tribes being driven from the region. From the English perspective, this opened Northern Virginia to settlement.

Second, the 1600s saw the institution of widespread tobacco monoculture in Tidewater Virginia and Maryland. Tobacco served as a form of currency for much of the colonial era, with the government issuing fines in pounds of tobacco and debts payable in the same. But tobacco cultivation had other profound and far-ranging impacts. For example, early settlement in Virginia was concentrated on the coasts, where ships from England could dock directly along the properties of large landowners. As a result, inland roadbuilding was deprioritized. So too was town formation: the region lacked the variety of tradespeople and the population concentration to support urban centers. Perhaps most importantly, the plantation system of tobacco farming was directly linked to the creation and entrenchment of race-based, generational

human enslavement in what would become the United States. At first, although enslaved Africans formed a portion of the workforce, the dominant system of labor used to produce this crop was indentured servitude, with new arrivals laboring for a set period to work off their passage to America. By around 1700, however, slavery had become the primary engine of tobacco production in Virginia and Maryland. Throughout the 18th century, colonists enslaved abducted persons from Africa, those abductees' descendants, and native populations.[13] They passed laws that made slavery heritable, and therefore perpetual, for Black people in particular.

The fallout from the conflicts with Native Americans, and the entrenchment of race-based slavery, allowed Abraham Farrow to establish himself in the vicinity of Quantico at a time when it was newly devoid of its native inhabitants and when he could use his wealth to purchase an enslaved labor force for a 2,500-acre tobacco plantation. Most of the names of those enslaved by Farrow, and later by his children, are unknown. However, several first names—including some who likely labored in or near PRWI Cabin Camp 3—are known, including Bess, Bosen, Sarah, Tom, Anthony [Antony], Capt, Ester, Frank, Jeffrey, Joan, Lydda, and Maria.

The region including and surrounding today's PRWI likely remained sparsely populated during the early 1700s, best envisioned as a landscape of large, newly created tobacco-growing estates like Farrow's. The population was not sufficient to warrant its own courthouse until 1731, when Prince William County was finally established (Map 10–Map 13). And not until 1749 was there a sizable enough "urban" population at the nearest port to inspire the incorporation of the town of Dumfries. The lands corresponding to all five of today's PRWI camps were finally patented (and possibly settled and planted) by the 1750s.

Ultimately, this domination of the culture, economy, and landscape by a single plant would not long outlive the colonial era. Tobacco is notorious for its depletion of soil nutrients, and a scientific understanding of fertilizers would not begin until the work of Justus von Liebig in the 1840s. Even with a system in which only 10 percent of a plantation's land was farmed annually, with the rest allowed to fallow and regenerate nutrients, the region's soils declined through the 1700s. Further, reliance on just one crop led to dramatic cycles of boom and bust based on factors such as annual yields and prices in European markets.

Economic conditions following the American Revolution created the incentive and opportunity for the region's farmers to diversify and get out from under the tyranny of this single plant.

PROLIFERATION OF SMALL-SCALE FARMS (1790s–1861)

After the end of the American Revolution, war continued in Europe. The turmoil disrupted the continent's grain supply, which provided newly independent American farmers with the opportunity to export wheat across the Atlantic. This change was a boon to the economy of the fledgling United States and also impacted local land use in the Chesapeake area.

The cultivation of wheat and similar grains differed from that of tobacco: in particular, these crops required that less land be left fallow each year. As a result, landowners who previously farmed 10 percent of their arable acres in a given year could now utilize far more of their existing holdings, and the incentive to acquire large parcels diminished. Therefore, the size of typical farmsteads in the Tidewater and along the Potomac shrank, while the number of total farmsteads grew. These smaller farms raised diverse crops and relied less on enslaved labor than did their large tobacco-centric predecessors, but the practice still continued on some properties.

It is important to note that not all of the region's farmers were European settlers or their descendants. In fact, as early as 1807, a small group of free Black farmers established a community known as Batestown north of the future site of Cabin Camp 3.[14] This farming community grew denser as residents subdivided their land among their descendants. Traces of this settlement are still visible near Cabin Camp 1.

The new era of farming had many benefits, but it produced profound changes in the landscape. Tobacco could be grown around some trees and other native features, but the new crops required total clearing of fields. Between the requirements for farming and the need for timber for other purposes, most of the land in and around the future site of PRWI had been logged by 1800. However, as Bedell notes, these loggers "did not clear-cut large areas as modern loggers do, but chose particular trees to cut for particular purposes, leaving smaller or less valuable trees behind."[15] Logging would continue to be an important industry in the region into the early 20th century, resulting in the loss of many of the area's largest and most valuable trees. Some, however,

survived. A 2023 study of forested national parks in the National Capital Region identified a tree dating from 1783 near Cabin Camp 4 in PRWI and hypothesized that the park may be home to even older unsurveyed trees.[16]

A snapshot of this period can be seen in 1830, when the land that would become PRWI was home to at least six family-owned and occupied farms. In addition, there were some number of absentee landlords whose parcels were farmed by tenants. However, Bedell notes that there "was no hard and fast economic difference between tenants and small owners, and these groups intermarried. Some people who were tenants when they were young became owners later on."[17] On a few of the family-owned farms, some of the work continued to be performed by enslaved labor: the Cannon family enslaved as many as 14 people, a large number for the region at the time, and the Cole family enslaved four. However, the diminished parcel size and economic status of landowners in this era likely explain the relatively low reliance on enslaved labor.

THE CIVIL WAR, DECLINE OF AGRICULTURE, AND RISE OF RESOURCE EXTRACTION (1862–1928)

On the eve of the Civil War, the land around today's PRWI was still predominantly "characterized by small farms, including those populated by tenant farmers, enslaved laborers, and free Black settlements."[18] There is no evidence that any combat or encampment took place within the modern park boundaries, despite extensive archeological investigations. However, its location, between the Confederate capital of Richmond, Virginia, and Washington, DC, ensured that troops certainly moved through the area. Documented troop activities in other parts of Virginia also suggest that many of the Quantico region's remaining trees were harvested during the war as soldiers used gathered wood to build their camps.

The Civil War's impact on the landscape along Quantico Creek was less direct. Certainly, to the extent that slavery was still practiced in the pre-war years, Emancipation hobbled the economic system that some planters had chosen to rely on. But the economy of the region shifted more broadly. The 19th century produced not just political conflict, but also rapid technological changes that affected land value and its commercial potential. These technological changes included improvements in transportation, which began to further draw the Quantico region into the orbit of Washington, DC.

Farming continued to be common within the region, but its emphasis changed. Wheat farming had been in decline for years as grain production shifted to the growing Midwest. In Prince William County as a whole, the dairy industry grew to fill this void, a development facilitated by the region's proximity to Washington.

One farm community within the future PRWI park boundaries was founded in 1869 by Zeal Williams, a free Black man. He and his son George purchased a total of 125 acres of land in what is today the eastern portion of the park near Cabin Camp 3. Over the years, this land, like Batestown before it, became home to a free Black settlement known as Hickory Ridge that grew increasingly dense as the land was subdivided among heirs. By the time the land was acquired by the federal government, it was home to at least 16 houses, a school, and an Odd Fellows Hall.

A more significant change came in the form of the Cabin Branch Mining Company, which opened a pyrite mine along the North Branch of Quantico Creek in 1889 (Map 14). Pyrite, commonly known as "fool's gold," is a mineral compound containing iron and sulfur. Pyrite can be leached to create sulfuric acid, which was an increasingly important industrial chemical at the end of the 19th century—used to make soap, glass, bleach, textiles, paper, and gunpowder, among many other products.[19] The pyrite deposit was several feet thick over an area of 20 acres, and the mine was located in the northeast corner of PRWI, between Cabin Camps 3 and 4.

The opening of the mine "shook the whole area out of its backwater calm."[20] The mining operation was initially small, but production accelerated after 1907 and peaked during World War I, during which the mine was acquired by the American Agricultural Chemical Corporation. During the war, pyrite prices tripled in a single year, in part due to its role in gunpowder manufacture. The company's miners' duties were considered important enough that the men were exempt from military service.[21] At its peak, the mine employed 300 people—Black and white—and was a substantial driver of the local economy.

After the war, the market for pyrite fell, and labor disputes led to the closure of the mine in 1920. The loss of such a major employer in Prince William County devastated the local economy almost a decade prior to the Great Depression. Indeed, the accumulating economic hardships in the region would directly

influence the selection of the site for the camps that preceded PRWI in the early 1930s.

THE GREAT DEPRESSION, NEW DEAL, AND DEVELOPMENT OF THE CHOPAWAMSIC RECREATION DEMONSTRATION AREA (1929–1941)

In 1929, a stock market crash plunged the United States into the Great Depression, a period of prolonged economic hardship that did not abate until the country's entry into World War II. In an effort to provide relief and stimulate an economic recovery, President Franklin D. Roosevelt introduced the New Deal, a series of federal programs, projects, and financial reforms, in 1933.

Among its many goals, the Roosevelt Administration sought to optimize land use. Swaths of farmland around the nation's urban centers had suffered great losses in productivity due to a combination of poor agricultural practices and natural conditions, and the cost of providing government services to these areas frequently surpassed the economic value that they produced. Meanwhile, the Roosevelt Administration also worked extensively to improve the country's parks with labor provided by New Deal work programs like the Civilian Conservation Corps (CCC), Works Progress Administration (WPA), and Public Works Administration (PWA), but funds from these programs could not be used to purchase land to create new parks or expand existing ones.[22]

In 1934, President Roosevelt addressed both issues by establishing the Land Planning Committee, which included representatives from the Department of the Interior (DOI), the US Department of Agriculture (USDA), the WPA, and the Farm Credit Administration to develop programs for land use. He then entrusted the Federal Emergency Relief Administration (FERA) with $25 million for the acquisition of submarginal farmlands. Ultimately, the NPS proposed a program that encompassed "four types of development projects: (1) Areas eligible for and worthy of inclusion in existing or proposed national parks and monuments and historic areas. (2) Wayside areas along existing or proposed highways as demonstrations of needed rest areas. (3) State scenic area extensions. (4) Vacation or recreation areas near urban communities."[23] These projects were called Recreational Demonstration Areas (RDAs), as they were intended to showcase best practices for the development of public recreation facilities. However, of the four project types, the development of recreation

areas for urban communities would become "the main purpose of the larger program."[24] In many sources—and in this HSR—the term "RDA" generally refers solely to this category of project.

The goals of the RDAs near urban centers were manifold. In addition to the previously mentioned objectives of repurposing underproductive farmland and establishing parks that were easily accessible from metropolitan areas, the NPS specifically endeavored to develop state-of-the-art facilities that would be rented at a low cost to social agencies—charitable organizations that focused on the welfare of poor and otherwise vulnerable populations—for organized summer camps. In making these facilities available, the RDA program was meant to "demonstrate to the community at large the values of organized camping and to stimulate state and local agencies to develop similar facilities."[25] As later discussed in the context section on organized camps, social agencies had long operated free or subsidized summer camps for impoverished urban Americans not only as a respite from crowded city life, but also as a way to provide educational opportunities, nutritious food, and access to medical care.[26] Usually, these camps operated on borrowed land using only temporary shelters. Through RDAs, these agencies had—many of them for the first time—the opportunity to benefit from a stable location and permanent facilities.[27] Moreover, RDAs were to be designed by teams of trained architects and landscape architects in accordance with guidelines developed by camp professionals and with input from camp-operating social agencies.[28] Never before had such attention been given to the design of organized camps, and the model plans and best practices that emerged would set new standards for the entire field of organized camping.[29]

To meet these goals, RDA sites had to meet specific criteria. They were to be 2,000 to 10,000 acres in size and located within 50 miles "of a population center of 300,000 persons." Furthermore, they had to contain "an abundance of good water, available building material, and an interesting environment."[30] They also required topography and flora that possessed a basic scenic character and that supported the development of roads and trails as well as designated areas for daytime use, overnight camping, and organized camps.[31] These goals and requirements also meant that RDAs existed in a class of their own, entirely distinct from other kinds of parks, and, while the federal government was responsible for developing them, they were intended to eventually be

transferred to individual states for management.[32] In the first year of the program, 25 projects were approved. By the time the United States entered into World War II in 1941, 46 recreational demonstration projects comprising approximately 400,000 acres had been developed in 24 states.

The establishment of RDAs entailed not only the development of organized camp facilities—a topic examined in the following context sections—but also the naturalization of the surrounding landscape. Historian Linda Flint McClelland wrote extensively on this topic for the National Register of Historic Places Multiple Property Documentation Form "Historic Park Landscapes in National and State Parks:"

> Developing an RDA posed planning and design problems that called for use of the principles and practices formulated by the landscape architects of the National Park Service. Since these areas were not primarily scenic in nature, they provided the opportunity to use techniques for landscape naturalization, from cleanup to replanting. The task of redeveloping the land . . . was not unlike that encountered by the state of Virginia and the National Park Service in developing Shenandoah National Park from former fields and pastures. This work had called for the removal of structures and buildings, the planning of road traces, the clearing of dead and down timber and old stone walls, and the recovery of natural vegetation. RDAs, however, called for the blending of recreational development with naturalistic gardening on a scale not encountered by park designers previously. Wildlife and forest protection studies and measurements were made, and each area was carefully planned before development. Emphasis was placed on the development of all-year recreational facilities, especially the creation of lakes and ponds for swimming, fishing, boating, and skating.[33]

Thus, decades of NPS experience "in comprehensive planning, in building park roads and trails, in constructing rustic buildings and structures, and in naturalizing and reforesting the landscape" at national parks were formally applied in a coordinated and massive scale at the state and local levels by the RDA program.[34]

Prince William County would eventually become home to the Chopawamsic RDA, an early RDA that was touted a model for the entire program. The area was first identified as a qualifying location in the summer of 1934.[35] It was close to Washington DC, its farmland had been depleted by years of tobacco and wheat production, and the closure of the pyrite mine had placed Prince William County in acute economic straits even before the Great Depression.[36] In 1935, FERA authorized the NPS to begin acquiring land in the area.[37]

Despite the laudable intentions of the project, it displaced at least 40 households.[38] The government ostensibly sought to aid displaced residents by relieving them of their underproductive land, yet, by most accounts, these people did not consider themselves to be in need of help.[39] Many of them owned their homes and even grew their own food on small subsistence farms, a lifestyle largely discredited by the government's economic-based definition of "submarginal land." These individuals were ill-prepared to challenge or even negotiate with the government, and many felt pressured to accept initial offers lest their land be condemned. The few that did reject the government's advances exhausted their life's savings unsuccessfully challenging the ensuing condemnation hearings.[40] Bedell aptly summarizes the mindset that allowed the Roosevelt Administration to move forward with their coercive acquisition of land in Prince William County:

> [I]t is worth considering the ideological baggage carried by the Roosevelt Administration's agricultural experts. Most of them were committed progressives, determined to reform America through technical efficiency and economic justice. It was very common at the time for progressives to express scorn for the rural south. They tended to see southern agriculture as backward and unproductive, and they often saw the backwardness as a legacy of slavery and racism. For all their good intentions, progressives often did not understand the economies and societies they were trying to reform, or the landscapes on which these economies and societies were built. . . [41]

Planning for the Chopawamsic RDA occurred in tandem with the land acquisition. The NPS initially envisioned three camps within the park: one for boys, one for girls, and one for families, although these designations would not last (Map 15). In 1937, the Chopawamsic RDA began construction on two more camps to supplement the original three, for a total of five "cabin camps."[42] Each camp would follow a unit-based plan, a relatively new approach to camp organization that divided large groups—sometimes numbering more than 100—into smaller "units." Units were arranged as a cluster and contained camper cabins, latrines, and small communal lodges. Multiple units—usually two to four—shared large, centrally located facilities including a dining hall, infirmary, and administration building. This arrangement made it possible to separate children by age, ability, or interest, and the smaller group sizes were seen as more beneficial to individual personal growth.[43]

All of the camps were constructed by the CCC in NPS's "Rustic Style." This style, which focused on using local natural building materials, vernacular

construction methods, and an overall simple aesthetic intended to harmonize with the woodland surroundings, was influenced by many designers but was most famously formalized in a 1935 book, *Park Structures and Facilities*, edited by NPS architect Albert Good.[44] At Chopawamsic, the Rustic Style incorporated features such as exposed hewn-log members, waney-edge siding, and fieldstone steps. In fact, Good authored another book in 1938 in which he cites several buildings from Chopawamsic as good examples of the Rustic Style, including the Cabin Camp 1 Dining Hall, which is substantially similar in style to that of Cabin Camp 3. Most of his examples are from Cabin Camps 1–3. By the time Cabin Camps 4 and 5 were constructed, plainer materials, such as dimensional lumber, were often substituted to streamline construction and, ostensibly, reduce costs.[45] A broader discussion of the Rustic Style and its use at PRWI is provided in the section "NPS Rustic Style and the Design of the Chopawamsic RDA."

The early planning documents omit any discussion of race—perhaps deliberately to avoid the subject of Virginia's segregationist laws, which conflicted with NPS's internal policies. While conforming to racist policies was not a goal of the federal government, Virginia's "Jim Crow" laws nonetheless shaped the construction of the camps, which remained segregated until the mid-1950s.[46] In 1937, the Chopawamsic RDA hosted its first Black campers, making it the first NPS unit in the south to provide any overnight facilities for Black Americans.[47] However, to accommodate local segregationist norms, the NPS limited the Black children to Cabin Camps 1 and 4, which were located along the North Branch of Quantico Creek, so that the white children of Cabin Camps 2, 3, and 5 on the South Branch would not have to share a waterway with them (Map 16). Ultimately, against the objections of NPS Associate Director Conrad Wirth, separate entrances to the RDA were even created for Black and white campers. The legacy of segregation at Chopawamsic is complex.[48] Chopawamsic's success helped promote the development of other camps for Black Americans, who were frequently excluded from such facilities altogether. However, it also set a segregationist precedent for the entire RDA program.[49]

The construction of Cabin Camps 1–3 began in early 1936, and, while not yet complete, Camps 1 and 2 hosted the park's first organized camps that same year. Construction at Cabin Camps 4 and 5 began in 1937, with the two camps officially opening in 1938 and 1939, respectively. Ultimately, construction

activities continued across Chopawamsic's cabin camps until the CCC left the park in 1942.[50] A variety of Washington-based social agencies, including the Twelfth Street Young Men's Christian Association (YMCA), the Washington Jewish Community Center, the Arlington Girl Scouts, the Potomac Area Camp Fire Girls, the Boys Club of Washington, and the Salvation Army, took advantage of the low rents and excellent facilities available at the Chopawamsic RDA. Cabin Camp 3 opened in 1937 and hosted Camp Goodwill, operated by the Family Services Association (FSA).[51] In addition to Camp Goodwill, which hosted only white children and some of their mothers, the FSA also operated Camp Pleasant—held at Cabin Camp 1 and later Cabin Camp 4—for Black children.[52]

WORLD WAR II AND THE OFFICE OF STRATEGIC SERVICES OCCUPATION OF CHOPAWAMSIC RDA (1942–1945)

In December 1941, just two years after all five camps within Chopawamsic RDA were operating, Japan bombed Pearl Harbor and drew the United States into World War II. By early 1942, the War Department requested the use of Department of the Interior sites, including both national parks and RDAs, for planning, training, and other uses. One of the sites they co-opted was Chopawamsic RDA, which became home to the Office of Strategic Services (OSS), a predecessor to the CIA, for top-secret intelligence training. Chopawamsic's appeal to the OSS was explained well by the authors of the CLR:

> Many of the same advantages that underpinned the creation of these RDAs also appealed to the military: their proximity to DC; the isolated and wooded terrain; and the abundance of water features for training exercises. The presence of the existing cabin camps and infrastructure also helped to expedite the establishment of the OSS training facilities.[53]

The OSS was originally issued a two-month permit by the NPS as a nod to those within the latter agency who felt that RDAs should remain available for recreation during the war. Once at Chopawamsic, however, the OSS obtained a permit allowing them to remain for the duration of the war.

The NPS stipulated that the OSS should take care to "preserve and protect all objects of a geological and historical nature . . . that wherever possible, structures, roads, as well as trees, shrubs and other natural terrain features, shall remain unmolested. . ."[54] The NPS also requested that the OSS consult with them prior to constructing any new buildings.

The OSS divided Chopawamsic into two areas, A and C, which happened to coincide with the south and north camps of the park that segregated white and Black campers, respectively, along the two forks of the Quantico Creek (Map 17). At both Areas A and C, the trainees and officers used the existing cabins and supporting structures such as dining and recreation buildings. The OSS also modified existing structures—against NPS guidance—by subdividing spaces and installing toilets in cabins and building additions, most notably to the Cabin Camp 4 dining hall (Figure 1). Other significant modifications included winterizing many of the camp buildings, including all of those in Cabin Camp 3, for the first time through the addition of insulation, space heaters, woodstoves, and updated utilities.[55]

The first 600 trainees and 300 officers arrived at Area A in May 1942. Cabin Camp 2 (renamed A-2) hosted general training for the "Operations Group." A lake in Cabin Camp 5 (renamed A-5) initially served as a base for water-based trainings such as "clandestine seaborne landings, river crossings, or [abandonment of] a sinking ship."[56] Meanwhile, Cabin Camp 3 (A-3) served initially as the OSS Parachute School and later as the training center for Special Operations and Morale Operations.[57] Just outside of Cabin Camp 3, Area A-3 was also home to firing ranges and explosives training.

More trainees arrived at Area C by the end of 1942. Cabin Camp 1 (renamed C-1) was the headquarters of Area C, and also served an overflow training area. Cabin Camp 4 (now C-2) was Area C's main training area, where trainees "spent two to three months learning to be clandestine radio operators behind enemy lines or more often operators and other technical personnel at OSS regional base stations in war zones and theater headquarters around the world."[58]

When the War Department's focus shifted from the European to Pacific theaters in late 1944, OSS relocated its facilities to the West Coast. In November of that year, OSS withdrew from Area A, which was permanently closed in July 1945. In September 1945, President Truman dissolved the OSS, resulting in the closure of Area C at Chopawamsic one month later.

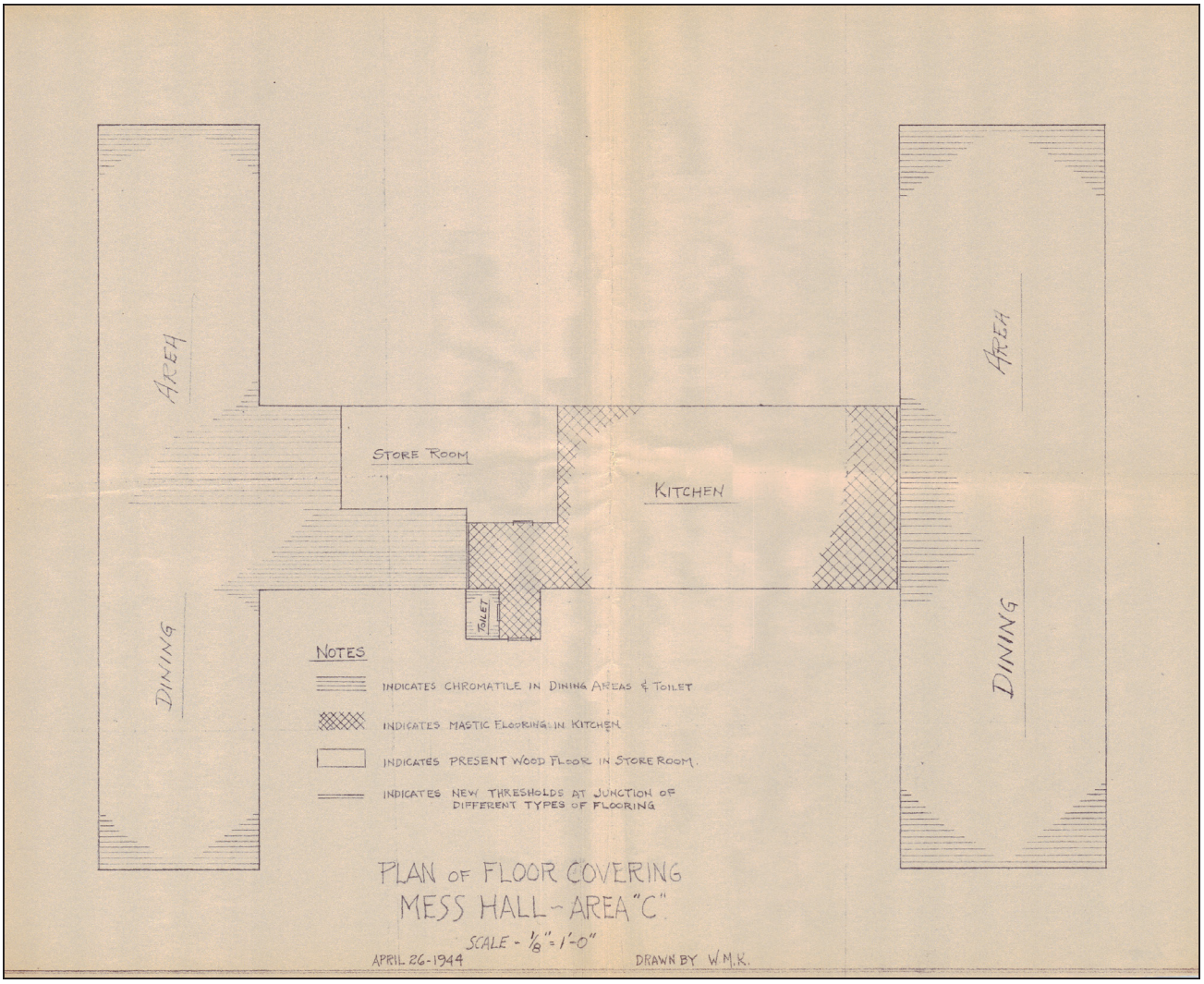


Figure 1. Plan of Dining Hall in Cabin Camp 4 modifications by OSS, 1944. PRWI 3624, PRWI Archives, Triangle, VA.

MID-CENTURY IMPROVEMENTS AND DESEGREGATION (1946–1969)

Chopawamsic RDA reopened for campers for the 1946 season. This required substantial rehabilitation work by both NPS and military staff, including clearing felled trees, infilling areas affected by explosives training, and repairing cabins and their plumbing. An agreement with OSS left the agency responsible for removal of all War Department additions to the south camps (2, 3, and 5) of Area A. Many of the OSS additions to the north camps (1 and 4) of Area C were deemed beneficial and remained following the group's departure.

Further, in 1947, Chopawamsic's manager Ira B. Lykes convinced his military connections at nearby Fort Belvoir, home to the Army Engineers School, to train its recruits by completing projects at Chopawamsic. This work included building new roads, quarrying stone, demolishing structures, building and repairing dams, bridges, and culverts, and relocating camp buildings. Lykes estimated that this partnership saved the RDA over $1 million in repairs and improvements.[59]

As part of this era of post-war improvements, Chopawamsic RDA was renamed "Prince William Forest Park." One driver of this rebranding was a desire to distance the park from its wartime association with the OSS training ground. During the Korean War, the CIA attempted to use the camps again, but the agency withdrew its request in the face of public opposition.

The mid-1950s were an era of significant changes to the new PRWI. One of these was the beginning, in 1956, of a ten-year, nationwide NPS campaign of redesign and investment known as "Mission 66." The plan was a response to disinvestment following the end of many New Deal programs at the same time that post-war park visitation was dramatically increasing. The goal of substantial investment in NPS sites by 1966 neatly corresponded with the 50th anniversary of the agency.[60]

One of Mission 66's most visible impacts today comes from its embrace of International and Modernist design in place of the formerly favored Rustic Style. Iconic examples of Mission 66 buildings are the now-demolished Richard Neutra Cyclorama building at Gettysburg National Military Park and the Edward Ghezzi observation towers in the Everglades and Great Smoky Mountains National Parks (Figure 2–Figure 4). This construction campaign did not simply produce memorable buildings; it also "allowed the NPS to use cost-

effective standard materials, plans, and construction methods developed in the postwar building boom."[61] More common examples of Mission 66 abound in buildings such as visitor centers, comfort stations, and standardized employee housing at parks nationwide.[62]

At PRWI, no iconic Modernist buildings or monuments were constructed. However, many smaller improvements were made throughout the camps. These included enlarged parking areas, reconstruction of log "council rings"—circular seating arrangements similar to amphitheaters (Figure 5)—with more substantial concrete structures, and plumbing upgrades. The most significant changes were to Cabin Camps 3, 4, and 5. Cabin Camp 3 received a new storage building and a new pumphouse and reservoir. Cabin Camp 4 received a swimming pool, water tower, and storage building. Cabin Camp 5 received the most extensive investments, including four new ten-bunk cabins, a cook's quarters, a pavilion, and additions to the administration and dining hall buildings. Most of the park's Mission 66 improvements, however, focused on diversifying the park's facilities beyond those used for organized camping. To this end, the NPS constructed the Telegraph Road Picnic Area, Turkey Run Ridge Campground, Oak Ridge Campground, the Travel Trailer Village (renamed the Prince William Forest RV Campground in 2012), the Scenic Drive, and various amenities for day-use purposes.[63]

The other change that began in earnest in the mid-1950s was the end of racial segregation at PRWI. As early as 1942, NPS had "issued a policy stating that all facilities owned and administered by the National Park Service were to be operated without consideration of race. However, this was only a partial solution, as concessionaries who operated federal facilities could continue to discriminate based on local laws and customs."[64]

Further, most RDAs were transferred to their host states after 1942, meaning that state laws remained in effect. In 1945, the NPS issued a broader policy that was intended to end the ability of its concessionaires to discriminate based on race. However, because private organizations often operated the camps, they were immune to public desegregation restrictions. This meant that:

> When Black campers returned to a reopened Chopawamsic RDA in 1946, little would have changed for them. While public facilities run by the National Park Service were legally desegrated by this time, private organizations were allowed to run the camps at Chopawamsic on a segregated basis. . . [65]

Following the Supreme Court's ruling in *Brown v. Board of Education* in 1954, the FSA began its slow, limited integration of camps at PRWI. A glimpse of these efforts was provided by a remarkable 1959 article in the *The Washington Post* discussing a 1955 psychological study of campers at Camps Goodwill and Pleasant:

> Negro and white children tend to place less emphasis on race after an opportunity to learn about each other first hand, according to a study of two integrated summer camps. The study also found that the experience of living with white children has a salutary effect on "the Negro children's concept of their own race and on their own personal self-esteem"…"At the end of the camp, in the eyes of the white children their Negro peers were significantly more desirable as friends than they had been earlier in the session. Indeed, at the end of the camp, white and Negro campers were about equally desired as friends by the white children."[66]

Other groups continued to operate their camps on a segregated basis, enabled by workarounds of *Brown v. Board* facilitated by the State of Virginia, until the passage of the 1964 Civil Rights Act. As the authors of the CLR summarize the situation before 1964:

> The belated, piecemeal efforts to integrate Prince William Forest Park merely removed any mention of segregation in the park landscape; they did not actually encourage Black visitorship or reverse the decades-old patterns of segregated use. In this way, the purpose-built segregated landscape of Prince William Forest Park remained relatively unchanged until the mid-1960s, continuing to reinforce socially established patterns of park-wide discrimination and use.[67]

Following 1964, as the camps of PRWI began to slowly desegregate in actual practice, they also continued to receive investments and improvements (Figure 6). Some of these had been planned as part of Mission 66 but their implementation had been delayed. The most substantial changes, as during Mission 66, occurred at Cabin Camp 5, which received large new dormitories, upgraded bathing facilities, and greater winterization.



Figure 2. Mission 66-era Cyclorama building at Gettysburg National Military Park designed by Richard Neutra in 1962. Washington, DC: Library of Congress.



Figure 3. Mission 66-era Observation Tower at Everglades National Park, designed by Edward M. Ghezzi in 1966. Washington, DC: Library of Congress.



Figure 4. Mission 66-era Clingman's Dome Observation Tower at Great Smoky Mountains National Park, designed by Edward M. Ghezzi in 1959. Washington, DC: Library of Congress.

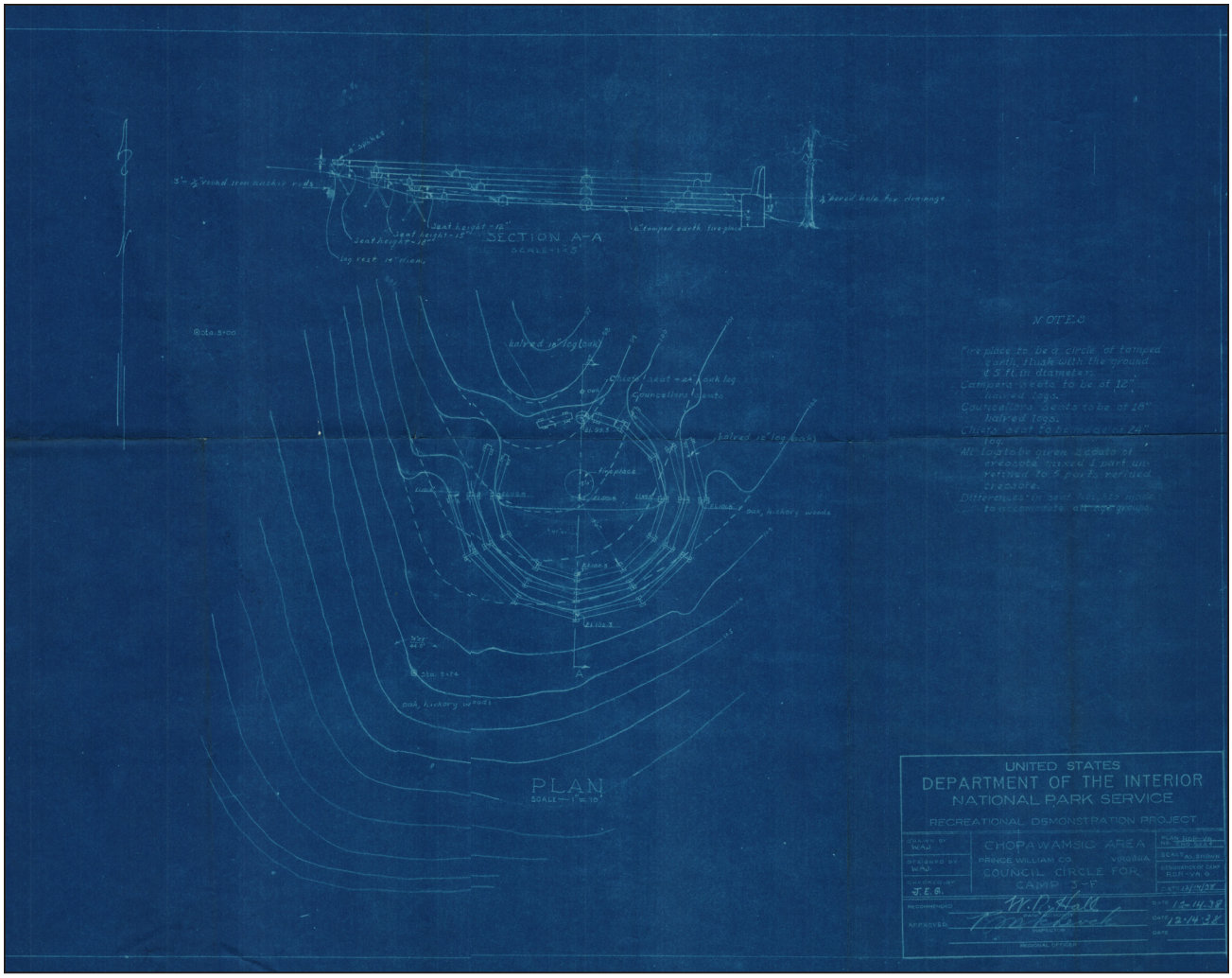


Figure 5. Plan of the Cabin Camp 3 Council Circle, 1938. PRWI 3243, PRWI Archives, Triangle, VA.



Figure 6. Use of the Cabin Camp 3 Dining Hall by both Black and white children, n.d. The group shown is likely part of Camp Orenda, an integrated camp for girls held at Cabin Camp 3 from 1964 to 1974. PRWI 1494, PRWI Archives, Triangle, VA.

LATE 20th-CENTURY ALTERATIONS AND RECENT CAMP HISTORY (1970–PRESENT)

The improvements at Cabin Camp 5, particularly the increased winterization, prompted park staff to request similar upgrades to other buildings. In fact, discussions involved replacement of early NPS Rustic Style facilities with new, more comfortable accommodations. Throughout the early 1970s, such proposed improvements to facilities were generally unrealized. Ultimately, a pilot project of a substantial demolition and rebuilding campaign at Cabin Camp 1 began in 1977.

From 1977 to 1984, the project was completed at a cost of $1.4 million. Phases 1 to 3 of the project involved replacement of water infrastructure, repairing and rehabilitating camp structures, and electrical and gas utility work. Phase 4, however, involved complete replacement of Camp 1 cabins and latrines, resulting in 34 new cabins, three new "comfort stations," and one central pump house. These larger new facilities retained the overall arrangement and site plan of the original Cabin Camp 1.

These cabin replacements occurred when the buildings were just under 50 years old and therefore ineligible for listing on the National Register of Historic Places (NRHP), which would have afforded them some protections. In the 1980s, however, then-newly eligible Cabin Camps 1 to 4 were nominated by park staff as historic districts and added to the NRHP.[68] Cabin Camp 5 was so heavily altered during and after the Mission 66 era that staff did not pursue its nomination.

Beyond the basic protections of the NRHP, park staff undertook a Resource Management Plans in 1995 that called for further study and preservation of the historic structures.[69] Significant archeological studies were published in 1986 and 2004.[70] In the 1990s, preservation efforts were formalized in the park's General Management Plan (GMP), which called for the preservation of all remaining CCC-era buildings at Cabin Camps 1, 2, 3, and 4.[71] The park's preservation efforts further expanded to encompass Cabin Camp 5 and other historic resources with the successful nomination of the Prince William Forest Park Historic District to the NRHP in 2012.[72] To increase the buildings' utility and thereby facilitate their preservation, the early drafts of the 1999 GMP also recommended using Cabin Camp 3 for short-term individual rentals rather than long-term group rentals.[73] This change was implemented around 1996

and remains the business model of the camps in 2024.[74] This shift, along with the establishment of the park's RV and tent campsites, is indicative of the diminished status of organized camping in the context of the increasingly diverse activities offered at the park.[75]

ORGANIZED CAMPS

RDAs were developed with the explicit goal of providing facilities for organized camps run by social agencies, and Cabin Camp 3 was specifically designed for Camp Goodwill, sponsored by the FSA of Washington, DC. To contextualize the RDA program and its goals, this section addresses the practice of organized camping and describes the three different kinds of organized camps. It then examines the history of organized camping while also highlighting important differences in the evolution, operation, and physical set-up of agency camps, beginning with the 19th-century societal trends that served as preconditions for the emergence the camping movement and precursors to agency camps specifically. The section then concludes with an overview of Camp Goodwill's history.

TYPES OF ORGANIZED CAMPS

Organized camping is a distinct practice, most recognizable in the form of youth summer camps. The act of "going camping" usually implies an informal stay in a natural setting undertaken by families, friends, and individuals. In contrast, organized camping specifically entails camping as a formal group with some level of structured programming that "utilizes trained leadership and the resources of natural surroundings to contribute to each camper's mental, physical, social, and spiritual growth."[76] In this way, organized camps have historically functioned to instill its participants with certain values that evolved alongside the salient social challenges of any given era, much like schools and other educational institutions.

Three broad categories of organized camps emerged in the late 19th century to serve different audiences. Private camps, owned and operated by individuals who usually had a background in education, served the children of the wealthy with recreational and athletic opportunities in natural surroundings. Frequently, these camps operated "like an extension of boarding school, hiring leaders from the ranks of private school teachers and attracting campers from a relatively small circle of well-to-do families who could afford both transportation to a distant campsite and the fees for an eight-week camping season."[77]

Organizational camps, in contrast, were sponsored by groups such as the YMCA, Girl Scouts, Boy Scouts, and Camp Fire Girls and targeted middle-class children with the primary goal of "building character." These camps were more affordable, as they offered shorter sessions—frequently two weeks long—and

were held at locations that were easily accessible via trains and trollies. They were usually staffed by members of the sponsoring organization rather than by professional educators. They were also tied to nationwide networks that provided support and set standards for camp operation, usually through publications and training programs.[78]

Finally, agency camps were sponsored by settlement houses, orphanages, fresh-air societies, and other charitable entities and provided free or subsidized camp experiences for poor urban Americans.[79] While private and organizational camps focused entirely on children—wealthy and middle-class adults could generally afford other vacations—agency camps also served some adults, usually the mothers of small children and young working women, at least in the early years of their existence.[80] These camps offered their audience a respite from the hot and frequently unsanitary conditions of crowded cities in the summer. They were also seen as an opportunity to fortify attendees' health for the rest of the year: malnourished children were encouraged to eat hearty meals and their weight regularly monitored; staff members hosted courses on health, sanitation, and nutrition; and some camps even held volunteer doctors who provided free medical care.[81] These camps varied considerably; their operation was not necessarily guided by their leaders' training in education (as with private camps) nor by the standards of a national organization. However, they were strongly associated with the field of social work and its predecessors.[82] By specifically supporting agency camps, the RDA program sought to facilitate not just opportunities for summer recreation but a whole range of social services for the urban poor.

Despite the many differences among these three types of organized camps, their histories are intertwined, and developments in one type of camp frequently influenced the others. Furthermore, the lines between organizational camps and agency camps were blurred. YMCA camps, for example, sometimes served the urban poor in much the same way as agency camps, as evidenced by the fact that the Chopawamsic RDA, and later PRWI, hosted several of them. Consequently, it is necessary to examine the history of all three types of organized camps to understand the context of the RDAs.

HISTORY OF ORGANIZED CAMPS

19TH CENTURY SOCIETAL TRENDS

The origins of organized camping in the United States can be traced to the country's transition from an agrarian to an industrial economy in the 19th century. During this time, urban areas grew at unprecedented rates as both rural Americans and immigrants—primarily from Europe—arrived in American cities, seeking employment in the fledgling industrial sector. The rapid growth of American cities caused a slew of social concerns. Crowded living quarters and insufficient public sanitation facilitated the spread of communicable diseases like smallpox, typhoid, malaria, and tuberculosis, especially among cities' most disadvantaged populations.[83] Urbanization also became a source of anxiety regarding "American" values and the nation's future. This stemmed in part from xenophobic attitudes towards urban immigrant populations as well as from concerns that children—increasingly relegated to indoor domestic and educational settings—were being robbed of the character-building opportunities that previous generations of rural Americans had enjoyed. Worries regarding the effects of modern urban life on boys were especially salient, as some feared that their limited opportunities to engage in rugged outdoor activities would instigate an "erosion of manliness" across the country.[84]

The United States, dismissive of Native Americans' claims to land, had long enacted policies aimed at "civilizing" the country's frontier, pushing ever further west. Yet, as Americans observed the negative effects of rapid industrialization and urbanization, they increasingly romanticized the quickly vanishing wilderness as a source of moral and physical wellbeing, establishing a widespread back-to-nature movement that informed the development of national and urban parks, remote resorts, and, of course, organized camping.

THE FRESH AIR MOVEMENT (1849–ca. 1900)

The mid-19th century saw the development of several types of programs intended to offer vulnerable populations—usually underprivileged children, sick individuals, and working women—with a respite from urban life and thereby to improve their health.

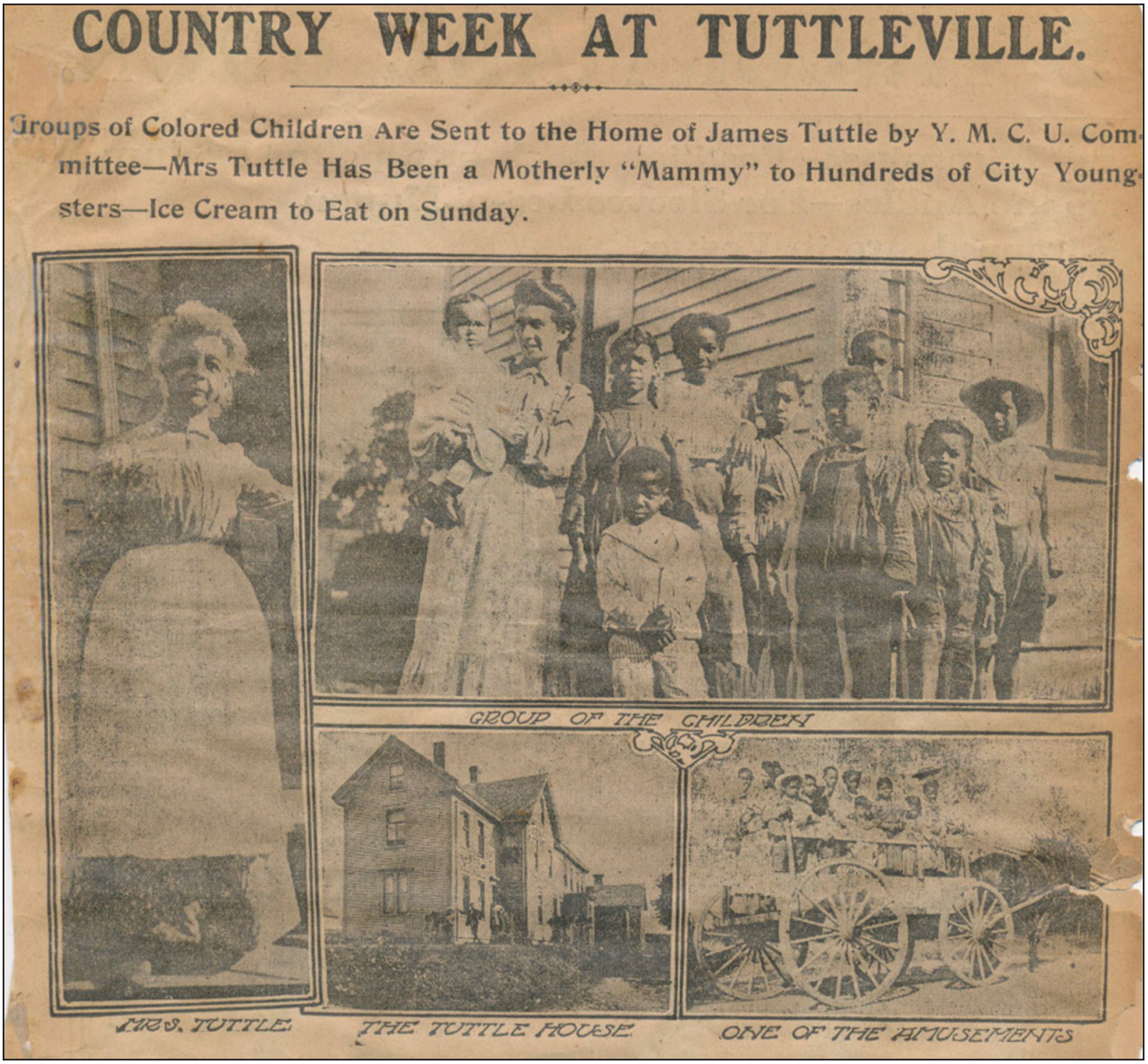
The earliest of these was the Fresh Air Movement, which endeavored to send impoverished urban dwellers, usually children and sometimes their mothers, on excursions outside the city. The movement began during a cholera outbreak

in 1849, when Reverend William Augustus Muhlenberg of New York City created a fund to send families on day trips to the countryside. By the 1870s, "fresh air trips" had become a formalized and widely offered type of charitable programming, and some organizations had moved beyond the day-trip model to offer recipients extended stays on borrowed land at "farms, estates, orchards, or vacant village property" (Figure 7).[85] The 1870s also saw the development of similar programs, including "Country Weeks," through which farms and rural communities volunteered to host groups of poor urban children for week-long sessions, and "Working Girls Vacation" programs, which subsidized the cost for working adolescents to spend a week in the countryside, usually in a boarding house (Figure 8).[86] These early overnight programs were relatively unstructured, focusing instead on leisure, recuperation, and weight gain.[87]

Beginning in the 1880s, a more structured approach to outdoor charitable programming emerged. Such programs were piloted by settlement houses, organizations through which young middle-class volunteers—called "settlers"—moved to poor urban neighborhoods to offer a variety of social services and lead community reform efforts. As part of their social work agenda, settlement houses frequently established clubs and classes for community members, and they were actively engaged in the Fresh Air Movement, either through cooperation with existing charities or the establishment of their own such programs. To improve their year-round services, settlement houses eventually began organizing fresh air retreats for their clubs and classes, merging the organization's structured social and educational programming with the goals of the Fresh Air Movement, creating an early model for organized camps run by social agencies.[88] The Fresh Air Movement persisted into the early 20th century, overlapping with the earliest examples of organized camps.



Figure 7. Illustrations of children from New York City embarking on a fresh air excursion to Troy, NY, and Lake Champlain, 1882. Rogers, "The Fresh Air Fund," 681.



COUNTRY WEEK AT TUTTLEVILLE.

Groups of Colored Children Are Sent to the Home of James Tuttle by Y. M. C. U. Committee—Mrs Tuttle Has Been a Motherly "Mammy" to Hundreds of City Youngsters—Ice Cream to Eat on Sunday.

GROUP OF THE CHILDREN

MRS. TUTTLE

THE TUTTLE HOUSE

ONE OF THE AMUSEMENTS

Figure 8. Newspaper coverage of a "Country Week" to the Tuttle Poultry Farm near Boston, MA, n.d. Hingham Unity Council, "1900s (early): Country Week at the Tuttle Poultry Farm."

EARLY ORGANIZED CAMPS (1881–1910)

Given the narrow and somewhat subjective margins that separate organized camping from other similar activities, it is impossible to pinpoint the first organized camp. However, the 1881 establishment of Camp Chocorua in New Hampshire is widely considered to be the starting date for organized camping as a movement (Figure 9).[89] The camp's founder, Ernest Balch, "utilized physical labor and activities to help develop an appreciation for work, responsibility, and independence," among boys from wealthy New England families.[90] Shortly thereafter, in 1885, the YMCA established Camp Bald Head in Orange Lake, New Jersey—later renamed Camp Dudley and relocated to Westport, New York—as the first organizational camp. The following years saw a proliferation of organized camps; by 1902, 100 were hosted by the YMCA alone.[91] Early private and organizational camps were not usually co-ed, and camps for girls did not emerge until the final years of the 19th century.[92]

Programming at early agency camps varied considerably. Some tended towards the more unstructured approach of the Fresh Air Movement, while others introduced rigorous schedules of planned activities, and some even emphasized "progressive informal education and skill-building."[93] Given the high rates of immigrants among the United States' urban poor at this time, many camps implicitly pursued agendas of Americanization; they "encourage[ed] using the English language, eating American food, and adopting American manners. . ."[94] Unlike private and organizational camps, those run by agencies also had to develop strategies for hosting campers from a broad age range. Some agencies held separate sessions for different age groups, hosting "children, youth, and adults in succession." Others separated campers physically, either by hosting different camps in multiple locations or by establishing multiple campsites on a single campus.[95]

At many camps—especially private and organizational camps—programming for children and youth frequently aspired to prepare campers for the world of adults by instilling them with certain values and skills. In addition to structured recreational activities, campers were usually expected to participate in chores that facilitated camp operations such as splitting firewood, food preparation, and cleaning. Such activities not only trained children to accomplish specific tasks but also imparted them with a sense of discipline, independence, and responsibility.[96] However, the nature of camper participation in these activities was highly gendered. Boys' camps addressed Victorian fears of eroding

masculinity by emphasizing rugged survival skills, competition, leadership, and independence.[97] In contrast, girls' camps sought to "create a new generation of happy and capable" wives and mothers by training campers in efficient household management.[98] To illustrate, many early camps required both boys and girls to wash their dishes after meals. In boys' camps, each child was usually expected to scrape and wash his own dishes, demonstrating self-sufficiency and individual responsibility. In contrast, girls' camps encouraged domestic efficiency by assigning each step of the washing-up process to a different child. One early Girl Scout publication went as far as to critique the impracticality of the approach employed at boys' camps: "No mother would think of having each member of the family stack her dishes, take them to the sink, wash and wipe them and put them away."[99]

These early organized camps took on a variety of forms and their layouts were subject to minimal planning. Private camps could afford to purchase land, usually wooded and lakeside, and construct a variety of picturesque lodges and facilities, arranged irregularly across the landscape.[100] While camp directors certainly put thought into the characteristics and arrangement of these buildings, few actually engaged architects or landscape architects.[101] Camps with fewer resources, including agency camps, generally "borrowed" land from their charity-minded supporters (or, as in the case of Camp Goodwill, the city government of Washington, DC) or rented cheap farmland. Such camps frequently had to move locations from year to year, so constructing permanent buildings was both outside their budget and highly impractical. As a result, they tended to rely on tents erected in ad hoc arrangements while also taking advantage of existing unused structures such as farmhouses, cottages, or barns (Figure 10).[102]

As organized camps grew in popularity, many of them found themselves hosting increasingly large crowds of campers. This was especially true of organizational and agency camps, which, for both financial and ideological reasons, could not remain as exclusive as private camps. To illustrate, the YMCA's Camp Dudley hosted only 23 campers in 1886, the year after it was founded. By 1902, it was hosting 226, a ten-fold increase.[103] Eventually, some camps, such as Camp Goodwill in Washington, DC, even found themselves hosting more than 160 campers per session.[104] In the ensuing years, the field of organized camping would have to develop strategies for managing such large groups.

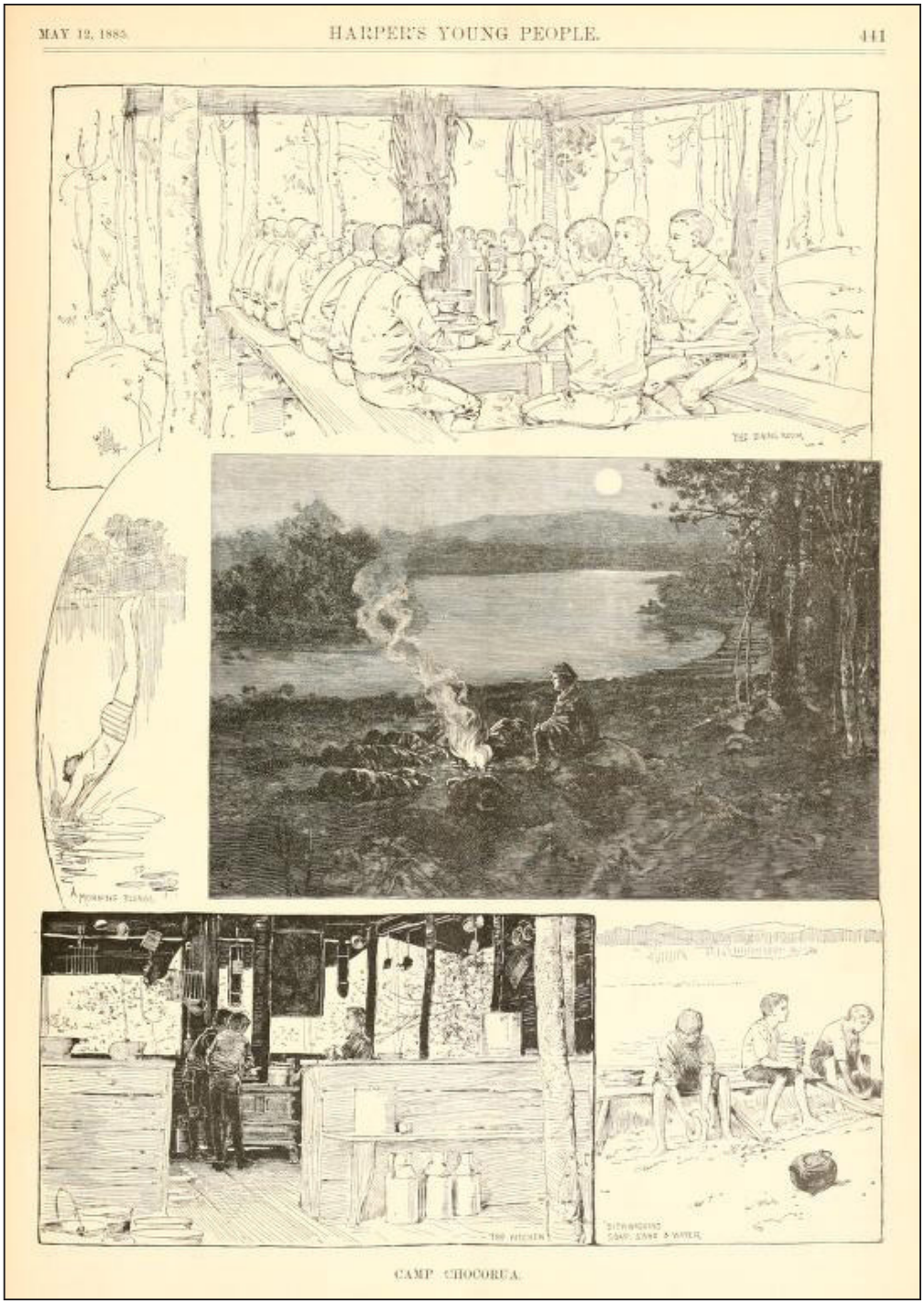


Figure 9. Scenes from Camp Chocorua, 1885. Martin, "A Chat about 'Camp Chocorua,'" 441.

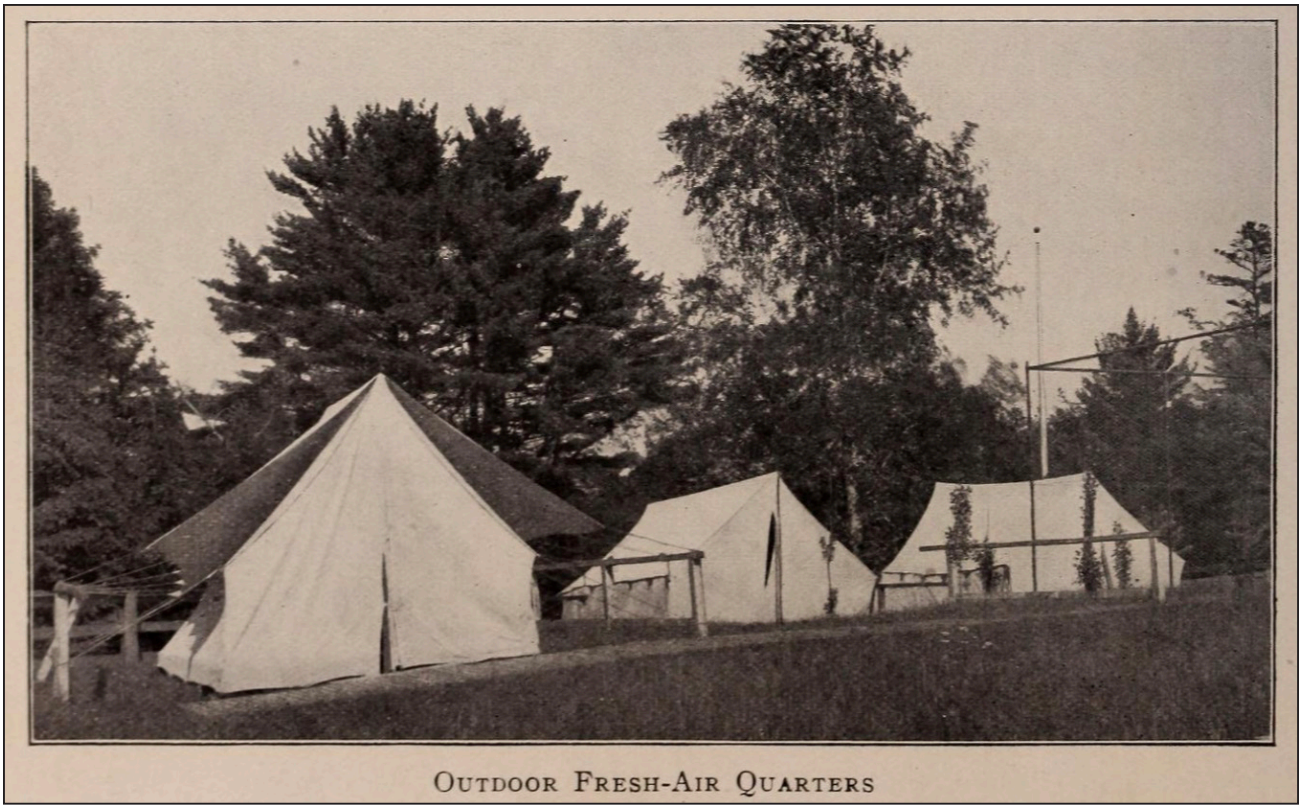


Figure 10. Tents at an early agency-sponsored camp for girls near Boston, MA, 1896. "Summer Camp for Girls," 60.

PROFESSIONALIZATION AND THE MILITARY LAYOUT (1910–1925)

By the early 20th century, organized camping had become a widespread and popular practice, and the field began to professionalize accordingly. In 1910, the Camp Directors Association of America—now the American Camping Association (ACA)—was founded to establish "a model and standardizing influence for the organized camp experience."[105] The following year, Henry W. Gibson, director of the YMCA's Camp Becket in western Massachusetts, published *Camping for Boys*, an early seminal text on running organized camps.[106] By 1920, Columbia University's Teachers College was even offering courses on camp leadership.[107]

These efforts to develop and disseminate guidelines for optimal camp operation had a major impact on camps' physical layouts. *Camping for Boys*, in particular, helped popularize military-inspired camp plans, in which tents were arranged in a geometric formation—usually a rectangle—around a central parade ground (Figure 11–Figure 12). Such formations offered numerous benefits, especially for increasingly large organizational and agency camps. Compared with the scattered tents of ad hoc campsites, the military layout was relatively easy for camp directors to monitor and manage. Additionally, the layout was simple, easy to expand, and easy to reconstruct year after year on borrowed land.

The military layout also became associated with more intensive camp programming that offered little in the way of personal attention or individualization, another consequence of growing camp sizes.[108] Military practices were even directly incorporated into some camps' schedules (Figure 13). Camp Becket, for example, began each day "with reveille at 6:30 am followed by flag raising, a cannon salute, and setting-up exercises."[109] Each evening, the camp held tent inspections, dinner, an hour-long Bible study, and a campfire in succession, and at 9:00 pm, the camp's bugler sounded "Taps," informing campers to extinguish their lights.[110] Given organized camping's early association with preserving traditional masculine values, the appeal of military-inspired layouts and programming for boys is clear. However, as the United States entered World War I, military-inspired practices were also adopted at camps for women and girls, where household contributions to the war effort, such as canning and cooking without meat, were promoted (Figure 14).[111] Ultimately, new developments in the field of child psychology would soon call these practices into question.

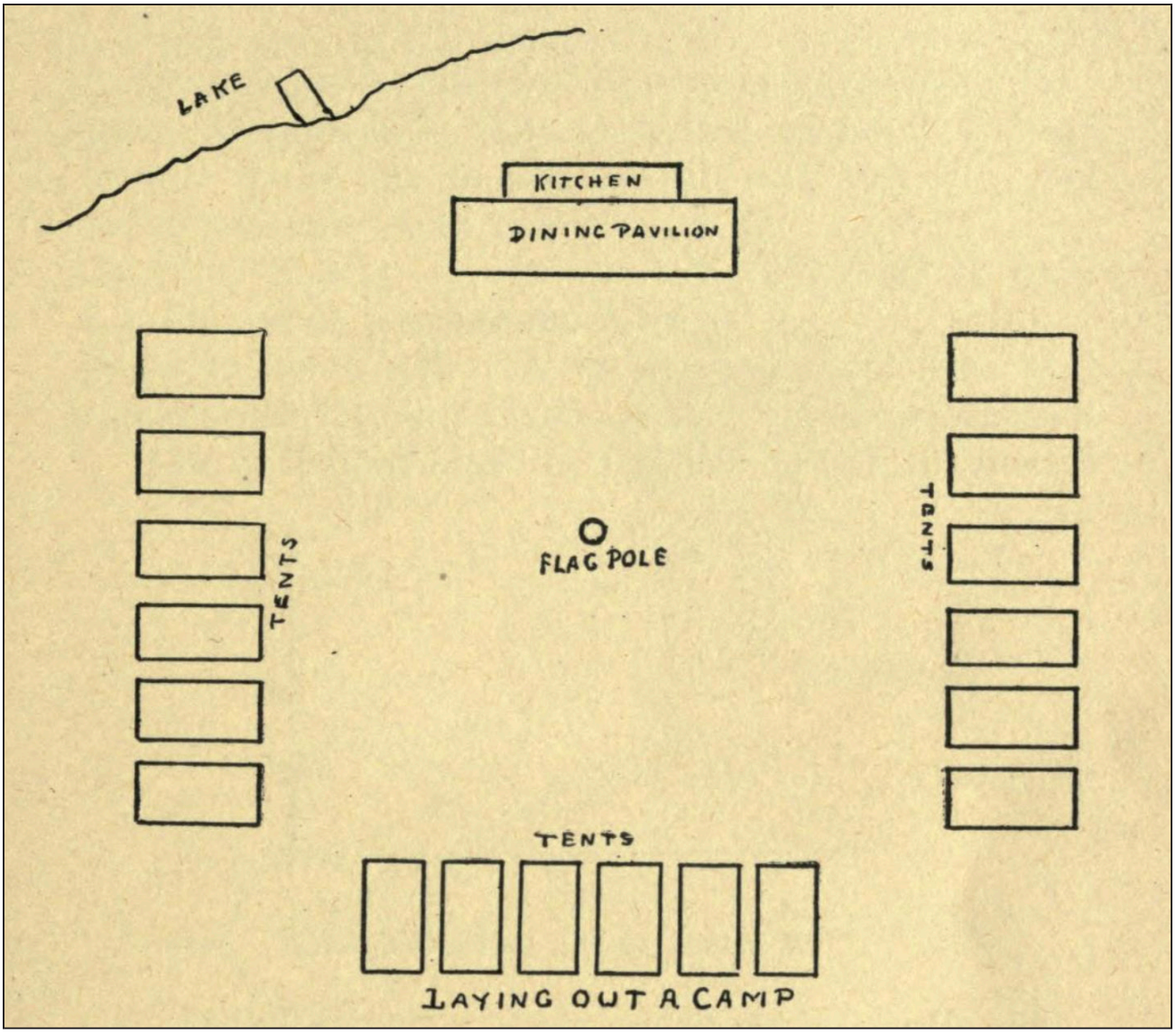


Figure 11. Plan for a camp using a military-style layout, 1911. Gibson, *Camping for Boys*, 39.

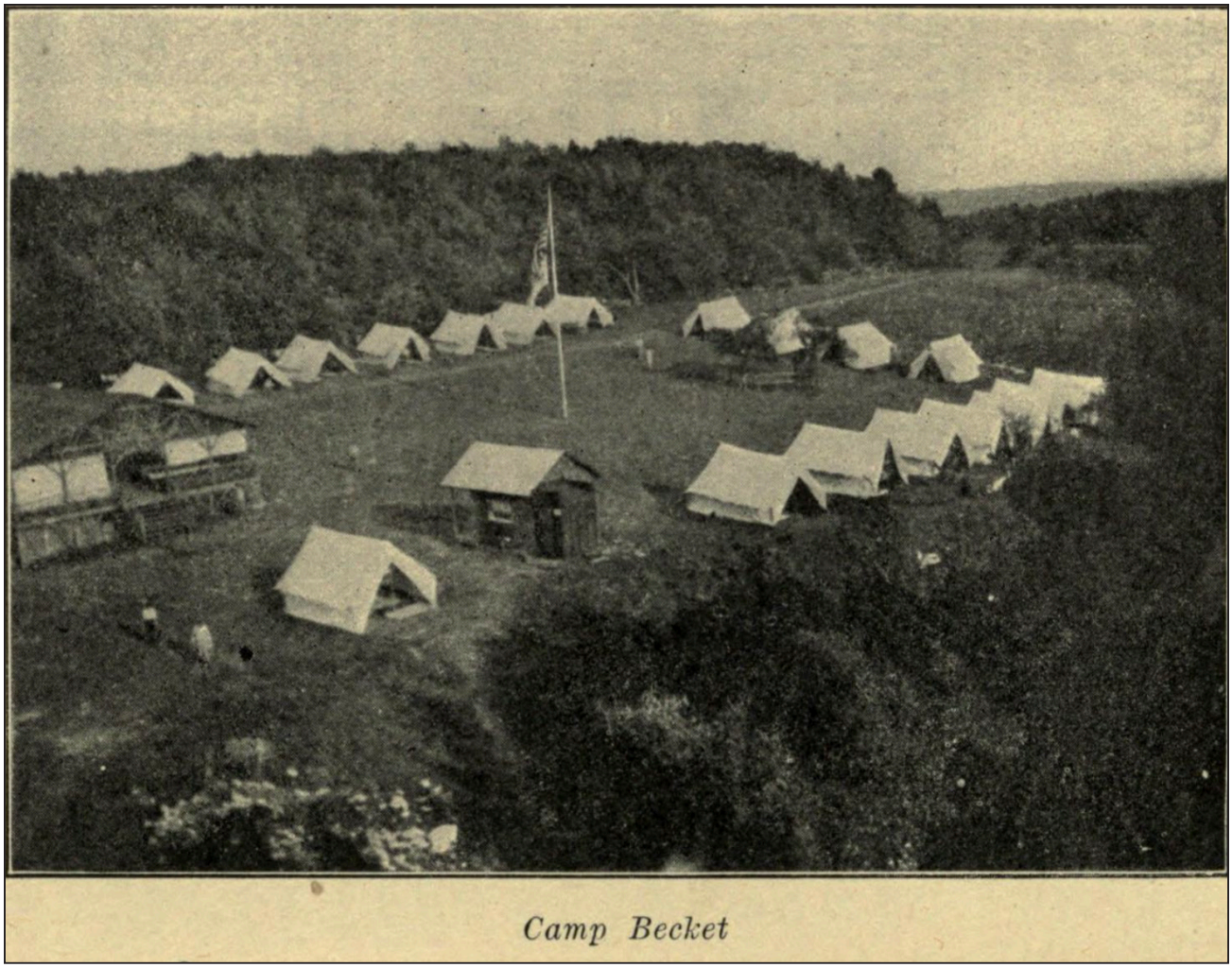


Figure 12. Camp Becket, an early model for the military-style layout at organized camps, 1911. Gibson, *Camping for Boys*, 24.

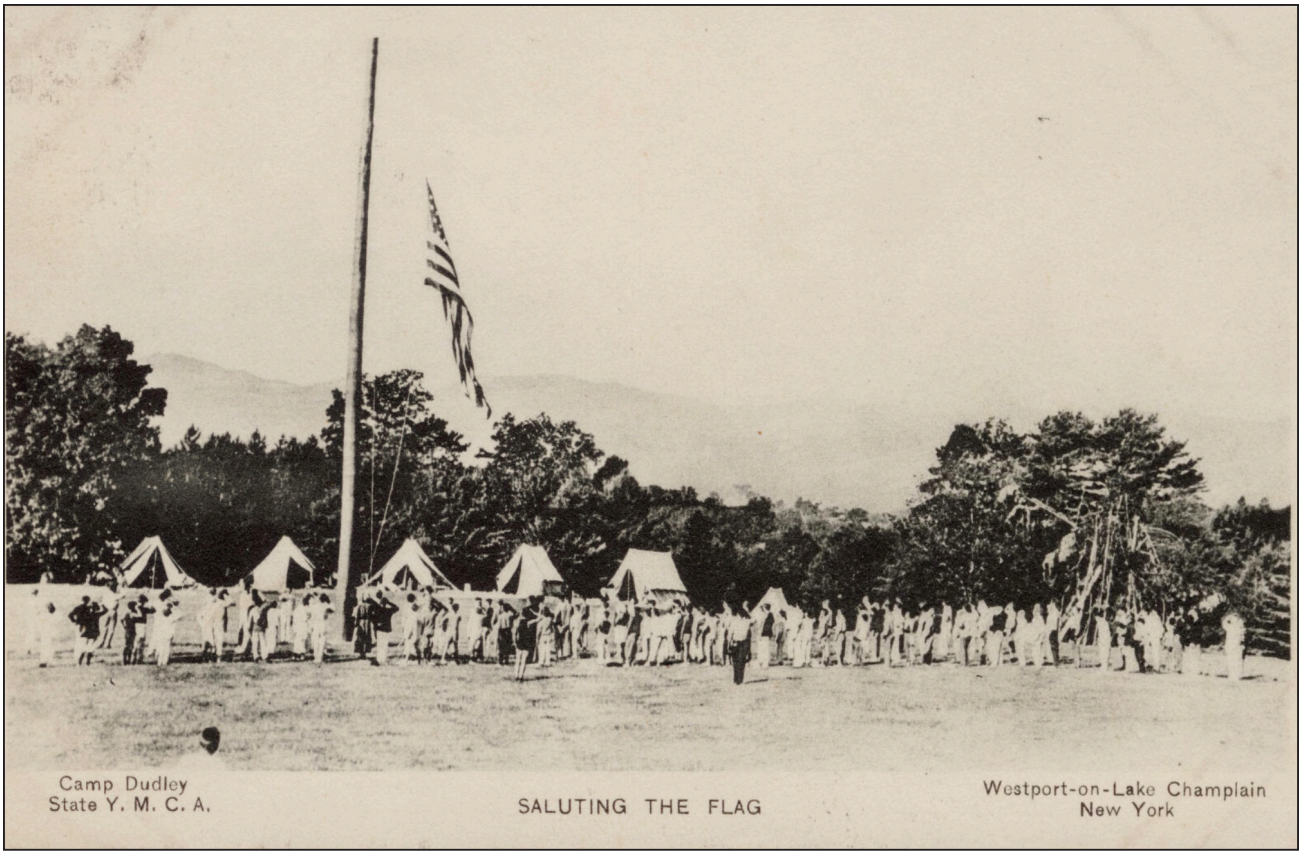


Figure 13. Boys saluting the flag in the central parade ground of Camp Dudley, run by the YMCA, ca. 1900. Cliff Smith YMCA Postcard Collection, Springfield College Archives and Special Collections, Digital Commonwealth, Massachusetts Collections Online.

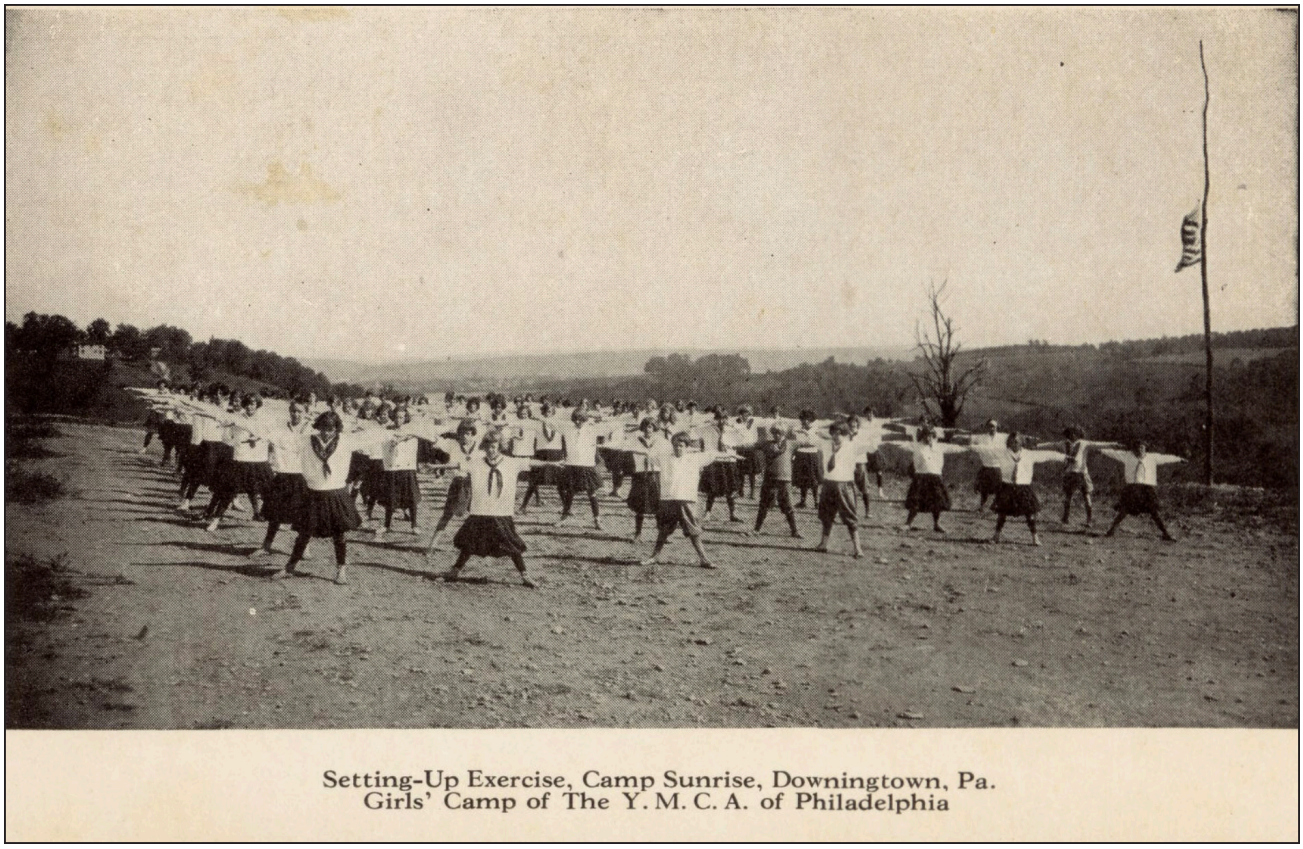


Figure 14. Girls engaging in their "setting-up" exercises at the Girls' Camp of the Y.M.C.A. of Philadelphia, ca. 1900. Such a scene would have been typical in camps employing military-style layout and programming. Cliff Smith YMCA Postcard Collection, Springfield College Archives and Special Collections, Digital Commonwealth, Massachusetts Collections Online.

THE INFLUENCE OF CHILD PSYCHOLOGY AND RDAS (1925–1942)

From 1925 to 1945, the field of organized camping underwent significant changes, many of them formalized though the federal government's RDA program.[112] Beginning in the mid-1920s, progressive camp directors increasingly drew from the fledgling field of child psychology to inform camp design and operations. Particularly influential was the idea that "children moved through distinct developmental phases that no amount of instruction or discipline could hurry them through."[113] In response to this new understanding of childhood, camp programming centered less on a regimented routine structured by chores—a practice intended to prepare children for their gender-specific adult roles—and more towards flexible play and recreational activities that encouraged age-appropriate personal growth and promoted social cohesion.[114] Under this new model, children gained more self-determination in their daily schedules, giving them freedom to explore their individual interests, develop their unique personalities, and nurture their creativity.[115] This approach was also leveraged as a means to teach children about democracy. As authoritarian regimes rose to power across Europe, camp leaders questioned the negative effects of top-down programming on children's social development.[116] To promote social cohesion and democratic values, children were encouraged to pursue cooperative rather than competitive activities, resolve disagreements through dialogue, and practice group decision-making.[117] The following 1931 description of the Pioneer Youth Camp, an agency camp founded by former settlement house worker Joshua Lieberman, illustrates a particularly progressive approach to camp management from this time:

> [The camp] was democratically managed and the campers functioned deeply in the organizing and upbuilding processes of the camp community and all camp relationships. Camp activities were an outgrowth of the children's creative interests, and not predetermined by a group of adults. The campers were given real responsibility; their capacities and personalities were respected. Those who required it received individual attention, and opportunities were provided for each child for achievement and the growth of a sense of personal worth.[118]

This new orientation had a profound impact on physical aspects of organized camps. Military-style layouts began to fall out of favor, in part due to their association with strict schedules and disciplined activities, and camp professionals increasingly highlighted the positive influence of natural wooded landscapes over open fields populated with rows of tents. This was

well illustrated by Louise M. Price, secretary of the Girl Scout National Camp Committee, who, after touring several dozen camps in the mid-1920s, concluded that "camp layouts that worked in harmony with 'beautiful woodsy natural surroundings' were the best for producing 'a sort of expanse of the soul."[119] Additionally, as more and more organizational camps were able to afford land and invest in permanent structures, frontier-inspired log cabins and lean-tos gradually replaced tents (Figure 15).[120] Most agency camps, however, were still unable to afford their own land or buildings and continued to rely on tents.[121]

Perhaps more importantly, the military-style layout was criticized for organizing campers as a single undifferentiated group. With some camps hosting more than 100 campers per session, critics worried that "mass camping" restricted opportunities for campers to receive individual attention from counselors and develop a sense of self-determination.[122] Intuitively, such large crowds would also inhibit opportunities for group decision-making, an important component of education about the democratic process. Unit-based plans, popularized by Julian H. Salomon and his work with the RDA program (described in "NPS Rustic Style and the Design of the Chopawamsic RDA"), emerged as the answer to this criticism. This approach to camp planning called for camps to be divided into multiple cluster-like units ideally accommodating no more than 32 campers each. Individual units housed the campers' cabins, latrines, and a small lodge for group activities, and multiple units—usually between two and four—shared larger, centrally-located facilities such as a dining hall, infirmary, and administration building (Figure 16).[123] The 1938 NPS publication, *Park and Recreation Structures, Part III*, illustrates the clear link between the unit-based plan and the new developmentally oriented goals of organized camps:

> Camps laid out in units allow for the variations that exist in all human beings. In children's and young people's camps, a break-down into small units permits a logical grouping of campers of the same age and physical ability, similar interests and experience. In these small groups children and adolescents are given opportunity to find themselves, while in "mass camping" they experience a hardly avoidable regimentation and a sensation of being lost in a crowd. Small groups permit a high degree of personal attention on the part of the counselors, while large groups mean a less personal leadership or exhaustion of the counselors who attempt too much.[124]

Inherent in Salomon's vision of unit-based planning was the need to create a naturalistic environment that reinforced the boundaries of each unit and even offered some privacy between individual structures.[125] To this end, Salomon promoted "dice-throw planning." As suggested by the name, the goal of this approach was to create a camp layout that seemed entirely unplanned and natural. Ironically, intensive planning was required to achieve this outcome. Salomon described this dice-throw planning as "the conscious effort to avoid geometric formality and take full advantage of favorable site factors."[126] Above and beyond taking advantage of a site's existing features, this approach often entailed the "substantial manipulation of the natural landscape" and the use of strategic plantings to create its naturalistic environment.[127]

In addition to popularizing the unit-plan and a more naturalistic approach to camp landscapes, the RDA program also resulted in new standards for the design of camp buildings and structures. Early in the program's history, architects at each RDA were given a checklist of requirements for each building, developed by Julian H. Salomon.[128] Then, in 1937, a small compilation of building plans from existing RDAs were distributed to each RDA's project manager with NPS commentary on their design and implementation, supplementing Salomon's earlier guidance.[129] Finally, in 1938, the NPS published the series *Park and Recreation Structures*, the third volume of which addresses the agency's approach to organized camp design in great detail and includes model plans.[130] This publication had a profound impact on the design of all types of organized camps, and its influence is evident at campsites across the country.[131]

It is worth noting that many of the innovations offered by the RDA program represented not a wholesale departure from camp design trends that emerged in the 1920s in response to changing ideas about childhood but rather their refinement and formalization.[132] Decades worth of studies and publications from organizations such as the BSA, YMCA, and ACA had already offered guidance on camp design and operation. However, these publications were shaped almost entirely by camp professionals with little to no input from architects or other formally trained designers. The strengths of RDA design seem to have emerged through the marriage of subject-matter expertise from the fields of both organized camping and design. In the words of Julian Salomon:

> [F]or the first time in the history of camping there was an opportunity to build camp facilities with the aid of the finest planning talent available in the country. There surely never was a time before [RDAs] when so many well-trained, experienced architects, landscape architects, and engineers had an opportunity to play with anything as small and unimportant as a children's camp so that naturally all of these people made tremendous contributions and all kinds of new ideas were developed. The camps built were far in advance of their times.[133]

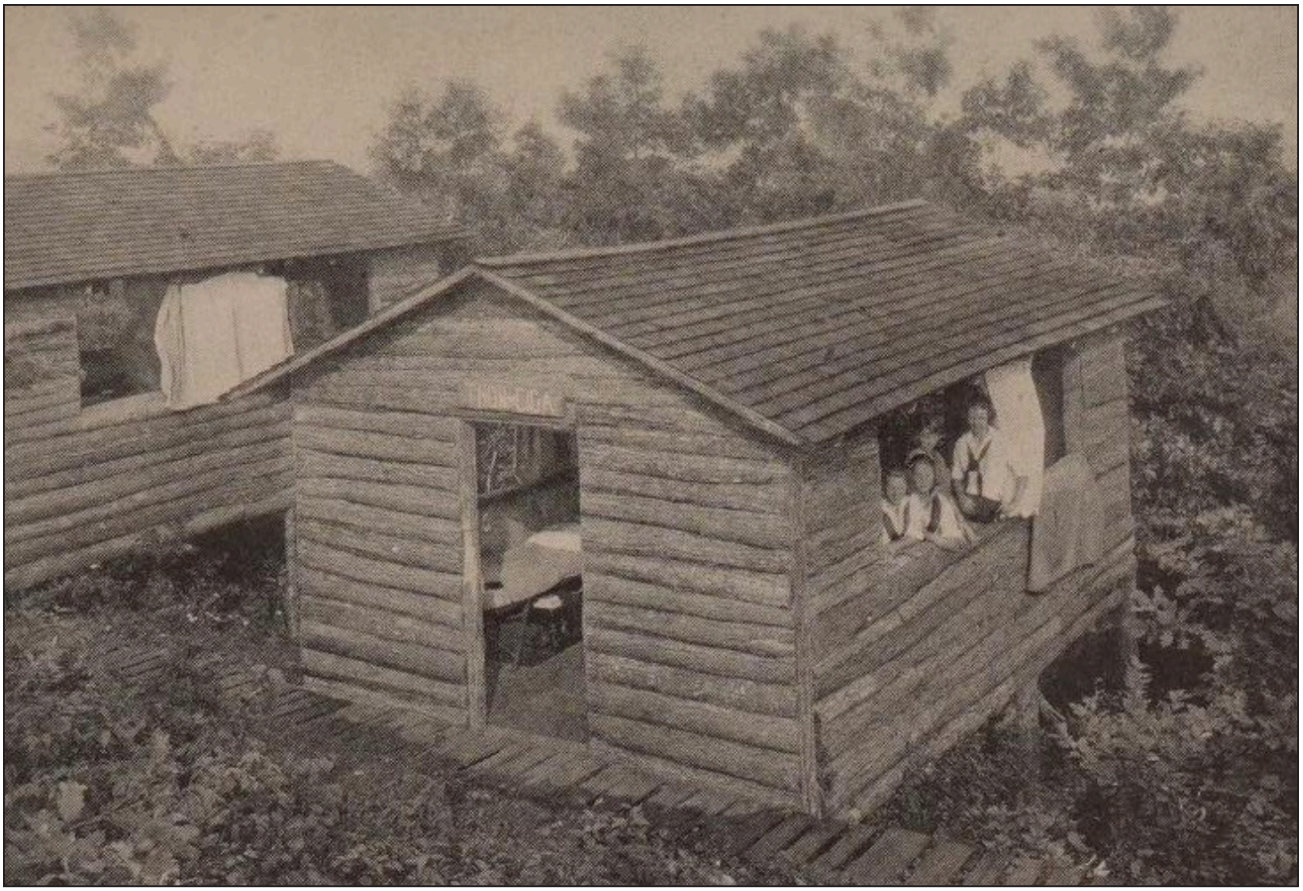


Figure 15. A camper cabin, modeled on the log cabins of the American frontier, 1925. The Playground and Recreation Association of America, *Camping Out,* 67.

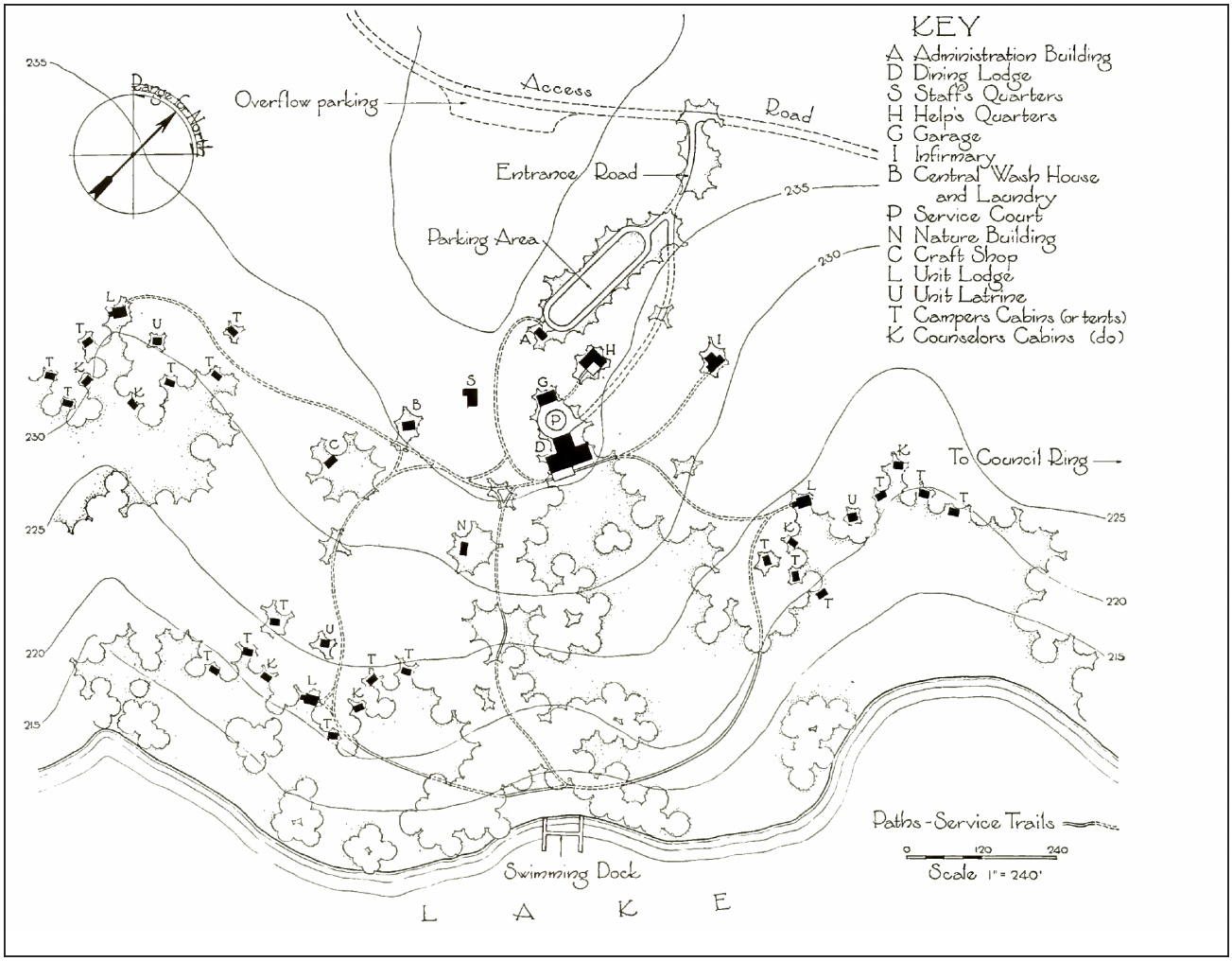


Figure 16. An example of NPS unit-based planning in the 1930s. Three clusters with camper cabins, latrines, and unit lodges radiate from a central area with a dining lodge, administration building, helps' quarters, infirmary, and other shared amenities. Good, *Park and Recreation Structures, Part III*, 116.

MID-20th CENTURY DEVELOPMENTS IN ORGANIZED CAMPING (1942–1960)

The United States' entry into World War II had a definite, but short-lived, impact on the country's organized camps, which experienced equipment and personnel shortages as well as food and gasoline rationing.[134] Notably, the Chopwamisic RDA was turned over to the OSS, temporarily depriving the RDA's tenants of their usual facilities.[135] Despite the disruption of the war, the developments that transformed organized camping in the 1920s and 1930s remained relevant throughout the mid-20th century. Camp programming continued to emphasize the personal growth of campers both as individuals and as community members within the context of small groups.[136] Additionally, much of the advice offered in *Park and Recreation Structures* regarding organized camps reappeared in post-war publications issued by organizations such as the Girl Scouts of America (GSA), the YMCA, and the ACA.[137] Still, the era was marked by several notable developments.

During this time camps hosted increasingly diverse cohorts. Efforts towards racial integration emerged at progressive camps as early as the late 1940s. In 1951, the ACA conducted a survey of 12,600 organized camps across the US and found increasing rates of racial, ethnic, and religious integration as well as a trend towards co-ed camps.[138] Additionally, while specialized camps for children experiencing emotional or behavioral issues had existed since the 1920s, the 1940s and 1950s saw the emergence of new scholarship that advocated for including "campers with physical or emotional disabilities into the general life of a typical camp."[139]

Regarding physical changes to the camp environment, postwar camps increasingly began offering "technologies of comfort," such as electricity and plumbing, as well as winterized facilities, changes with both economic and ideological underpinnings. Comfortable, enclosed accommodations prolonged the camping season and opened up the possibility of off-season rentals, helping to offset the cost of construction and maintenance. Additionally, while camping had previously been viewed as a means of "counteract[ing] the softness of modern home life"—especially for middle- and upper-class boys— a growing consensus emerged during the postwar era that camps should "take into account the standards of comfort considered normal at home."[140] For camps that charged fees, this may have stemmed in part from the increasing competition driven by the growing number of camps. Sites that maintained more primitive facilities risked alienating campers and driving away business.[141]

Finally, during the mid-20th century, camps increasingly began departing from a rustic aesthetic to embrace modern architecture (Figure 17–Figure 18). While this development may seem counterintuitive, according to Dr. Abigail Van Slyck, professor of art history at Connecticut College, the programmatic needs of camp buildings dovetailed with the driving tenets of modernism on a number of levels:

> [T]he simple programs of camp buildings . . . appealed to modern architects who identified the essence of architecture as the drive to meet fundamental human needs: shelter from the rain, natural light, and good ventilation . . . At the same time, other modern concerns—with enhancing close connections between indoors and out, creating visual interest without ornamentation, and using commonplace materials—meshed well with the requirements of the summer camp landscape.[142]

As discussed in "Dining Halls in Organized Camps," the introduction of modernist aesthetics at organized camps did not necessarily conflict with much of the programmatic guidance developed by Julian Salomon for RDAs and *Park and Recreation Structures*. In fact, Salomon, who continued to design organized camps into the 1960s, consulted for several camps with modernist facilities.[143]

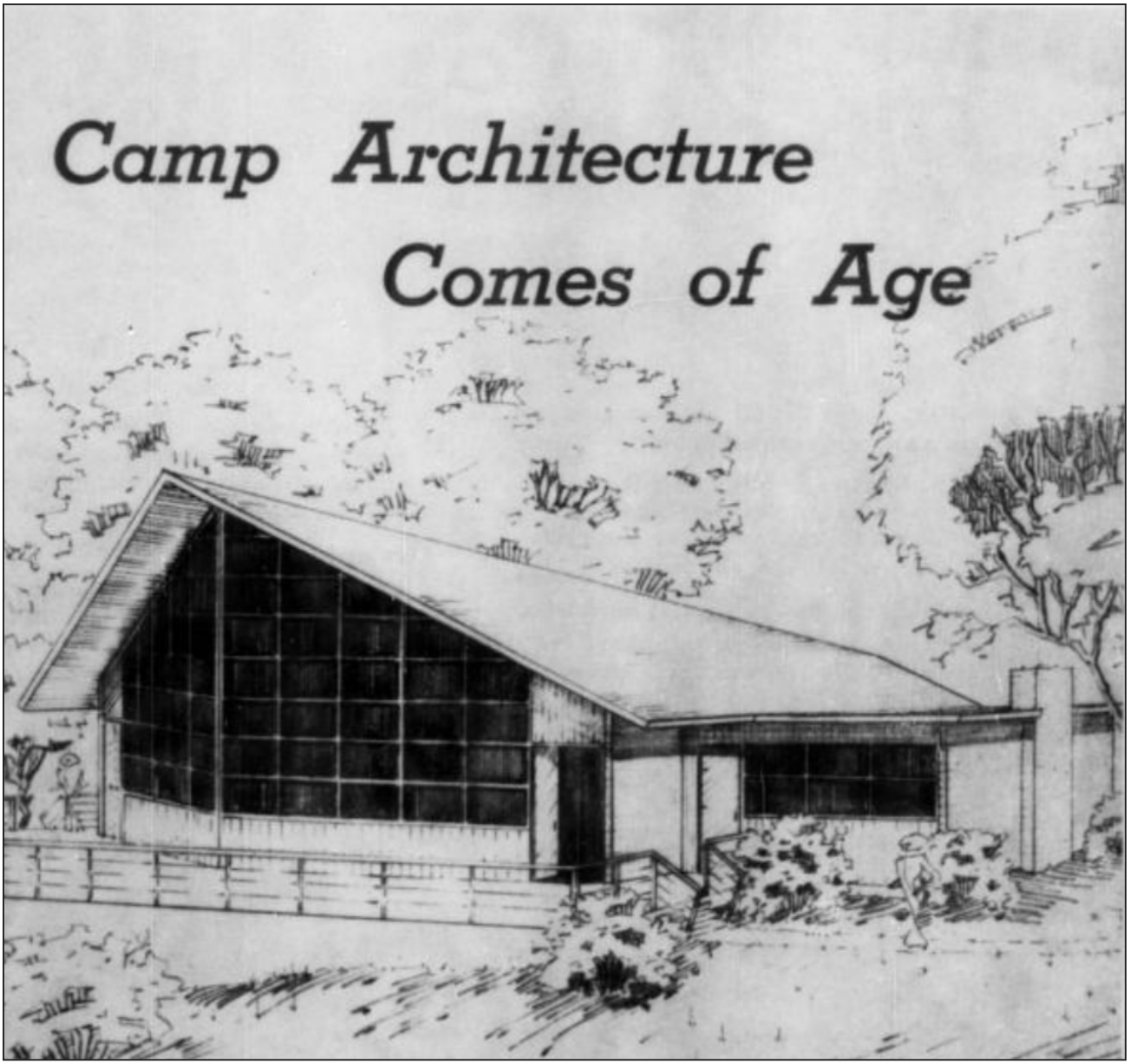


Figure 17. The November 1955 issue of *The Camping Magazine* celebrated modern architecture at organized camps. "Central Lodge, Rochester Presbytery Campsite, Attica, New York. Bradford G. Sears, Landscape Architect," *The Camping Magazine* 27, no. 8 (November 1955), cover.



Figure 18. The construction of a "cabin-tent" at Camp Bliss in Fishkill, New York, designed by modernist architect Edward Larrabee Barnes, ca. 1958. Gabrielsen and Miles, *Sports and Recreation Facilities for School and Community*, 325.

THE DECLINE OF TRADITIONAL ORGANIZED CAMPS (1961–PRESENT)

Between 1960 and 1970—sources differ as to the exact date—the field of organized camping began a prolonged decline. This can be attributed to several different trends. First, a greater variety of summer activities gradually became available to children and youth, diverting the demographic away from traditional organized camps.[144] The rise of new types of camps, including specialty camps, which focused on a specific skill or theme (soccer camp, for example), and day camps helped drive this competition; eventually specialty camps surpassed traditional organized camps in number.[145]

Second, many non-profits that operated organized camps experienced increasing financial pressure that inhibited their capacity to rent or maintain facilities.[146] This was especially true of agency camps, many of which "shrank, closed, or shifted their programs from resident to day camping or from longer sessions to shorter sessions."[147] Indeed, between 1985 and 1996, over a quarter of organized camps operated by nonprofits closed.[148]

Furthermore, the professionals that once filled the ranks of camp leadership and staff increasingly began to seek employment elsewhere. Agency camps evolved in tandem with the new field of social work in the late 19th and early 20th centuries. By the 1950s, it was not unusual for directors and counselors at agency camps to have or be in pursuit of degrees in social work, and a wealth of scholarly publications demonstrated the positive influence of social work activities undertaken in a camp setting.[149] After the mid-20th century, however, many social workers left the field of organized camping, and scholarship on the intersection between the two professions became increasingly sporadic.[150]

By the late 20th century, for-profit organized camps began to experience a resurgence among families that could afford their fees.[151] However, by this time, the role of organized camps in American society had fundamentally changed.[152] Camping—whether for-profit, organizational, or agency-sponsored—no longer dominated the summers of American youth, and the golden era of organized camping in the US had ended.

HISTORY OF CAMP GOODWILL

From 1937 to ca. 1955, Cabin Camp 3 was home to Camp Goodwill, an agency-sponsored summer camp run by the FSA for underprivileged white children and mothers from Washington, DC. Secondary sources suggest that the FSA's

intention to host small children and mothers influenced the design of some of Cabin Camp 3's buildings, even resulting in the innovative new "saddlebag" sleeping cabin for RDAs (see "Architects at the Chopawamsic RDA").[153] Likewise, the unit-based layout and modern facilities of Cabin Camp 3 offered the FSA the opportunity to fundamentally restructure their camping program, allowing it to conform with new developments in the fields of organized camping and child psychology.[154] Given the mutual influence Camp Goodwill and Cabin Camp 3 had on each other, this section seeks to contextualize the significance of Cabin Camp 3—and its dining hall—by situating it within the history of Camp Goodwill.

Camp Goodwill—frequently spelled "Camp Good Will" in newspapers published before the 1940s—was established by the Associated Charities of the District of Columbia (AC), a predecessor to the FSA, in 1904. The camp was held at two subsequent locations in Rock Creek Park in Washington, DC, before moving to the Chopawamsic RDA in 1937 (Figure 19). Throughout its history, it primarily served children under 12 and, to a lesser extent, their mothers.[155] The camp's history largely conforms with the evolution of organized camps as described above.

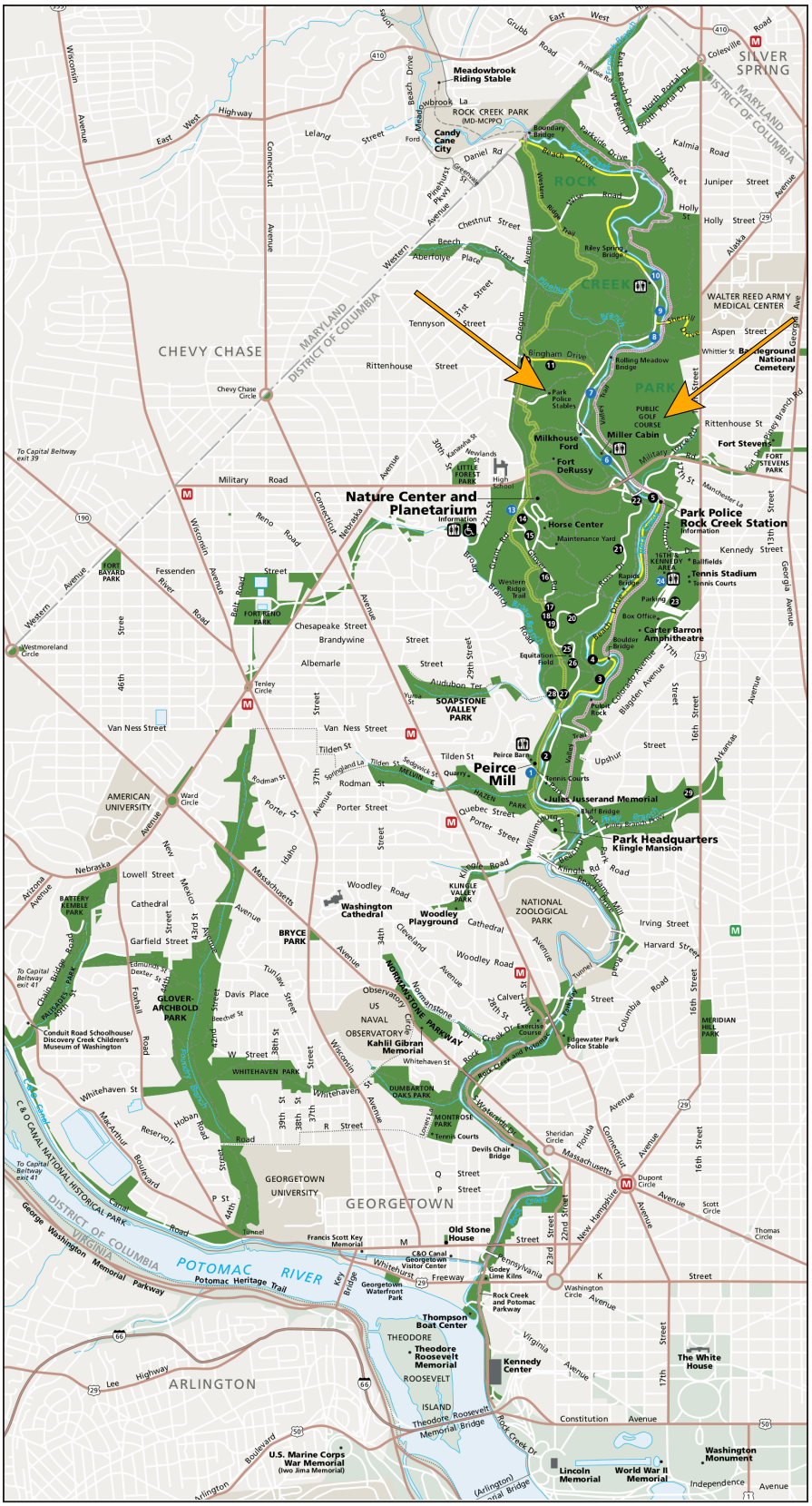


Figure 19. The current boundaries of Rock Creek Park (in dark green), Washington, DC, 2012. Orange arrows indicate Camp Goodwill's former locations. NPS, edited by Building Conservation Associates, Inc.

FAMILY SERVICES ASSOCIATION OF WASHINGTON[156]

The history of the FSA can be traced to the late 19th century. Like many cities during that time, Washington saw an increase of charitable organizations seeking to alleviate the burdens of poverty among its underprivileged residents. The efforts of these organizations, however, were largely uncoordinated. In 1881, a group of citizens established the Associated Charities of the District of Columbia (AC) to improve philanthropic practices within the city by promoting cooperation among various donors and organizations, investigating the conditions experienced by aid recipients, and studying the underlying causes of poverty. Over the years, the organization has undergone several name changes. In 1935, after merging with the Children's Protective Association and the Foster Day Care and Counseling Association, it became the Family Services Association of Washington (FSA). In 1950, it was renamed the Family and Child Services of Washington (FCS), and around the turn of the 21st century, it became known as Family Matters of Greater Washington (FMGW).

As the organization's various names imply, it focused on providing services for underprivileged children and other vulnerable urban populations. Around the turn of the 20th century, the AC supported the establishment of Washington's first Boy's Club, which provided constructive and safe recreational activities for the city's youth, and founded Camp Goodwill and Camp Pleasant—for white and Black campers respectively—to offer free summer vacations to poor children and their mothers. It was also one of many organizations that advocated for the 1912 creation of the US Children's Bureau, a federal entity dedicated to investigating social issues concerning minors.[157] By the 1960s, the organization had founded its first foster home, and in the 1980s, it helped establish the Consortium of Child Welfare, which coordinated efforts among organizations serving children in foster care. FMGW continued to offer programs and services to support child welfare, youth development, teenage mothers, and social services for senior citizens into the 2010s. Between 2015 and 2020, the organization was plagued by legal and financial difficulties and now appears to be inactive, having filed its most recent Form 990—a tax form specific to non-profits—in 2019.[158]

ESTABLISHMENT AND EARLY HISTORY OF CAMP GOODWILL (1904–1905)

Camp Goodwill was established in 1904 by the AC's Summer Outings Committee, inspired by the success of a camping excursion organized for the

city's Boys' Club the previous year.[159] The camp was initially located at the former Cowden Farm on the eastern side of Rock Creek Park, a location that the Board of Commissioners of the District of Columbia had offered to the committee specifically for the camp's use (Figure 20).[160]

A 1904 newspaper article offers a vivid glimpse into the camp's first season: The camp's manager resided in the former farmhouse, which had been rehabilitated by the AC after years of vacancy, and a barn outfitted with cots initially served as the primary sleeping quarters for attendees. As donations poured in throughout the season, the AC erected seven additional tents, expanding the camp's capacity. Ultimately, the first floor of the barn became an indoor play area, while its second-story corn crib was used as a dormitory for boys. Women and girls slept in the tents.[161] By the end of the season, the camp hosted parties of approximately fifty campers for week-long sessions each, although some campers were permitted to stay longer—sometimes more than a month—depending on the state of their health.[162] In total, 464 participants attended the camp during its first season, including 46 mothers, two men, and 416 children with an average age of eight.[163]

Accounts of the camp's first season show that its programming was largely unstructured, conforming with the Fresh Air Movement's emphasis on leisure and rest. This is perhaps best demonstrated by a newspaper's description of children's activities at the camp:

> [The children] are free to run about on the broad stretches of green grass or play their games about the great old barn, with its piles of hay and its many nooks and corners. They are allowed to indulge the real "goin' swimming," which involves treading the path down the hill through the pines to Rock creek [sic], with an accompaniment of much chatter. Here under the overhanging trees their shrill cries of delight as they splash about in the water echo through the quiet woods . . .
>
> Miss Brownrig [a camp employee] has succeeded in getting a punching bag hung under a frame work out of doors and a set of travelling rings erected in the yard. There are a number of swings hung from the limbs of trees about the grounds. In the barn there is a trapeze, traveling rings and a sliding board, besides the mounds of hay upon which the children love to jump from several large beams a short distance above. . .
>
> Near the house there is a large sand box . . . in which the smallest children are allowed to play. They have little Dutch windmills and houses to set about in the sand and tin buckets and shovels enough for all.

> Miss Brownrig gets the youngsters together once in a while and teaches them various games that will help keep them innocently occupied, and the endeavor is to fill up their whole time with enjoyment.[164]

By all accounts, Camp Goodwill's first season was a resounding success, and by the following year, the camp had already begun to expand and improve its facilities. These efforts were supported by donations from a wide variety of individuals and organizations. In 1905, the AC extended each camping session to two weeks, and hosted a total of 760 campers throughout the entire summer.[165] The organization obtained more tents, including ten that were loaned to the camp by the Quartermaster General of the US Army as well as several that were donated by various churches and businesses.[166] Frank Libbey & Company, a lumber distributer, donated wood planks for tent flooring.[167] The tents themselves were "arranged in front of the old farm house [sic] in the form of a hollow square," suggesting that the camp had already started to adopt some features of the military-style layout, and the barn, no longer needed as a dormitory, became a venue for religious services and theatrical performances held for camp attendees. Other improvements included the installation of running water to the camp, overseen by Colonel John Biddle, Engineer Commissioner of the District of Columbia, and the construction of a swimming pool.[168]

Programming at the camp also expanded and appears to have become slightly more structured than that described during the 1904 season. The children's free play was supplemented by tri-weekly hikes during which a camp staff member would instruct the children on "the wonders and mysteries of nature."[169] Additionally, the camp became home to an extensive vegetable garden and a menagerie of donated animals that provided both food and entertainment. A donkey named Maud, donated by Colonel Biddle, was a particular favorite among the children. With the benefit of the garden and farm animals, camp staff also introduced a course on kitchen gardening for girls.[170]

While early accounts of Camp Goodwill seldom acknowledge nutrition and weight gain explicitly, frequent descriptions of campers' "ravenous" appetites as well as remarks regarding quality and quantity of food served at the camp underscore the importance of feeding campers who frequently did not have access to such nutritious meals at home. Some newspaper articles even devote entire paragraphs to describing the camp's daily menus, which included dishes

like oatmeal or grits for breakfast; roast beef with vegetables for lunch; and cold meat, cake, and fruit for supper. All meals were served with bread, butter, and fresh milk, and special treats such as ice cream, lemonade, and cake were occasionally sent to the camp by supporters.[171] To further aid the improvement of campers' health, the AC coordinated with local doctors, many of whom volunteered to visit the camp daily for a week each.[172]

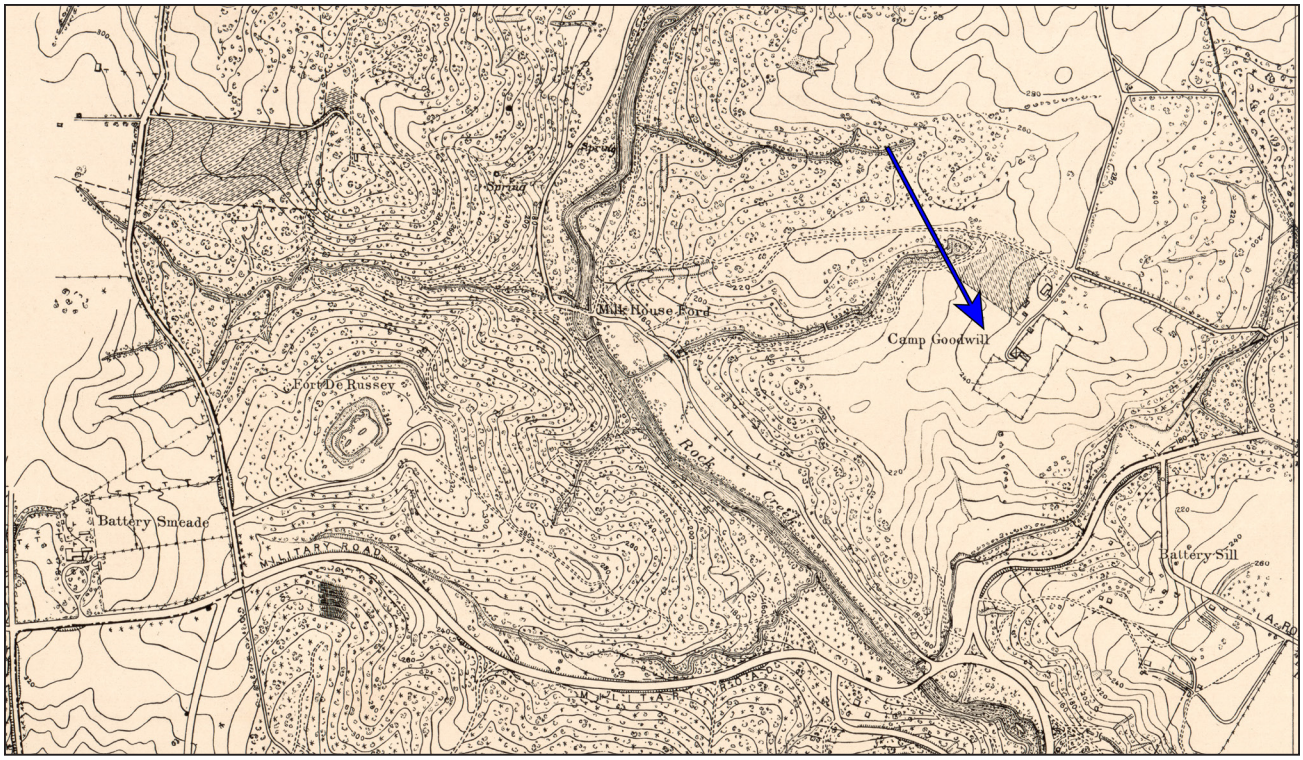


Figure 20. Detail showing Camp Goodwill (indicated with a blue arrow) at its first location on the east side of Rock Creek Park, 1910. Washington, DC: Library of Congress, Geography and Map Division.

CAMP GOODWILL EXPANDS AND ADOPTS MILITARY-INSPIRED PRACTICES (1906–1923)

Over the subsequent years, Camp Goodwill continued to grow. In 1906, the camp accommodated 120 participants—including 103 children under the age of 12 as well as 15 mothers—during a single session. By 1911, the camp's capacity had stabilized at approximately 160 attendees, "less than a score of whom were poor mothers, and the rest poor children all under twelve years of age," per session.[173] The camp's facilities evolved along with its number of attendees. A description from a 1915 newspaper demonstrates how far the camp had come from hosting its attendees in a single abandoned barn:

> The camp consists of forty tents loaned by the government, a dining porch with a kitchen attached, a covered pavilion, a frame house for the superintendent and her assistants, and the barn and stables. Awnings and screens on the pavilion and the dining hall, and wood flooring for the tents add to the general comfort of campers.[174]

The success of Camp Goodwill also led the AC to open additional camps. In 1907, the organization established Camp Pleasant for Black children and mothers. The camp was initially held in Tuxedo, Maryland, before moving to Oxon Hill, Maryland, in 1910.[175] Around 1912, the AC established the Baby Hospital Camp—also called the Baby Camp—which served white "babies suffering from intestinal complaints and other aliments" as well as their mothers. There, doctors and nurses provided round-the-clock care for the sick infants, and mothers received instruction on childcare, especially food preparation.[176] The Baby Camp was located near Camp Goodwill on the eastern side of Rock Creek Park.[177]

Reports on Camp Goodwill show that it continued to evolve with early 20th-century trends in organized camping. The camp's programming became increasingly structured, and gender-specific chores became part of the campers' routines, as illustrated by a newspaper article from 1915:

> Every morning, first the girls, and then the boys, go swimming in the creek. From 9 to 11, the little children learn songs, stories, and games; while the older ones are taught playground work, including basketry, crocheting, sewing and games of all kinds … Besides having a good time, the girls and boys learn the lesson of neatness. Each one learns to make his own bed; and on days when the beds of a tent are perfectly made that tent wears an American flag. The boys also take charge of keeping the grounds in good condition.[178]

As suggested by the above quote, Camp Goodwill also increasingly adopted patriotic and military-inspired practices, as was typical of organized camps during this era. As early as 1910, newspapers describe the song "Taps" sounding across the campground every evening at nightfall, and in 1911, the camp's leadership announced that patriotic songs would be sung as the American flag was raised each morning and lowered each evening.[179] The practice was "expected to inspire patriotism" among the children.[180] These patriotic displays seem to have intersected with Americanization efforts, which, as previously addressed, were particularly common at agency camps as a reaction to the relatively high proportion of campers with immigrant backgrounds among their attendees. A particularly salient example of this tendency can be found in a 1915 newspaper article—published just a year after World War I had begun in Europe. The article describes Camp Goodwill as a place where "Servians [sic], Austrians, Russians, Germans, Irish, Scots, Italians, Syrians, and Americans all learn the meaning of comradeship and later, friendship," before addressing the text of a "truly American" prayer that campers recited before meals.[181]

However, an even more overt illustration of the camp's patriotic and military-inspired tendencies appears in a 1920 newspaper article that describes the camp's daily schedule and even projects soldierly attributes onto the wildlife:

> [The day] starts at 6 o'clock, when the dew is on the grass and the birds in the nearby woods are fairly wearing out their little throats in nature's reveille. The bugle blows once—and the camp awakens. A second call, and out come the little soldiers and "soldierettes" from their tents, rubbing their sleepy eyes with doubled fists and "falling in" for roll call…
>
> Follows the flag raising—a picturesque lesson in Americanization—where the children stand in a half circle about the Stars and Stripes, their hands at the salute, repeating the oath of allegiance. Then they sing "The Star Spangled Banner."
>
> The dismissal and a rush for the washrooms, where soap and water are used to good advantage in slicking hair and shining countenances. Then breakfast, a rigid inspection of tents and the play begins.[182]

The article goes on to call the children "Camp Good Will's little army" and describes their play as being "systematized," hinting at the strictly regimented schedules followed by many organized camps during this era.[183] These descriptions stand in stark contrast to the those of the camp's relaxed first season, a mere 16 years earlier.

The camp's approach to promoting nutrition and weight gain also became gradually more structured during this period. While even early newspaper articles had praised the camp's abundant and generally wholesome food, descriptions of the camp gradually began to demonstrate a more systematic approach to addressing malnutrition, rooted in the professional field of dietetics. By 1920, the camp was employing a graduate of Columbia University's Teachers' College to oversee its meal planning and was actively monitoring attendees' weights. Acknowledging that malnutrition can be caused not just by a caloric deficit but also by an abundance of low-quality food, the camp also began offering lectures to mothers on "what food is the most essential for nourishment" and "what food should be taboo."[184] These lectures also took the socioeconomic status of Camp Goodwill's underprivileged attendees into account by seeking to show how a nutritious diet could be achieved for the same cost as less healthy meals.[185]

CAMP GOODWILL AT WEST ROCK CREEK PARK, WASHINGTON, DC (1923–1936)

In 1923, Camp Goodwill relocated to a new site on the west side of Rock Creek Park to make way for a new golf course (Figure 21). There, the AC constructed numerous buildings, structures, and recreational facilities including an administration building, dining hall, kitchen, swimming pool, and baseball field as well as bathhouses and tent platforms.[186] These buildings were sponsored by individuals and charitable organizations, most notably the local Kiwanian Club, a service club similar to Rotary International.[187] This relocation roughly coincided with the merging of Camp Goodwill and the Baby Camp. This process appears to have been gradual; even before the move, in 1922, newspapers called the latter "the 'Camp Good Will' baby camp," rather than referring to it as a distinct entity, implying that the lines between the two camps had already been blurred.[188] At its new location, Camp Goodwill featured a nursery—called a "baby pavilion" in newspapers—staffed with a trained nurse.[189]

As described above, the period from the mid-1920s to the mid-1930s was a transitional time in the history of organized camps. During this decade, military-inspired layouts and practices gradually fell out of favor, and camp facilities and programming increasingly drew inspiration from an idealized notion of frontier life as well as a new concern for children's individual personal development. However, a truly new approach to camp planning and

management was not standardized until the emergence of RDAs in the mid-1930s.

Newspaper articles show that Camp Goodwill underwent this same transition during its time on the west side of Rock Creek Park. Reports on the camp continue to describe strictly regimented schedules with military trappings including bugle calls, tent inspections, and flag-raising ceremonies until around 1926, although they are never as extreme as the above-quoted account from 1920.[190] By the early 1930s, the camp's programming appears to have become more relaxed, and included lessons in tap dancing, acrobatics, and swimming; fashion shows that highlighted home-made clothing; and pageants that usually showcased the campers' newly learned skills or a historical—or rather historically-inspired—event.[191] Some of these activities clearly conform with the increasing tendency of organized camps to borrow from a romanticized version of the country's historic western frontier, with encounters between white settlers and Native Americans being of special interest. These activities—which demonstrate a genuine fascination with Native American culture and harmful disregard of the actual lived experiences or perspectives of Native American people—included "Indian" storytelling, during which a white guest would perform supposedly authentic Native American lore, and "Indian pageants," that usually centered on dramatic and insensitive portrayals of conflict between white settlers and Native Americans.[192]

As the camp's programming shifted away from a militaristic influence, so too did its spatial organization. By the early 1930s, the camp had begun separating campers' tents by age and gender, anticipating the unit-based approach to camp planning that would become standardized through RDA design. In 1932, the camp featured a "boys' tent colony," where boys aged seven to 12 stayed, and a "girls' tent colony," which housed not only girls but also mothers and young boys. The girls' colony was further divided by age with separate areas for children—both boys and girls—aged four to seven, girls aged seven to nine, and girls aged nine to 12.[193]

This transition in organized camp layout and programming coincided with—and in the case of Camp Goodwill was likely disrupted by—the Great Depression. While the early years of the Great Depression seem to have had little effect on Camp Goodwill, by 1932, the camp's funding sources were strained. At this time, the camp's costs were covered almost entirely by the

Washington Community Chest, an organization that unified the fundraising efforts of over 60 of the city's social service agencies and distributed the resulting funds among them.[194]

As the Great Depression wore on, Washington residents increasingly turned to services sponsored by the city's Community Chest. In 1932, this trend appears to have reached a tipping point. That year, the AC reported that their expenditures on poverty relief had doubled from the previous year and that the only area of programming where they could cut costs was in the operation of Camp Goodwill.[195] However, at this time, the camp's services were more vital than ever. During one camp session in the summer of 1932, 135 of the 165 campers in attendance were clinically underweight, and the AC even acknowledged that closing Camp Goodwill would result in only minimal savings, as the families served by the camp would still require much of the same aid delivered directly to their neighborhoods.[196]

Still, in early 1933, the Community Chest instituted a new policy requiring that the camps under its sponsorship be financially self-supporting and solicit "scholarships" for campers from "interested groups or persons."[197] That summer, Camp Goodwill was unable to carry out its normal operations due to a lack of funds and functioned instead as a day camp.[198] Ultimately, the camp was able to resume its overnight operations in 1934, thanks to support from entities including the District of Columbia Department of Playgrounds, the National Capital Parks, and the Kiwanis Club.[199] However, this episode illustrates the importance—and precariousness—of the services provided by agency-sponsored camps like Camp Goodwill during the Great Depression.

Camp Goodwill continued to operate at its second location in Rock Creek Park through the 1936 season. By that time, Camp Goodwill's problems seem to have extended beyond a simple shortage of funds. That year, C. Marshall Finnan, Superintendent of the National Capital Parks, described Camp Goodwill's structures at Rock Creek Park as having "reached the extent of their usefulness," and a group of boys broke into the camp during its off-season, destroying "hundreds of dishes and other property."[200] Perhaps as a consequence of these challenges, the newly renamed FSA applied for a lease on a new campsite under construction at the Chopawamsic RDA. By all accounts, a lease for such a site was anticipated to be a major boon, providing the camp with not only with new up-to-date facilities but also reduced operating costs.

For a lease fee of only $600, the camp gained access to a multi-unit site with permanent, architect-designed buildings and amenities including an artificial lake for swimming and boating, garbage removal, modern kitchen equipment, and year-round security. Furthermore, the presence of multiple camps within the same park was expected to create opportunities to efficiently pool camp resources through shared transportation and the coordination of wholesale supply purchases through a single shared kitchen steward.[201] In short, a lease for a campsite at the Chopawamsic RDA would ease all of Camp Goodwill's challenges.

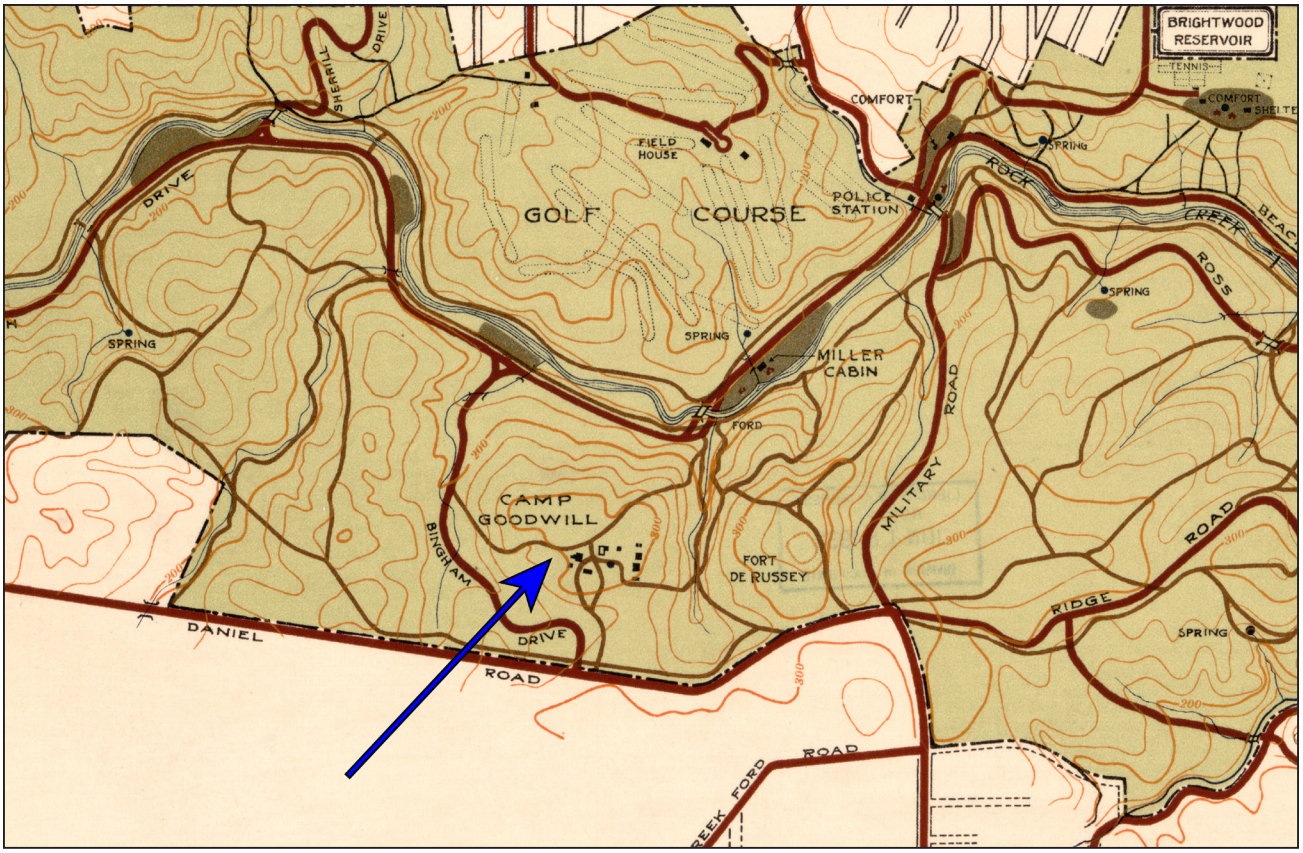


Figure 21. Detail showing Camp Goodwill (indicated with a blue arrow) at its second location on the west side of Rock Creek Park, 1927. Washington, DC: Library of Congress, Geography and Map Division.

CAMP GOODWILL AT CABIN CAMP 3 (1937–1955)

Ultimately, the NPS accepted the FSA's application, and both Camp Goodwill and Camp Pleasant moved to the Chopawamsic RDA in 1937.[202] This transition to a new location provided the camps' leadership with the chance to completely reimagine the camps' operation and programming, bringing to fruition the changes that had begun in the late 1920s and early 1930s.

In an article included in the NPS publication 1938 Yearbook: Park and Recreation Progress, FSA director William H. Savin offered a detailed description of Camp Goodwill's operations at Chopwamsic and captures the excitement of the opportunities afforded by the new site. According to Savin, Camp Goodwill served cohorts of 123 campers—all of whom had been referred to the FSA by entities such as settlement houses, welfare agencies, hospitals, the public school system, and the juvenile court—for 2-week sessions each. Camp Goodwill divided its attendees into five groups:

- Boys aged six to nine.
- Boys aged nine to 12.
- Girls aged six to nine.
- Girls aged nine to 12.
- Mothers and children under six years of age.[203]

Savin refers to these groups as "units," highlighting the FSA's embrace of unit-based planning and the associated emphasis on individual personal development. However, his description also reveals the potential incongruence between "units" of campers and "units" of buildings. Indeed, the buildings of Cabin Camp 3 were—and still are—arranged into three, not five, clusters that surround a central node of shared administrative buildings. Based on the intended capacities of each unit's historic cabins, it appears that Units A and C each hosted two groups of campers—likely children of the same gender—while Unit B hosted one group—presumably the mothers and young children.[204]

However, Savin's writing also explicitly emphasized the deliberateness with which the FSA adopted a new programming strategy centered on each camper's individual personality, needs, development, and autonomy:

> It is necessary, in order to understand our experience at the Chopawamsic Area during the 1937 and 1938 seasons, to realize that previous to 1937 the camps were located within the District of Columbia and that the sites occupied and the physical facilities available were such that the program . . . featured only the health and recreational needs of the camper. The 2-week stay at camp was

> primarily a vacation. The campers enjoyed themselves. They usually returned home better equipped physically to withstand the deprivations resulting from submarginal family incomes. Emphasis was placed upon making the camper conform to group standards. If he did not conform he was a "problem" child. Little effort was made to understand why he did not conform and to give him a satisfying camp experience based upon his individual personality needs.
>
> The moving of the camps to the Chopawamsic Area in 1937 was truly the beginning of a new camping era for the Family Service Association. The fact that [these] camping sites were available . . . gave us the opportunity to make certain fundamental changes in the program. . .
>
> When the child had expressed his particular interest he was encouraged to plan his activities around that interest. This plan of helping the camper to determine what course his activity would take or in more general terms, the participation of the camper in the framing of the program has as its basic principle, the acceptance of each camper as a real person—a person who has individual needs and interests. The program was built around the camper rather than having a preconceived program in which the camper was expected to adjust himself.[205]

Savin linked these programmatic goals directly to professionalization within the field of organized camping, a trend that, as previously discussed, had begun around 1910 and continued to formalize during subsequent decades. The FSA hired a camping consultant from Westchester County, New York, to "aid in clarification of aims, revision of programs and methods, and in selection of staff."[206] Additionally, the camp's new relationship to its attendees required qualified counselors who were sensitive to children's unique needs. In the words of Savin:

> As this way of thinking about campers was incorporated into our program the need for more experienced, more mature personnel became paramount. It was necessary that the counselors lead rather than dominate, that they guide rather than judge, and that they possess imagination in relation to and understanding of children's' activities and behavior.[207]

Even with this new approach to camp programming, nutrition and healthcare remained relevant concerns. Doctors and nurses continued to provide free services to camp attendees, and campers' weight was monitored weekly.[208] Those who did not demonstrate adequate weight gain were provided with extra rations of milk and crackers between each meal.[209] Even as late as 1953, doctors who worked at the camp estimated that between 20 to 25 percent of the children in attendance exhibited "danger signs of inadequate diet."[210]

Camp Goodwill continued to operate at Cabin Camp 3 until the mid-1950s, interrupted only by the OSS's occupation of the Chopawamsic RDA from 1942 to 1945.[211] The camp's name is conspicuously absent from local newspapers during these years, suggesting that the camp was not held elsewhere but rather cancelled entirely due to the loss of its facilities. Ultimately, the FSA was able to resume operations at the Chopawamsic RDA in 1946, and by 1947, camp attendance had returned to its pre-war levels.[212]

As discussed above, after World War II, many organized camps began hosting more diverse cohorts of campers, becoming more inclusive of children with various physical or behavioral health conditions and of a broader range of religious, ethnic, and racial identities. Camp Goodwill was no exception. Beginning in 1949, the FSA's camps at the Chopawamsic RDA began catering specifically to children with heart conditions for several weeks at the end of each summer. During these specialized sessions, Camp Goodwill became known as Camp Sunshine. In many ways, Camp Sunshine was a continuation of Camp Goodwill's regular season, which still took place during earlier weeks of the summer. Both camps were coordinated by the FSA and were staffed by the same camp employees.[213] Camp Sunshine, however, was sponsored by the Washington Heart Association rather than the Washington Community Chest and featured a "slowed-down recreational program" to limit the children's physical exertion.[214]

In the mid-1950s, the FSA began the gradual process of integrating Camp Goodwill and Camp Pleasant. In 1954, the FSA swapped the camps' sites, hosting Camp Goodwill at Cabin Camp 4 and Camp Pleasant at Cabin Camp 3 to "to erase the racial tags which designate one for whites and one for colored" as a first step towards integration.[215] The following year, both camps were integrated, and a team of three psychologists—two from the National Institute of Mental Health and one from the FSA, then renamed the FCS—even conducted a study of the effects of integration on the children. Their findings were overwhelmingly positive and showed that after a two-week session of integrated camping, race was a much less pronounced factor in the children's friendships.[216] Ultimately, the integration of Camp Goodwill and Camp Pleasant caused the FSA to abandon Cabin Camp 3; sometime around 1955, the organization moved Camp Goodwill to Cabin Camp 1, presumably to be closer to Camp Pleasant at Cabin Camp 4.[217]

LATER HISTORY OF CAMP GOODWILL (1956–PRESENT)

After racial integration, Camp Goodwill and Camp Pleasant were used as separate camps for girls and boys, respectively, and continued to operate out of PRWI over the following three decades. In 1966, the FCS bought 467 acres of land in Fauquier County, Virginia, and began developing a new camp, which the organization named Camp Moss Hollow.[218] While the FCS's reason for establishing Camp Moss Hollow is unclear, newspaper articles from the 1980s describe Camp Goodwill and Camp Pleasant as serving girls and boys aged eight to 12, so Camp Moss Hollow may have been used for youth outside of this age range.[219] References to the FCS's Camp Goodwill disappear from local newspapers around 1986, and according to Kuhn and Groesbeck's administrative history of PRWI, both Camp Goodwill and Camp Pleasant were discontinued in the early 1990s.[220] Camp Moss Hollow survived as the successor of Camp Goodwill and Camp Pleasant—eventually hosting children ranging in age from seven to 14.[221] Faced with leadership shortcomings, financial challenges, and the conviction of a camp counselor, FMGW discontinued programming at Camp Moss Hollow in 2017, ending a nearly 115-year-long tradition of providing summer camp to Washington's underprivileged urban youth.[222] FMGW listed the camp property for sale in 2018 for $2.59 million. Ultimately, it sold in 2021 for $1.85 million.[223]

CONCLUSION

The history of Camp Goodwill exemplifies the evolution of organized camps and illustrates the significance of the RDA program for agency camps serving the urban poor during the Great Depression. Furthermore, the FSA shaped the development of the Chopwamsic RDA by providing input on the facilities designed for both Camp Goodwill and Camp Pleasant.[224] The history of these camps, held at the Chopawamsic RDA and PRWI for over half a century, in inextricably linked with that of the park itself and of the Cabin Camp 3 Dining Hall.

Influences on the Design of the Cabin Camp 3 Dining Hall

Bernard J. Liff of Pittsburgh, Pennsylvania is credited as the architect of the Cabin Camp 3 Dining Hall on the building's original 1937 drawings. However, the dining hall's design cannot be credited to Liff alone. Accordingly, this context section examines the many standards, processes, and individuals that influenced its design.

As discussed in the previous context section, after 1910, the field of organized camping saw a rise in publications, studies, and even university courses on camp operation. These resources contributed to evolving standards for the field, including guidance regarding food service facilities (see "Dining Halls at Organized Camps"). However, while numerous camping publications offered advice on the most advantageous camp layouts and desirable features for facilities, the realm of organized camping was still largely untouched by design professionals in the mid-1930s.[225]

Applying professional design expertise to the field of organized camping, the NPS's Branch of Planning and State Cooperation developed design principles for RDAs as part of their larger mission to standardize and showcase model camps and promote the development of organized camp facilities at the state and municipal levels.[226] This goal required the NPS to develop its own standards for camp buildings and layouts, integrating existing best practices from the field of organized camping with the agency's internal stylistic standards—the NPS Rustic Style.

Furthermore, camp buildings were not designed as stand-alone structures, but rather as individual components of a cohesive unit situated within a landscape that was carefully crafted to invoke a sense of wilderness. The visual identity, siting, and setting of the camp structures were collectively shaped by all the administrators, planners, architects, landscape architects, and craftsmen who contributed to the development of each RDA. The final design of Chopawamsic RDA, including the Cabin Camp 3 Dining Hall, was therefore not the reflection of a singular designer's inspired vision but the creation of a team of planners and designers adapting NPS guidelines to local conditions with oversight and approvals by the site's project manager and the agency's regional office.[227]

The following text seeks to untangle these intertwined influences. It first addresses the formalization of NPS Rustic Style, the internal design standards that defined the agency's architectural strategy during much of the first half

of the 20th century.[228] It then examines the development of design standards specifically for RDA facilities, addressing key publications and Julian H. Salomon, a particularly influential camp planner employed by the NPS. The section's scope then narrows specifically to the Chopawamsic RDA, addressing W.R. Hall, the project manager for the park's development, and the various Emergency Conservation Work (ECW) laborers who implemented the principles of the NPS Rustic Style through their craftmanship. Finally, it acknowledges the many architects who contributed to the design of Cabin Camp 3 and PRWI's dining halls before discussing the life and career of Bernard J. Liff, who produced the drawings for the Cabin Camp 3 Dining Hall.

NPS RUSTIC STYLE[229]

The buildings and structures designed for the Chopawamsic RDA reflect the characteristics of the NPS Rustic Style, developed between 1918 and 1927 for park structures in the great national parks of the Western United States. The style later spread to parks across the country via NPS projects conducted through its Branch of Planning and State Cooperation—later reorganized as the Branch of Recreation, Land Planning, and State Cooperation—which, among other things, oversaw the NPS's coordination with various state authorities and agencies, supervised federal participation in Emergency Conservation Work (ECW) initiatives, and implemented the RDA program.[230] NPS Rustic Style, sometimes called "Parkitecture," focused on using local natural building materials and vernacular construction methods (or modern methods intended to evoke the vernacular) to create an overall aesthetic meant to harmonize with a naturalistic environment.

Until the early 1930s, the NPS relied on an informal personalized approach to training its design staff on the implementation of the Rustic Style for national park facilities, and the agency's design standards, while internally well-established, were not formalized for wide dissemination. However, the rapid expansion of NPS construction projects under the New Deal challenged the agency's ability to individually train its growing number of staff architects on its design standards. Consequently, the NPS needed to establish a means of communicating its standards to the many architects who now worked for the agency under the purview of the Branch of Planning and State Cooperation.

In 1935, the NPS published *Park Structures and Facilities*.[231] This comprehensive "textbook" of park architecture, edited by NPS employee Albert H. Good,

provided examples of various types of buildings, structures, and landscape features across the country's national and state parks, including cabins, administration buildings, restrooms, bridges and dams, drinking fountains, and signs and markers. It also provided stylistic guidance to architects by describing the tenets of the NPS Rustic Style.

First and foremost, buildings and structures were to be sympathetic "with natural surroundings and with the past." Good described various strategies to achieve this goal, generally focusing on the use of minimally processed native materials, a natural color scheme, and scale targeted to the use and setting. Local wood and stone; soft shades of browns and grays; and simple forms contributed to the sense that park structures were nestled into the surrounding landscapes. Additionally, architects were to avoid vertical emphasis, rigid straight lines, and "over-sophistication," in order to invoke the feeling that a building had been "executed by pioneer craftsman with limited hand tools."[232]

While Good did not originate these guidelines—they had been developed by various architects at the NPS over the proceeding decades—*Park Structures and Facilities* is considered "the definitive statement on rustic or non-intrusive architecture as practiced by the [NPS] prior to World War II."[233] In doing so, it offered RDA architects robust stylistic guidance. However, because the book was published prior the federal government's foray into organized camp development, it does not address building typologies specific to organized camps, providing architects with little direction regarding the more practical programmatic elements of RDA design.

DEVELOPMENT OF DESIGN STANDARDS FOR RDAS

To establish design standards that would address the unique programmatic needs of RDAs for the development of model camp facilities, the NPS had to seek the expertise of professionals in the field of organized camping. In 1935, the agency hired Julian Salmon, a prolific camp planner and author, for this purpose. As an employee of NPS from 1935 to 1941, Salomon developed a checklist of requirements for organized camp structures at RDAs as well as model plans for camp layouts. These documents were distributed to designers at each RDA (likely ca. 1935), who then adapted Salomon's guidance to local conditions.[234] Various NPS offices, including regional offices and the central office in Washington, DC—where Salomon was based—would then review and approve the architects' plans.[235]

After two years, the NPS had amassed a number of high-quality architectural drawings that demonstrated the effective application of the Rustic Style and Salomon's programmatic guidance to local conditions at RDAs across the country. In March 1937, the agency compiled "the best examples of plans in [their] files" to create an informal publication, "Portfolio of Buildings for Organized Camps." This publication was distributed to NPS regional officers and RDA project managers "for the purpose of familiarizing the field with the various types of structures . . . used in [the] development of organized camps on Recreational Demonstration Areas."[236] The portfolio provided helpful templates for park designers working on RDA buildings and even included a series of 1936 plans and elevations for T-plan dining halls for the Laurel Hill and Racoon Creek RDAs in Pennsylvania as well as for the Crabtree Creek RDA in North Carolina. The publication also included commentary critiquing each design and offering guidance for designing similar buildings.

As evidenced by "Portfolio of Buildings for Organized Camps," the development of NPS standards for these facilities continued even after design and construction were already underway at early RDAs, including at Chopawamsic. Moreover, the portfolio shows that the application of preexisting guidance from NPS at early RDAs directly informed the standards and model plans later distributed by the by agency. This multidirectional and iterative process culminated in the 1938 three-part publication, *Park and Recreation Structures*, with Part III devoted to detailed guidelines for the design of overnight and organized camping facilities, reflecting lessons learned by the NPS through the RDA program.[237] While Albert Good is credited on the title page as the editor of *Park and Recreation Structures*—and previously had some experience with organized camps, having designed the Camp Manatoc Dining Hall near Akron, Ohio in 1931—it is widely acknowledged that Julian Salomon authored the book's content on organized camp facilities.[238] *Park and Recreation Structures* was published after the Cabin Camp 3 Dining Hall was designed and largely constructed, but it provides insight into the type of guidance that designers at RDAs may have received above and beyond that which is included in Salomon's checklist of requirements or "Portfolio of Buildings for Organized Camps."

In summary, *Park Structures and Facilities* provided RDA planners with a stylistic direction, while Julian Salomon's checklist of requirements offered

them more practical programmatic guidance. The resulting plans were then distributed in "Portfolio of Buildings for Organized Camps" and successful approaches were fully documented in *Park and Recreation Structures, Part III*. This led to a higher level of standardization across RDAs and organized camp facilities, as NPS architects drew from the same model plans rather than developing their own unique interpretations of the earlier guidance offered by the NPS and Salomon.

JULIAN SALOMON

Julian Harris Salomon was an influential figure in the development of RDAs and in the field of organized camping at large (Figure 22). Born in Norwich, Connecticut in 1896, Salomon developed an early interest in camping and was active in multiple outdoor organizations, including the nation's first Boy Scout troop, from a young age.[239] Salomon never graduated from high school, and, while he eventually attended courses at Columbia University and New York University, much of his background in landscape architecture and camp design was gained informally through books and articles.[240] Dr. Van Slyck, professor of art history at Connecticut College, succinctly summarizes Salomon's early career in her book A Manufactured Wilderness: Summer Camps and the Shaping of American Youth, 1890–1960:

> Throughout the 1910s, Salomon spent his summers working as a camp counselor, eventually joining the staff of the Culver Woodcraft Camp… In 1922, Salomon began his career as a Boy Scout executive, first in Terre Haute, and then in Rockland County, Maryland [*sic*], positions that gave him responsibility for directing summer camps and (in the case of Camp Krietenstein in Indiana) for camp planning as well. By the mid-1920s, he began to raise his profile within the camping profession nationally both through his service to the Camp Directors Association (and later to its successor organization, the American Camping Association) and by accepting teaching positions in a variety of camp leadership courses. In 1936 Salomon joined the staff of the National Park Service, designing the organized campgrounds built as Recreational Demonstration Areas and writing the camp-planning sections of *Park and Recreation Structures*. This experience provided him with the credentials to launch his career as a professional camp planner, a vocation he pursued with vigor into the 1960s.[241]

Salomon left the NPS when the United States entered World War II and joined the United Service Organization (USO), a non-profit dedicated to providing entertainment to members of the US Armed Forces and their families. Initially, Salomon helped plan the construction of USO clubhouses before

being promoted to the position of "regional director of the eastern states."[242] After World War II, Salomon worked as a consultant for the GSA, eventually becoming the director of planning and construction for the organization.[243] In this position he "traveled the country advising local councils on their camp-building projects," and, in 1948, he published *Camp Site Development*, a manual for planning Girl Scout camping facilities that, unsurprisingly, was remarkably similar to his contributions to *Park and Recreation Structures*.[244] During his tenure with the GSA, he also designed camps for other organizations, including the Young Women's Christian Association (YWCA), the YMCA, and the BSA. According to Van Slyck, "[b]y 1960, [Salomon] reported that he had designed at least one major camp in every state of the United States, as well as examples in Canada and Mexico."[245] Salomon retired from active practice in 1961. He died in 1987 in Suffern, New York.[246]

Salomon likely did not originate many of the standard RDA dining hall features exhibited by the Cabin Camp 3 Dining Hall, but he was undoubtably a key figure in the adoption and standardization of these features by the NPS and camping organizations throughout the country. Moreover, Salomon's contributions to RDA design and *Park and Recreation Structures* had a profound impact on the field of organized camping, and, as discussed in the context section "Organized Camps," his promotion of unit-based planning, which is evident at all the cabin camps in PRWI, was especially influential

However, it is important to note that his contributions to the field of organized camping were directly influenced by his fascination with Native American culture. In the introduction to *Park and Recreation Structures, Part III*, the influence of common, yet culturally insensitive, conceptions of Native American practices is explicitly acknowledged: "It is interesting to review these practices in modern camping which derive from the American Indians' way of life … The influences of these on camp lay-out and construction, in addition to the almost dominating Indian and pioneer influences on activities programs, have been considerable."[247] Salomon was a self-styled "Indian expert" who published numerous books on "Indian" crafts, culture, and lore; gave performances dressed as a storyteller named Soaring Eagle, complete with costume and makeup; and encouraged camp organizers to produce "Indian pageants" in which campers could perform.[248] Through these activities, he promoted generic and inaccurate notions of Native American identities and

cultures and perpetuated stereotypes that situated Native Americans in a romanticized version of the country's premodern past. As noted by Van Slyck, Salomon's "Indian" activities "ignored the cultural specificity connected with the actual lives of Native Americans and denied the modern realities of reservation life." In doing so, they "helped distance white audiences from hostilities against Native Americans" and "helped excuse [them] of the responsibility for political action…"[249]



Figure 22. Julian Salomon, n.d. Eells, *History of Organized Camping: The First 100 Years*, 77.

DESIGN AND CONSTRUCTION OF THE CHOPAWAMSIC RDA

The tenets of the NPS Rustic Style, as expressed by Albert Good, and the programmatic guidance developed by Julian Salomon were adapted to the local conditions and needs for the Chopawamsic RDA by a team of craftsman and designers supervised by William R. Hall, the project manager for the park's development. The following text addresses the life and career of William R. Hall before discussing the ECW laborers employed at the Chopawamsic RDA.

WILLIAM R. HALL

As the park's project manager from 1935 to 1939, William R. Hall played a major role in the development and design of the Chopawamsic RDA. Hall had the responsibility of shaping the RDA according to NPS guidelines through his involvement in land acquisition, review and approval, if not development, of proposals and budgets (officially called "job applications") for construction projects, and review and approval of construction drawings. He was also responsible for coordination with the NPS Regional Office and with social agencies in Washington, DC, whose input shaped camp design.[250]

Susan Cary Strickland, author of Prince William Forest Park: An Administrative History, attributes Hall with a high degree of influence over the development of Chopawamsic RDA: "With this huge work force [of 200-300 CCC workers] behind him, Hall was in a position to mastermind the creation of an entirely new type of park. Under his direction the Chopawamsic RDA grew to include five cabin camps, each accommodating 150 campers, five lakes, three CCC camps, a temporary office, and a makeshift maintenance area."[251]

Originally from Texas, Hall was a trained landscape architect who spent most of his career in the public sector.[252] Prior to his work at the Chopawamsic RDA, he spent ten years with the Maryland National Capital Park and Planning Commission (M-NCPPC) at Silver Spring, Maryland, where he, along with M-NCPPC director Irving Root, produced the Development Plan for Rock Creek Park, Unit One in 1933.[253]

After leaving Chopawamsic RDA in 1939, Hall returned to M-NCPPC as the director of development and operations of the Montgomery County Parks Systems.[254] He later traveled the country as "a special representative of the Boy Scouts of America, aiding local councils in planning and building camps for scouts."[255] He joined the US Corps of Engineers Recreation Service, where

he served as the "master planner of recreation and land use for flood-control reservoirs in Texas."[256] In 1954, Hall was appointed to the newly created position of Superintendent of State Parks by Governor of Maryland.[257] In this capacity, he coordinated the acquisition and development of the Patapsco State Park.[258] In 1956, Hall joined the Engineering Division and Planning Branch of the Office of the Chief of Engineers, the Army official that commands the Army Corps of Engineers.[259] Hall likely died in 1975 while living in Alexandria, Virginia.[260]

ECW LABORERS AT THE CHOPAWAMSIC RDA

Construction and landscape naturalization at the Chopwamsic RDA depended on labor supplied by enrollees in New Deal federal work programs, including the CCC and the WPA.

Secondary sources on the development on the Chopawamsic RDA focus primarily on the labor supplied by the three CCC companies assigned to the park. Established in 1933, the CCC provided employment primarily to young, unmarried men—although exceptions to these restrictions were made for certain segments of the population—through projects related to natural resource conservation and restoration developed and supervised by the USDA and the US DOI.[261] Enrollment in the program lasted for a period of six months, after which participants could reenroll, with a total service limit of two years.[262] CCC enrollees lived communally in remote work camps, where their food, housing, and other needs were provided for, and most of their monthly pay was sent directly to their families at home.[263]

Between May and October 1935, three CCC companies, each consisting of between 100 and 120 enrollees established work camps within the boundaries of the Chopawamsic RDA.[264] In "Prince William Forest Park: An Administrative History," architectural historians Patti Kuhn and Sarah Groesbeck provide an overview of the camps established at Chopawamsic and the companies that occupied them:

> The three CCC companies established their camps in different areas of Chopawamsic, located near their corresponding work sites. CCC Company No. 1374 was the first to arrive and established camp SP-22-VA on May 13, 1935. This camp, located near the northeast edge of Chopawamsic and what would become Camps 1 and 4, was active until April 24, 1939, when the camp site was dismantled and transformed into a ball field for Cabin Camp 1. The second company, CCC Company No. 2349, completed their camp, SP-25-

> VA, in southwestern Chopawamsic near Camps 2 and 5 on July 29, 1935 and remained active until March 1938. CCC Company No. 2383, the third and final established in Chopawamsic, completed their camp, SP-26-VA, near Camp 3 on October 29, 1935. This CCC camp had various occupants and stayed in operation the longest, with Company No. 2349 moving from SP-25 for a six-month enrollment during 1937-1938. On October 1, 1939 camp SP-26-VA was converted to Camp NP-16-VA. As the focus of the CCC shifted to civil defense in the years leading up to the United States' entry into World War II, the camp was designated a defense camp, Camp NP (D)-12, from 1941 until its discontinuation on April 25, 1942.[265]

Companies based at all three camps contributed to construction at Cabin Camp 3. As described by Mason et al., "SP-26 drilled an initial well at Camp 3 in 1936, but its laborers were diverted to the nearby Quantico Marine Base. In their absence, SP-22 and SP-25 constructed some of Camp 3's initial buildings and structures. The majority of the work at Camp 3, however, was undertaken by SP-26."[266] While SP-26 supplied most of the labor for Cabin Camp 3, project records show that SP-22 was the only CCC camp involved in the construction of the camp's dining hall, as further discussed in the Chronology of Development and Use.[267]

CCC enrollees also produced much of the building material used at the Chopawamsic RDA, as they processed local materials using "sawmills, rough finishing mills, equipment for the manufacture of hand-made shingles, a blacksmith shop, and a stone crusher for roads and foundations."[268] In doing so, they contributed substantially to the expression of NPS Rustic Style—which emphasizes the use of local, natural materials, frequently with irregular profiles and rough textures—across the park as a whole. Ultimately, the CCC produced over 41,000 board feet of lumber for the Cabin Camp 3 Dining Hall, including the building's structural and framing members, windowsills and window heads, subfloor, and waney-edged siding as well as boards that were used in the construction of the kitchen cabinets, storage room shelves, and kitchen roof vent. They also manufactured the buildings' original wood shingles and the spade strap hinges for the doors.[269]

However, the CCC was not the only work program that contributed to the development of the Chopawamsic RDA. According to Kuhn and Groesbeck, the NPS augmented their labor force by "using WPA funds to hire local skilled workers, known as Local Experienced Men or LEMs," who "brought knowledge of the region's climate and local building practices and materials

to the RDA program."[270] Established in 1935, the WPA provided work opportunities to unemployed Americans through a variety of public projects including the construction of "roads, bridges, airfields, parks, water lines, and public buildings.[271] In contrast to the CCC, which enlisted mainly young unmarried men, WPA employment was unrestricted by age, marital status, or gender.[272] In fact, in 1937 over 40% of WPA workers were between the ages of 45 and 64.[273] Additionally, while the CCC lived in camps for the duration of their service, WPA workers were locally based and remained in their homes with their families.[274] As further discussed in the Chronology of Development and Use, project records show that carpenters employed through the WPA supplied most of the labor for the construction of the Cabin Camp 3 Dining Hall.[275]

ARCHITECTS AT THE CHOPAWAMSIC RDA

Bernard Liff, the architect credited with the design of the Cabin Camp 3 Dining Hall, was just one of many design professionals contributed to the development of the Chopawamsic RDA, adapting NPS guidance and model designs to local conditions. Similarities between building across the park's camps indicate that the design process was highly collaborative, so it is worthwhile to consider the other design professional who worked at the site. The 1988 Multiple Property Documentation Form "ECW Architecture at Prince William Forest Park, 1933–1942" identifies architect Carl W. Zimmerman and landscape architects Richard Hyatt and Lawrence F. Murray as being active in the Chopawamsic RDA between 1935 and 1937 along with Liff, but provides little information regarding their contributions to the park.[276] To identify Liff's potential collaborators and influences, the authors of this HSR conducted a survey of original construction drawings for the buildings and small-scale features within Cabin Camp 3 and for each of the park's dining halls (see Appendix F).

The results of this survey show that an architect currently known by the initials "L.S.B." worked extensively alongside Liff in Cabin Camp 3 and was credited as the draftsperson or designer for the camp's double latrines; play shelter; camp office; unit lodge with exterior hearth (as found in Unit A); both the original and 1938 six-person helps' quarters (further discussed in the Chronology of Development and Use); administrative building; garbage rack and coal box; and outdoor fireplaces. L.S.B is also the only other known designer of any of PRWI's dining halls.[277] L.S.B.'s drawings for the dining halls in Cabin Camps 2 and 4 share many similarities with Liff's design, underscoring the fact that these

designs were the result of standardization at the NPS and collaboration within the Chopwamsic RDA.

Despite being identified by name in "ECW Architecture at Prince William Forest Park, 1933–1942," Carl W. Zimmerman was involved relatively little in the construction of Cabin Camp 3. However, one of his designs, the "Cabin for Small Children" or "saddlebag cabin," was featured in *Park and Recreation Structures, Part III* as a model cabin.[278] Liff produced drawings for a similar cabin around the same time, and additional research is necessary to understand each architect's role in the development of this innovative cabin type (See Liff's Work at Cabin Camp 3, below).

The other design professionals contributed to Cabin Camp 3—currently identified only by their initials—seem to have made less substantial contributions to the camp. An architect identified as W.A.J. designed outdoor features including the Council Circle, which consists of seating around an open fire; a playfield for small children; and the camp's drinking fountains. Another architect identified as G.M.S. is credited with drawing the site plan and may have designed it as well; the drawing notably lacks a field for attributing the designer.[279]

BERNARD LIFF

Early Life and Education

Bernard J. Liff of Pittsburgh, Pennsylvania, is credited as the architect of the Cabin Camp 3 Dining Hall on the building's original 1937 blueprint.[280] Bernard Jesse Liff was born on December 5, 1913, to William and Rebecca Green Liff of Pittsburgh, Pennsylvania.[281] According to US census records, William Liff worked as a bricklayer and both parents were Russian immigrants who spoke Yiddish as their first language.[282] The couple had three sons who were close in age—Oscar, Bernard, and Alfred—and a much younger daughter, Miriam.[283] Bernard Liff attended Peabody High School in East Liberty, Pittsburgh, where he participated in the tech club, math club, and several music and drama organizations.[284] After graduating, he studied architecture at the Carnegie Institute of Technology, now Carnegie Mellon University, earning his bachelor's degree in 1935 (Figure 23).[285] Little is known about Liff's time at the Carnegie Institute of Technology or his early architectural influences. However, he was a great admirer of Frank Lloyd Wright, and the construction of Fallingwater just outside of Pittsburgh in the mid-to-late 1930s was likely

an influential event during Liff's early career.[286] Shortly after graduating from the Carnegie Institute of Technology, Liff accepted a position at the NPS in Virginia, where joined the design team for the Chopawamsic RDA.[287]

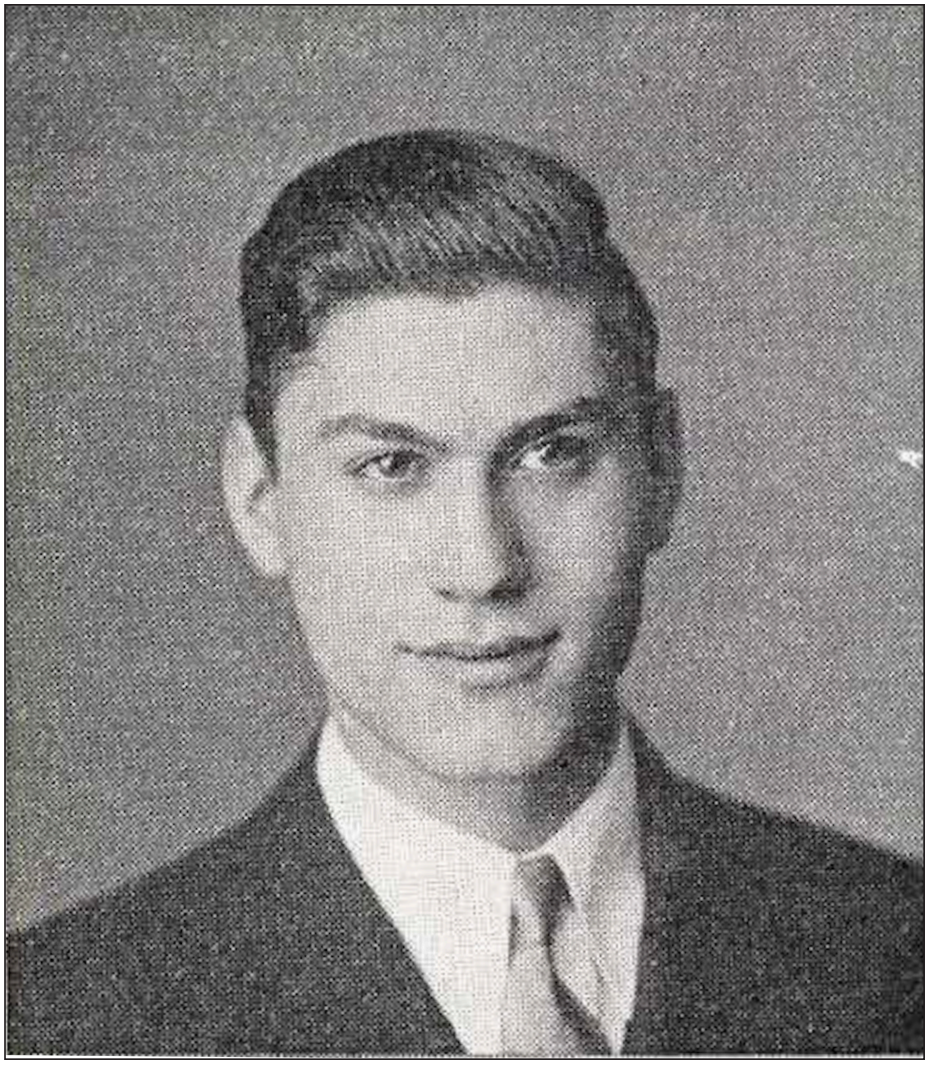


Figure 23. Bernard Liff in his senior yearbook, shortly before he was hired by the NPS. Carnegie Institute of Technology, The 1935 Thistle, 44. *U.S. School Yearbooks, 1900–2016*, Ancestry.com.

Liff's Work at Chopawamsic

Liff worked at the Chopawamsic RDA from approximately 1935 to 1937.[288] During this time, he designed—albeit within the limitations of RDAs guidelines—numerous buildings within the park. According to a survey of original construction drawings for Cabin Camp 3 completed for this HSR, Liff designed the following buildings for the camp (see Appendix F):[289]

- Cabin for Four
- Overnight Cabin for Eight
- Play Shelter
- Dining Hall
- Single Latrine
- Helps' Latrine
- Pump House
- Unit Lodge
- Storage Building

In keeping with RDA guidelines and NPS practices, Liff's designs for Chopawamsic are largely derivative of earlier buildings at PRWI. Still, several of Liff's designs deserve to be highlighted as potential sources of innovation within the context of the Chopawamsic RDA.

CABIN CAMP 3: OVERNIGHT CABIN FOR EIGHT (EIGHT AND TEN BUNK CABIN, TYPE D, 2-WINDOW GROUPINGS)

Also called a "saddlebag cabin," this single-story wood-framed building features a tripartite design consisting of a central bay and two flanking bays. The central bay includes a front-facing screened porch and rear-facing staff quarters, while the two identical flanking bays house sleeping quarters for four campers each.[290] This "experimental" layout was developed specifically for the unique needs of the FSA's Camp Goodwill. For decades, the camp had hosted small children, and during the camp's transition to the Chopawamsic RDA, the organization was exploring the possibility of hosting entire families (fathers were usually excluded from camps sponsored by social agencies).[291] This design allowed counselors to share sleeping quarters with their campers—a necessity for small children in need of constant supervision—and could feasibly serve as a family cabin.[292] The design was a success; it was repeated and expanded on in Cabin Camps 4 and 5, even in camp units not specifically intended to host small children, and it was featured as an example of "innovative cabin design" in *Park and Recreation Structures, Part III*.[293]

Two variations of this cabin typology exist in Cabin Camp 3. One, designed by Carl W. Zimmerman, features four grouped windows on the front and rear elevations of each extension and includes an exterior entrance to the counselor's quarters (Figure 24). The other, designed by Liff, separates the four windows into two sets of two, creating space for a closet between each set of paired windows.[294] Liff's design also lacks an exterior entrance to the counselors' room (Figure 25).

In their CLR, Mason et. al describe Zimmerman's design as the original, and Liff's as a later variation.[295] However, both Zimmerman's and Liff's designs are dated July 22, 1936, and were later revised in August 1936 and October 1936, respectively. Ultimately, Zimmerman's design was constructed first and is featured in *Park and Recreation Structures, Part III.*[296]

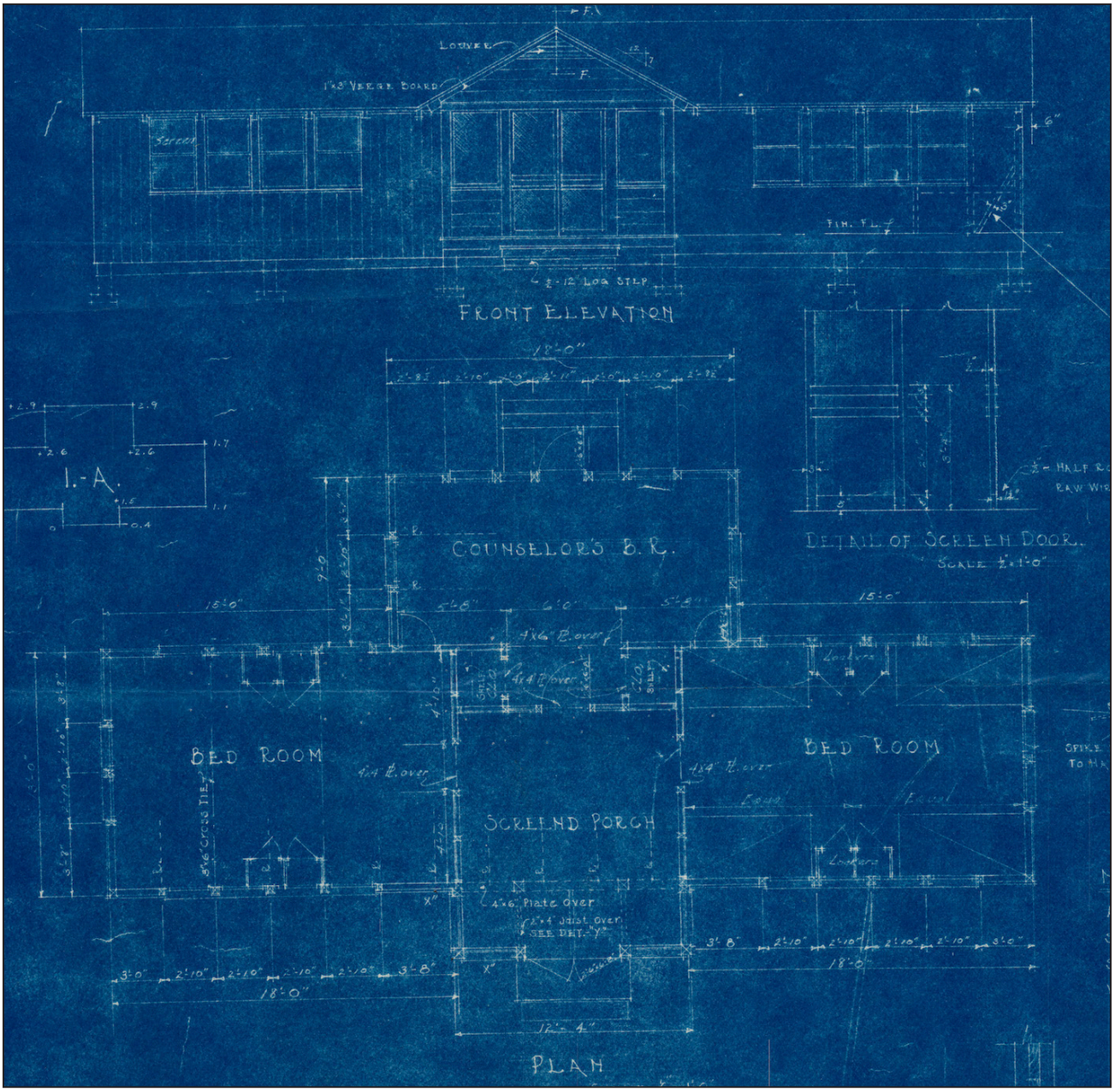


Figure 24. C.W.Z., "Cabin for Small Children, Mothers' and Tots' Area," Drawing, July 22, 1936, PRWI 3400, PRWI Archives, Triangle, VA.

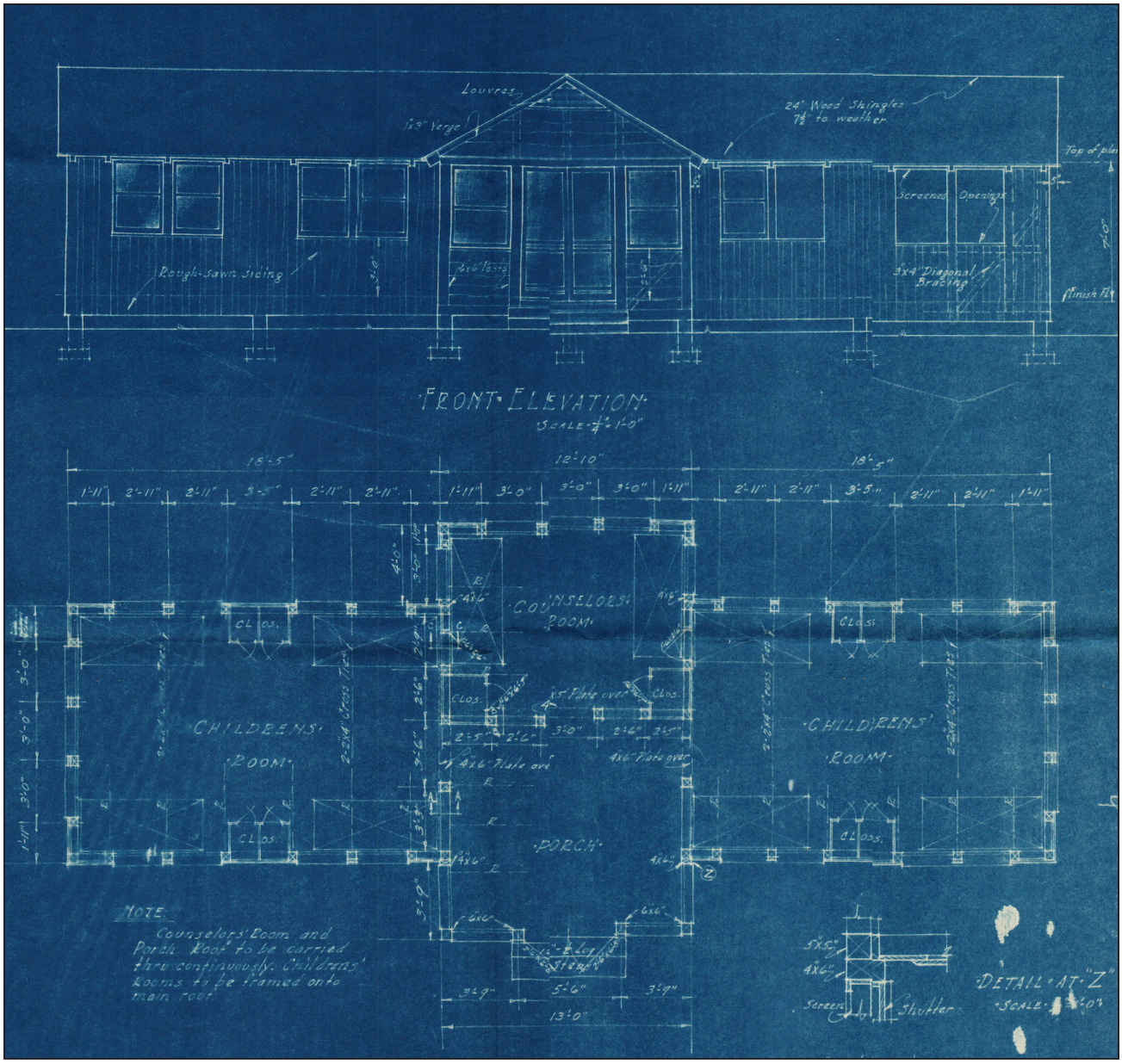


Figure 25. B.J.L., "Overnight Cabin for Eight, Camp 3-F," Drawing, July 22–December 3, 1936, PRWI 3403, PRWI Archives, Triangle, VA.

CABIN CAMP 3: SINGLE LATRINE (UNIT LATRINE, TYPE A; ORIGINAL UNIT LATRINE

Liff's design for a single latrine shows a simple single-story wood-framed building with four bays (Figure 26). The rearmost bay is enclosed and divided into two spaces, each containing two toilet stalls positioned against the spaces' shared wall. Separate entrances to each space are located on either side of the building's front elevation. Continuous clerestory windows punctuate the enclosed portion of the building—six across its rear elevation, two on each side, and four between its doors on the front elevation. The buildings' three front bays, which house a central sink and two laundry basins, are not enclosed. The front of this open space is bounded by horizontal railings running between structural posts, while its sides are fully open.[297]

This configuration was supposedly an improvement on earlier designs for "double latrines," which are unique to Cabin Camp 3 (Figure 27). Similar to a dogtrot cabin, double latrines consisted of two enclosed spaces, each housing toilet stalls, separated by a central unenclosed space for handwashing and laundry. By bringing the two enclosed toilet rooms together and positioning toilets on either side of a partition wall, Liff effectively grouped them around a central plumbing stack, creating a more efficient design.[298]

While Mason, et al.'s CLR and Spencer, et al.'s draft CLI frame Liff's design as an innovation, Liff's single latrine is hardly original. "Portfolio of Buildings for Organized Camps," features identical design for a latrine at the Hard Labor Creek Recreational Area in Morgan County, Georgia, and the publication was distributed in March 1937, several months before Liff competed his drawings for Cabin Camp 3's double latrines in June 1937 (Figure 28).[299] Furthermore, according to the 2012 PRWI Historic District NR nomination, Cabin Camp 2 includes single latrines whose construction pre-dates Liff's design for single latrines in Cabin Camp 3.[300] While Liff's design for single latrines may not have been innovative, this example does demonstrate the degree of standardization that was eventually achieved through the distribution of publications like "Portfolio of Buildings for Organized Camps."

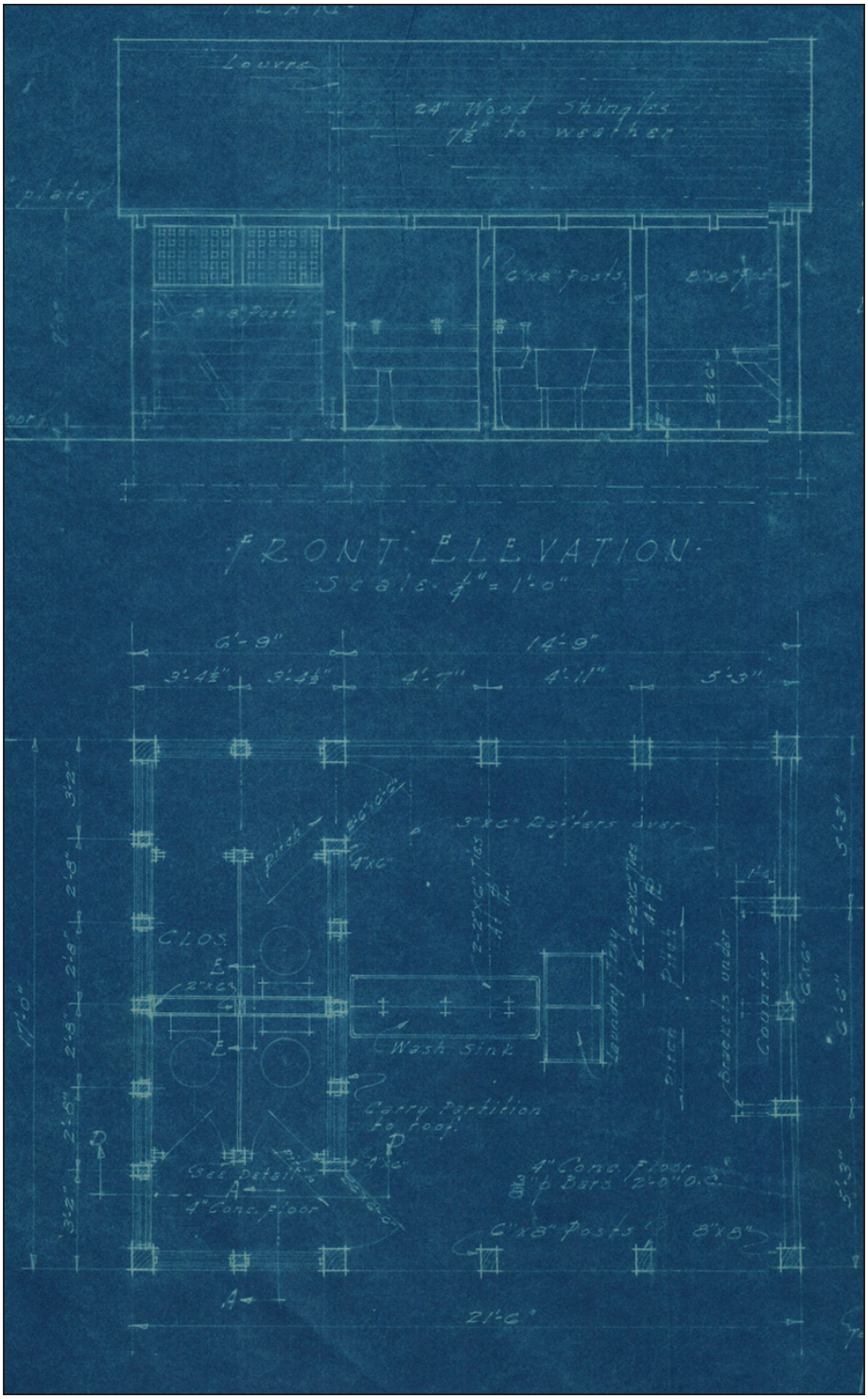


Figure 26. B.J. Liff, "Single Latrine, Camp 3-F," Drawing, June 21, 1937, PRWI 5428, PRWI Archives, Triangle, VA.

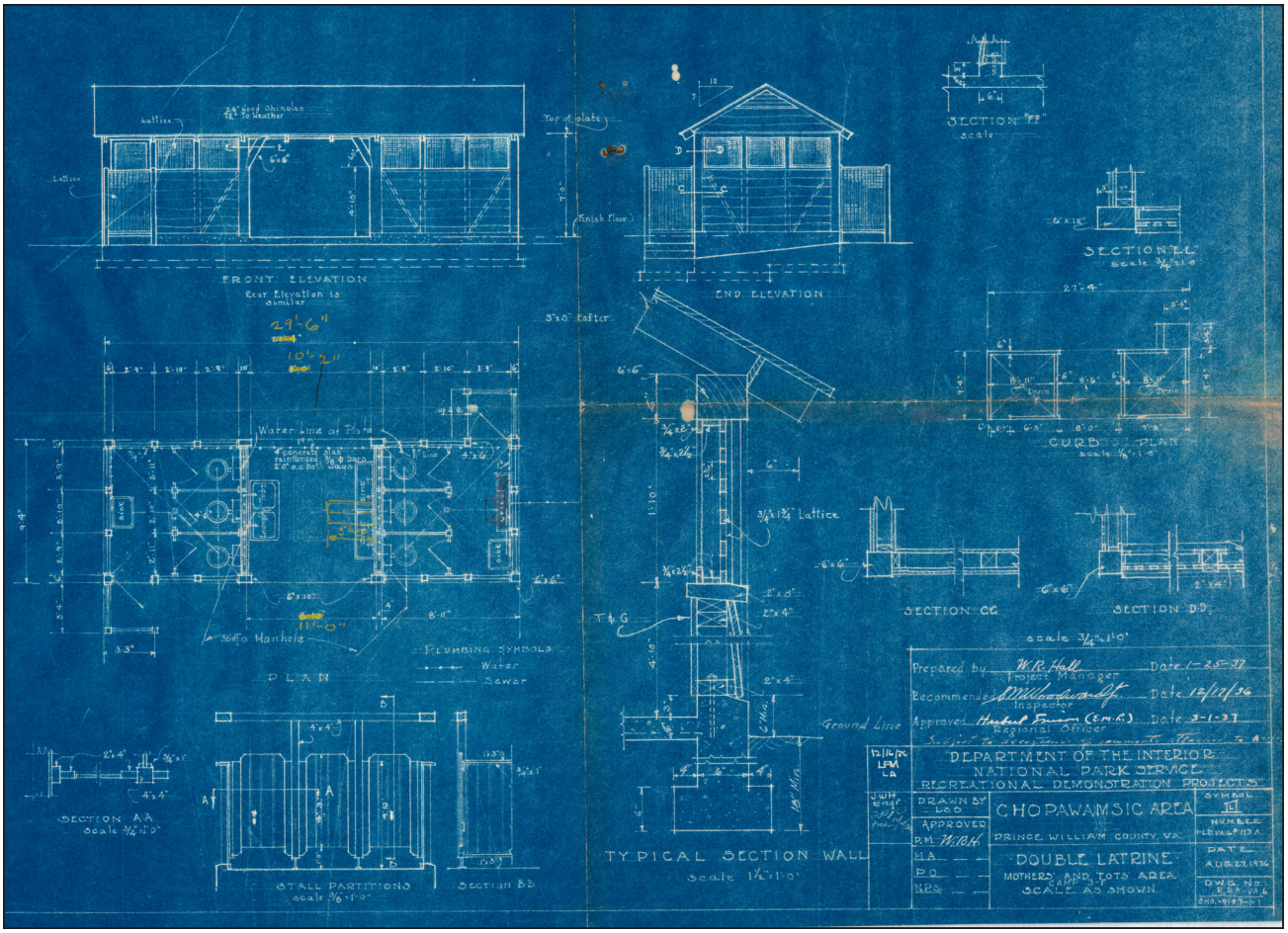


Figure 27. L.S.B., "Double Latrine, Mothers' and Tots' Area," Drawing, August 27, 1936, PRWI 3276, PRWI Archives, Triangle, VA.

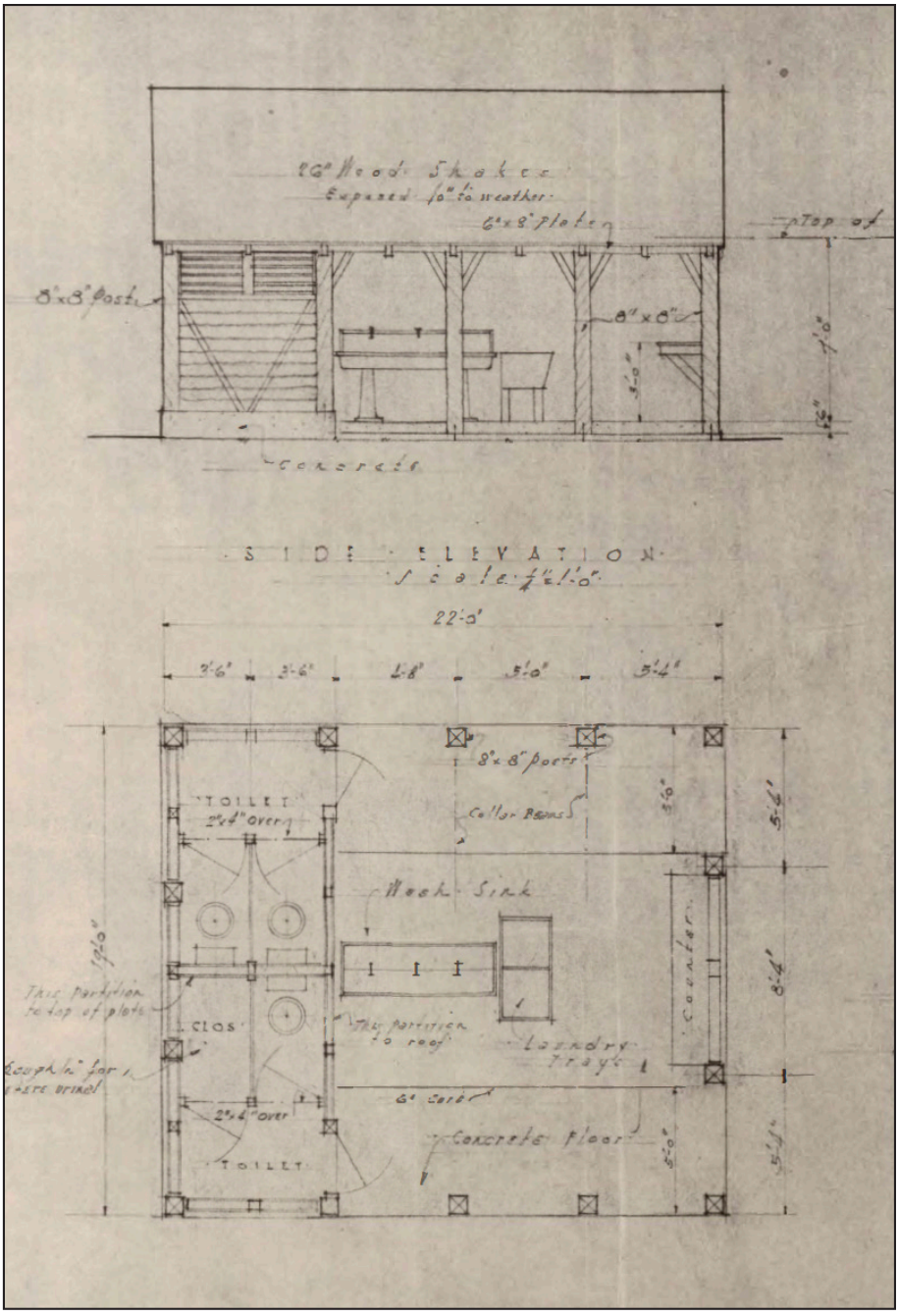


Figure 28. Elevation and plan for a single latrine. This design is nearly identical to Liff's. "Unit Latrine and Wash House," Hard Labor Creek Recreational Area, Morgan County, GA, August 22, 1936, in "Portfolio of Buildings in Organized Camps," PRWI 5457, PRWI Archives, Triangle, VA.

CABIN CAMP 3: UNIT LODGE (TYPE B)

Unit lodges served as the "common living room or clubroom" for campers within a single unit. Liff's design for unit lodges at Cabin Camp 3 shows a single-story rectangular wood-framed building with a gable-end brick fireplace (Figure 29). The front elevation is asymmetrical and includes an entrance to one side, a central grouping of three windows, and individual window to the other side. One of the building's gable-end elevations features a chimney flanked by two single windows, while the other features five grouped windows. The rear elevation includes a central grouping of three windows flanked on either side by individual windows. The interior consists of a single room with the fireplace as its central feature.[301]

Liff's unit lodge marked a departure from previously designed lodges for Cabin Camps 1 and 2, which were larger, entailed a higher level of craftmanship, and featured attached outdoor kitchen pavilions with grills that utilized the same gable-end chimneys as the interior fireplaces (Figure 30).[302] Within Cabin Camp 3, two lodge designs were constructed. Those in Units B and C followed Liff's plan, as described above. While these lodges lacked attached kitchen pavilions, campers could still cook outside at nearby outdoor fireplaces. The Unit A Lodge, designed by "L.S.B." is nearly identical to those in Units B and C, but features an attached kitchen pavilion and additional exterior entrance (see Appendix F). Liff's drawing for the unit lodges in Units B and C predates those for Unit A, which suggests that Liff's design may have helped inform L.S.B.'s design.[303]

The unit lodges in Cabin Camps 4 and 5 are similar to those in Cabin Camp 3.[304] It's possible that Liff may have been responsible for piloting this simplified unit lodge plan within the Chopawamsic RDA.

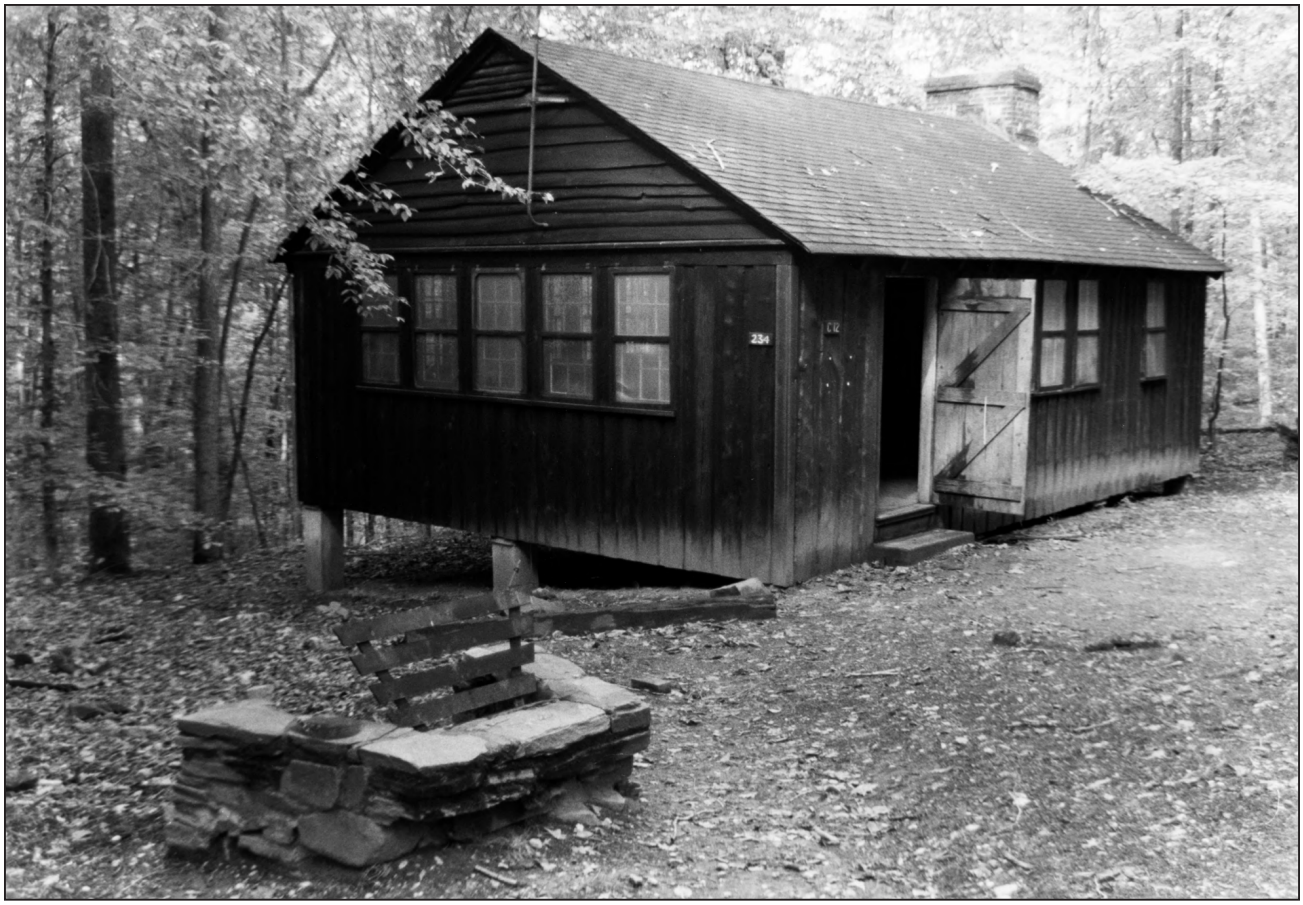


Figure 29. The Unit-C lodge in Cabin Camp 3, which was constructed following Liff's plans for a simplified unit lodge without an outdoor kitchen pavilion, ca. 1988. Leach, "Chopawamsic RDA–Camp (3) Orenda/SP-26 Historic District."

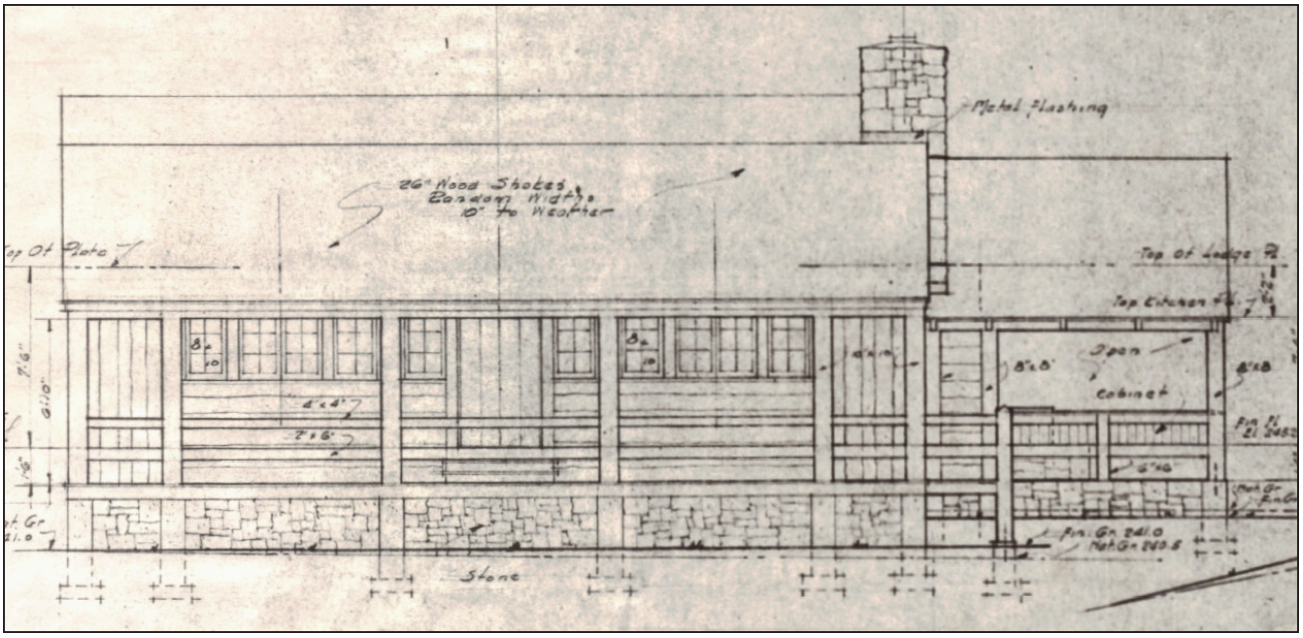


Figure 30. "Girls Area Unit Lodge," Chopawamsic Area, Prince William County, VA, June 5, 1936, in "Portfolio of Buildings in Organized Camps," PRWI 5454, PRWI Archives, Triangle, VA.

CABIN CAMP 2: STAFF QUARTERS FOR GIRL'S AREA

While Cabin Camp 2's original construction drawings have not been surveyed to assess Liff's involvement in the camp's design, it bears noting that the drawings for the camp's staff quarters, credited jointly to Liff and Zimmerman, were selected for inclusion in the "Portfolio of Buildings for Organized Camps" as well as for *Park and Recreation Structures, Part III*.[305] The building features a cruciform plan with one elongated arm and a ridge chimney near the wings' intersection. It includes four bedrooms, a large living room, and a full-length porch (Figure 31).

Commentary in "Portfolio of Buildings for Organized Camps," explains that the building was designed to serve not only as a housing for summer camp staff but also as a winter lodge for small groups. Consequently, the building's chimney was designed with flues and thimbles—conduits for chimney pipes to safely pass through exterior walls. These additions allowed campers to set up stoves for cooking in the two back bedrooms. The commentary also describes the building as "oversized," even in consideration of its dual purpose.[306] Staff quarters following similar—if not identical—plans were also constructed in Cabin Camp 1. The design was not repeated in Cabin Camps 3, 4, or 5.[307]

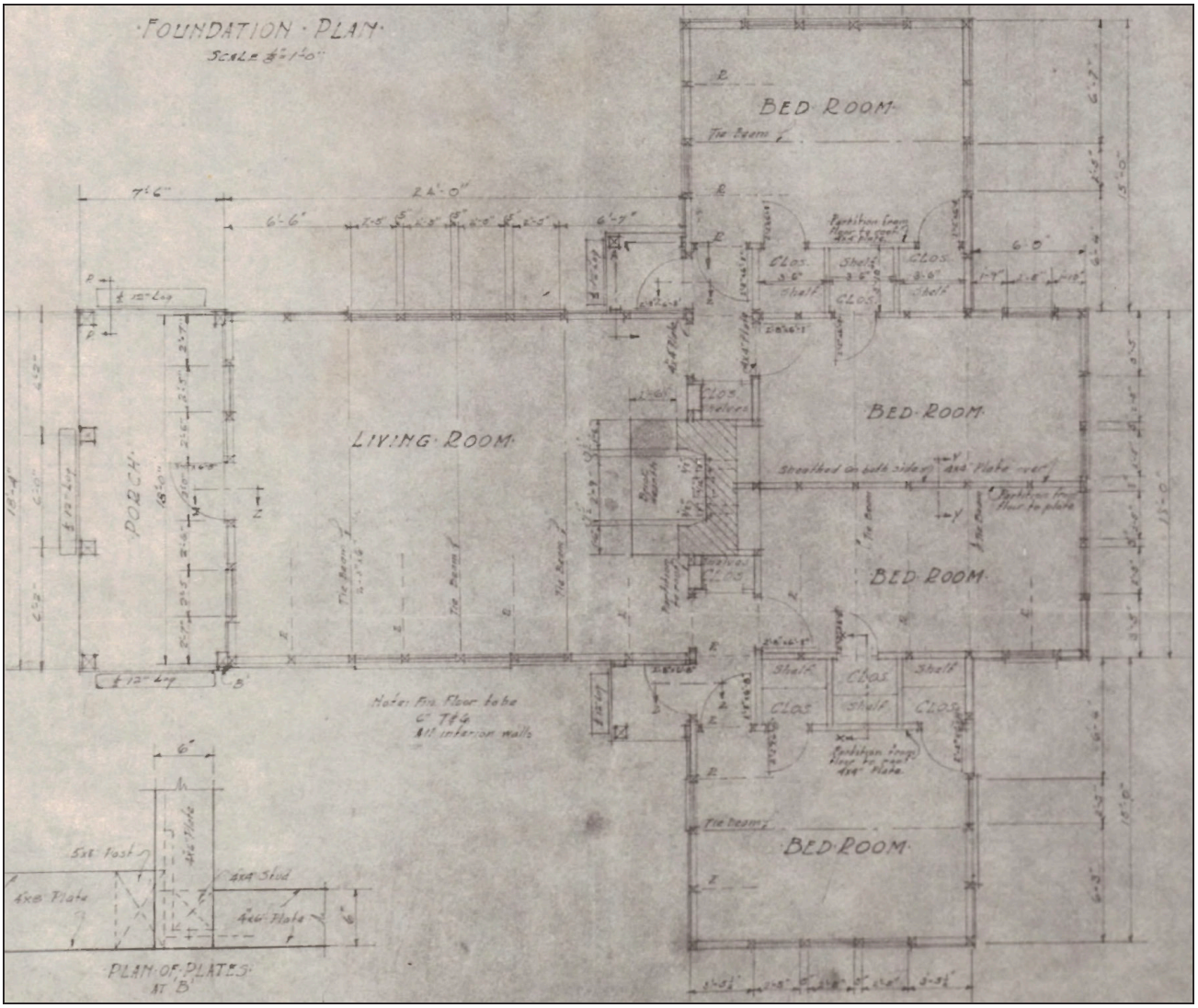


Figure 31. "Staff Quarters Girls' Area," Chopawamsic Area, Prince William County, Virginia, July 17, 19—[illegible], in "Portfolio of Buildings in Organized Camps," PRWI 5444, PRWI Archives, Triangle, VA.

Liff's Later Career

By 1938, Liff had returned to Pittsburgh and married Betty Caplan, the daughter of Latvian and Lithuanian immigrants who operated a prosperous wholesale leather business.[308] The couple briefly lived at Schenley Arms, an apartment community in North Oakland, Pittsburgh.[309]

By 1940, the couple had moved to Wheeling, West Virginia, where Liff worked as a draftsman for Frederic Faris, the nephew, protégé, and namesake of prolific West Virginian architect Frederick Faris.[310] By 1942, the couple had returned to Pittsburgh, and Liff enlisted in Allegheny County's auxiliary police force. The Liffs welcomed their only child, Ricki Suzanne Liff, in 1945. That same year, Liff established his own firm and would eventually attract engineer Milton Justh and architect Martin Chetlin as partners. Liff's firm, which underwent several iterations as Justh and Chetlin came and went, completed numerous high-profile architectural projects in and around Pittsburgh during the mid-20th century. Liff retired from active practice in 1982.[311]

In addition to his successful architectural career, Liff was widely respected for his contributions as a civic volunteer for the modernization of Pittsburgh's building codes. In 1979 Liff was appointed to the city's Board of Code Review, where he "heard appeals from developers and others who wanted variances from city building code requirements," and in 1981, he was appointed to the Board of Standards and Appeals, where he "reviewed proposed changes to the building code."[312] Liff eventually became the chairman of both boards and served on them until 1995.[313] In these volunteer leadership positions, Liff oversaw efforts to replace the city's 1947 building code and assisted with the development of the city's first high-rise code.[314]

Liff's professional and volunteer achievements were admired and well-recognized. In 1974, he was honored by the Associated Subcontractors of Western Pennsylvania as the year's "outstanding individual in the construction industry," and in 1987, he was elevated to the American Institute of Architects' (AIA) College of Fellows. Then in 1995, the Pittsburgh's City Council declared May 31 "Bernard J. Liff Day" in recognition of Liff's service to the city, and he received AIA Pittsburgh's Honor Award for his contributions to the profession of architecture.[315]

Liff died on March 8, 2008, at the age of 94. At the time of his death, he lived in Squirrel Hill, a residential neighborhood in Pittsburgh's East End, in a house he had designed for his family more than 50 years earlier. He was survived by his wife, daughter, a granddaughter, and a great-grandchild.[316]

DINING HALLS IN ORGANIZED CAMPS

Just as organized camping is a specific activity within the field of outdoor recreation, dining halls for organized camps are a distinct building typology that differ from other types of food-service facilities in parks like dining lodges or picnic pavilions. Indeed, organized camp dining halls likely have more in common with the institutional kitchens found in schools and hospitals than they do with other types of dining facilities. The following text examines the evolution of food service at organized camps, beginning with early primitive outdoor set-ups and continuing through the late 20th century. RDA dining halls had a profound impact on this evolution, reinforcing a spatial distinction between cooking and dining areas that reflected ideas that emerged during the 1920s and 1930s regarding child development.

Dining facilities have always occupied a central role in the realm of organized camping, both physically and conceptually. The importance of providing growing and active campers with nourishing meals is obvious, but beyond that, dining halls also served as communal gathering spaces—sometimes the only large, sheltered space at a campsite—and meals were often the backdrop for important social lessons about manners and appropriate behavior.[317] The importance of dining facilities was perhaps especially salient at agency-sponsored camps, which historically pursued the explicit goal of providing their often-malnourished campers with nutritious, hearty meals as well as the well-meaning—if not paternalistic—aim of exposing campers from underprivileged, frequently immigrant, families to "proper" middle-class American standards of food preparation, cleanliness, and manners.[318]

FOOD PREPARATION AND DINING AT EARLY ORGANIZED CAMPS (1850–1920)

Prior to the RDA program, food preparation and dining facilities varied tremendously across camps, both in terms of their physical form and their operation.[319] This variation was a consequence not only of each camp's resources but also of its audience and goals.

Early camps tended to serve meals in either open-air dining pavilions or large tents, depending largely on whether they could afford land and permanent structures. Private camps for boys frequently featured "rough-hewn dining pavilions fitted out with deep piazzas supported by posts formed of tree trunks" (Figure 9).[320] These structures, as well as their siting, were informed largely by Picturesque aesthetics, with rustic structures scattered irregularly across a natural landscape.[321] Organizational and agency-sponsored camps—

which served a greater number of campers per session, operated on a much smaller budget per camper, and overwhelmingly took place on borrowed or rented land—generally served meals in large dining tents (Figure 32–Figure 33).[322] Early publications from organizations such as the YMCA and the BSA offer little in the way of advice regarding the physical form of these tents, focusing instead on their operation and the proper conduct of campers during mealtime.[323] Given that such publications appeared with increasing frequency around 1910, it is unsurprising that many of them feature military-style camp plans that show dining and kitchen facilities in a place of prominence at one end of a central parade ground.[324]

Camp kitchens varied considerably across camps—perhaps more so than dining facilities. At one end of the spectrum were camps that could afford permanent enclosed kitchen buildings, designated food storerooms, and iceboxes.[325] The most basic camping facilities made do with cooking shelters consisting of only "a few pieces of old canvas" to serve as a roof and stored food in primitive cellars or iceboxes dug into the ground (Figure 34–Figure 35).[326] Cooking technology ranged from iron grills over an open fire to portable bakers' ovens made from galvanized sheet iron, and sometimes even included cast iron stoves.[327] Industry publications frequently reference the collection and processing of firewood for the kitchen, indicating that wood usually served as the primary cooking fuel.[328] Some publications even offered guidance as to the proper location of kitchens, advising that they be situated close to running water and far enough away from the sleeping quarters so as to not disturb campers with early-morning wood splitting and food preparation. These publications frequently advise locating the cooking area near the dining area, yet some suggest that the two spaces not be too close, lest "disagreeable odors" from the kitchen "destroy the pleasure of eating."[329] This advice stands in contrast to the site plans included in such publications, which tend to show adjacent dining and cooking areas (Figure 36).[330]

Perhaps most varied of all were the kitchen operations and dining conventions, especially as they related to campers' roles in food preparation and table service. Private camps for boys tended towards extremes. Some reinforced the boys' upper-class standards by employing private chefs and using formal tableware, including fine china and silver cutlery, while others pursued an ascetic approach to character building, requiring campers cook their own

food in primitive facilities and eat from tin plates.[331] In contrast, organizational camps tended to employ a single cook who supervised rotating groups of campers assigned to kitchen duties. Attendees of these camps "were deeply involved in routine meal preparation," both for budgetary and character-building reasons.[332] Consequently, food preparation in these camps was "an integral—and highly visible—part of life."[333] With regard to mealtime rituals, some organizational camps sought to "maintain the material trappings of mealtime gentility," through the use of specialized tableware, visually pleasing table settings with tablecloths and flowers, a distinct emphasis on enforcing table manners, and the use of small, family-style tables that preserved "the decency and order of eating."[334] As the popularity of military-style layouts and programming grew, other organizational camps unsurprisingly incorporated a military influence into mealtime as well. By seating attendees at long tables and requiring them queue for their meals at a food-service table or window, these camps quickly and efficiently served large groups. Often, such camps even adopted military terminology, referring to dining facilities as "mess halls" or "mess tents."[335]

Agency camps seem to have placed less emphasis on food preparation as a means of character-building. Instead, they focused on providing campers with hearty meals as a means to fortify them for the unhealthy conditions of the city, and some even offered classes in nutrition and home economics in the hopes that attendees would be able to better care for themselves and their households upon their return home.[336] This is perhaps intuitive when one considers that agency camps served not only school-aged children and youth—the demographics at which "character-building" efforts are most commonly aimed—but also infants and toddlers as well as their mothers and sometimes other adults. Newspaper articles from the early 1900s address various aspects of food preparation and dining at Camp Goodwill, then held in Rock Creek Park, describing a dining tent with six long tables, "which [were] crowded at every meal by ravenous youngsters, who [ate] with a relish the good country fare" (Figure 37).[337] Fresh food was produced on-site, with dairy cows donated by local doctors, a flock of chickens, and a vegetable garden.[338] Classes on kitchen gardening leveraged the on-site food production to serve the educational aims of the camp.[339] In terms of food preparation, a newspaper report from 1904 mentions that the manager of camp operations Miss F.M. Irvin—a Chicago native with experience on the board of the Jackson Park

Sanitarium—cared for attendees with the assistance of three staff members and that "[s]ome of the stronger women . . . among the visitors also help in preparing vegetables for cooking."[340] The dining tent was located near an abandoned farmhouse that had been rehabilitated to host some members of the camp staff, so cooking may have taken place in the building's kitchen.[341]

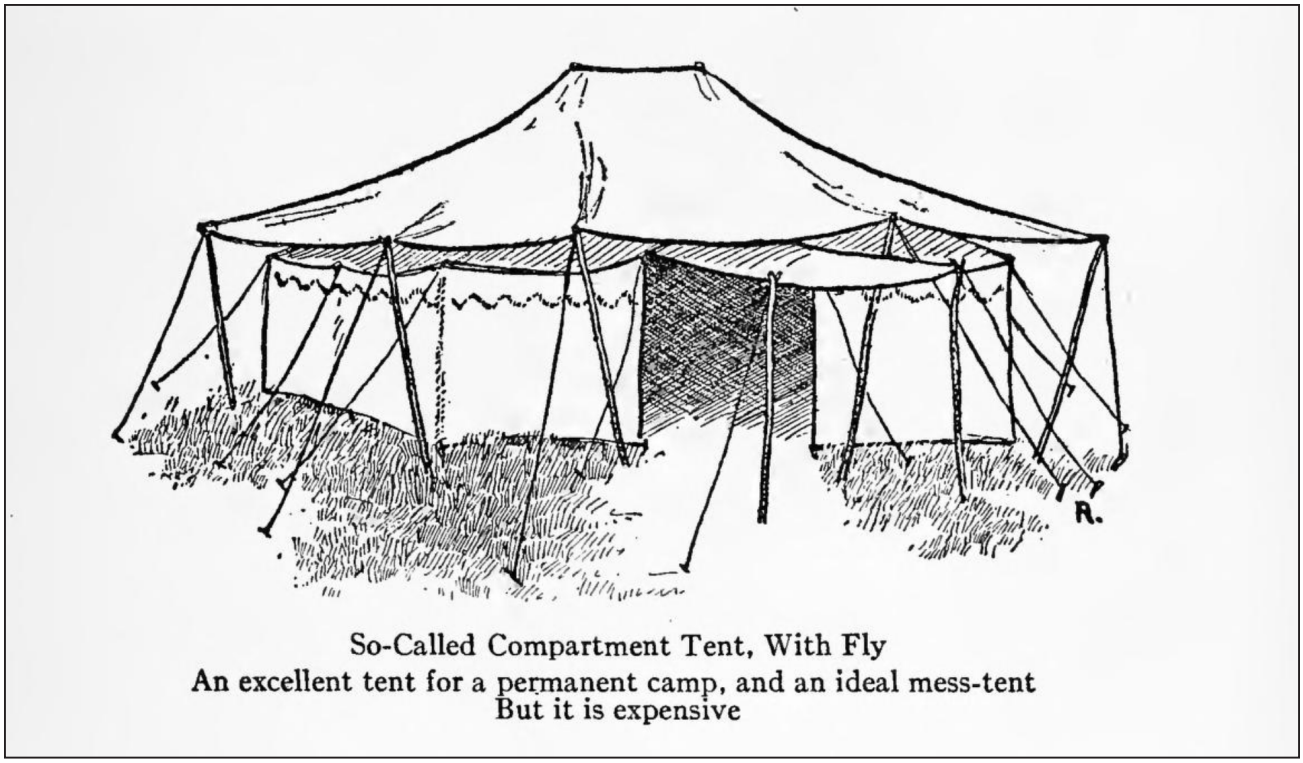
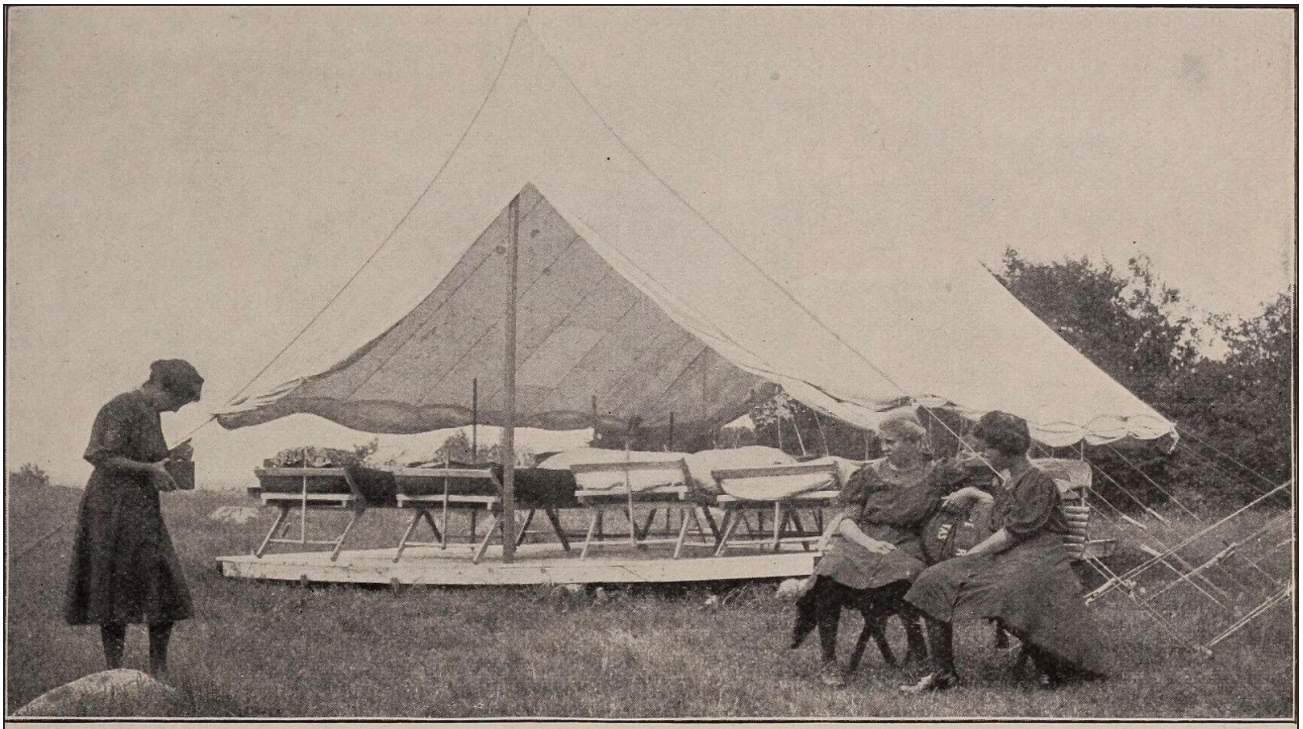


Figure 32. An example of a desirable "mess tent," 1914. Cave, *The Boy's Camp Book*, 35.



Posing for a Photograph

Figure 33. The dining tent at an agency camp for girls near Boston, MA, 1909. Northend, "Summer Camp for Girls," 63.

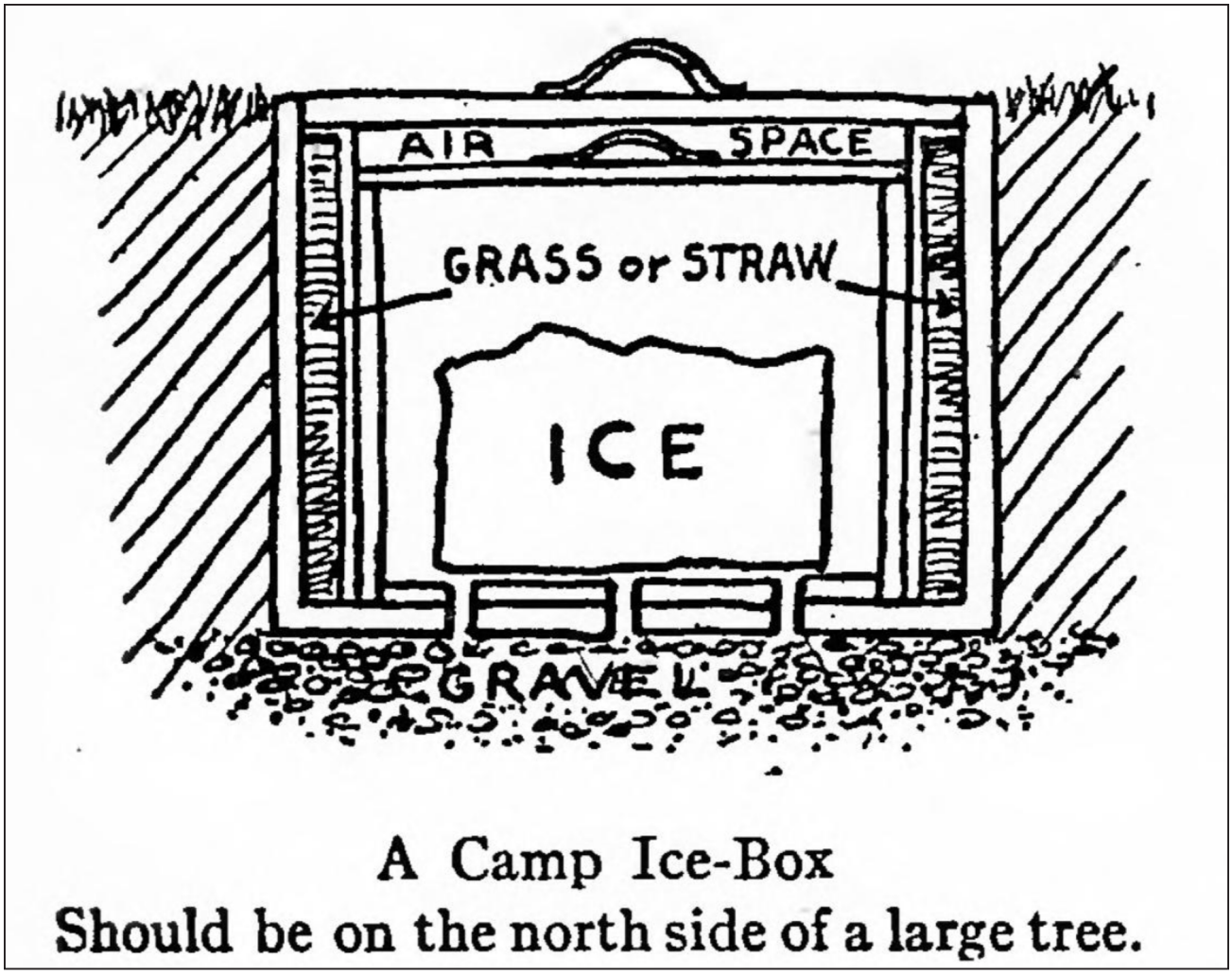


Figure 34. Cross-section of a primitive "Camp Ice-Box" used at Boy Scout camps, 1914. Cave, *The Boy's Camp Book*, 108.

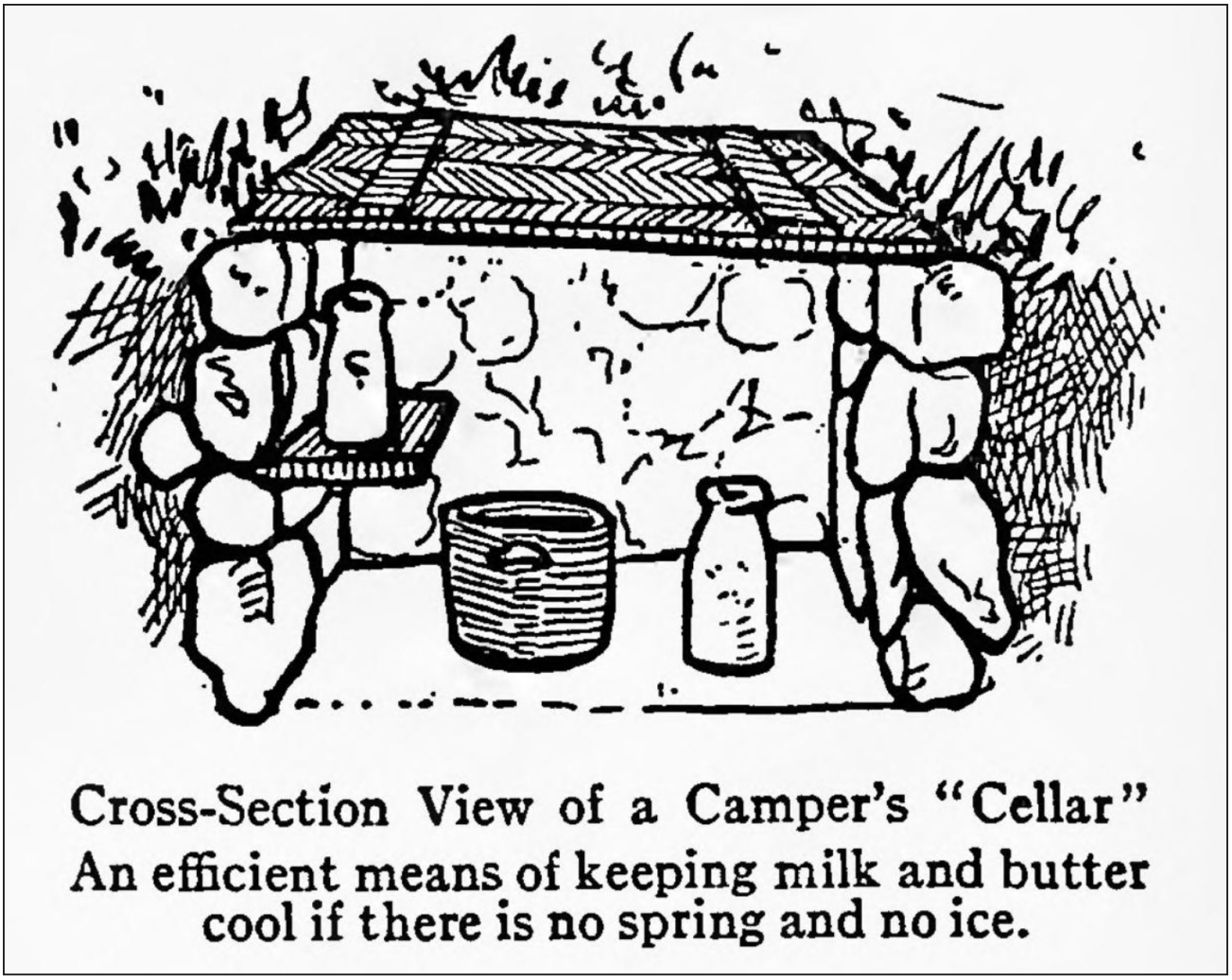
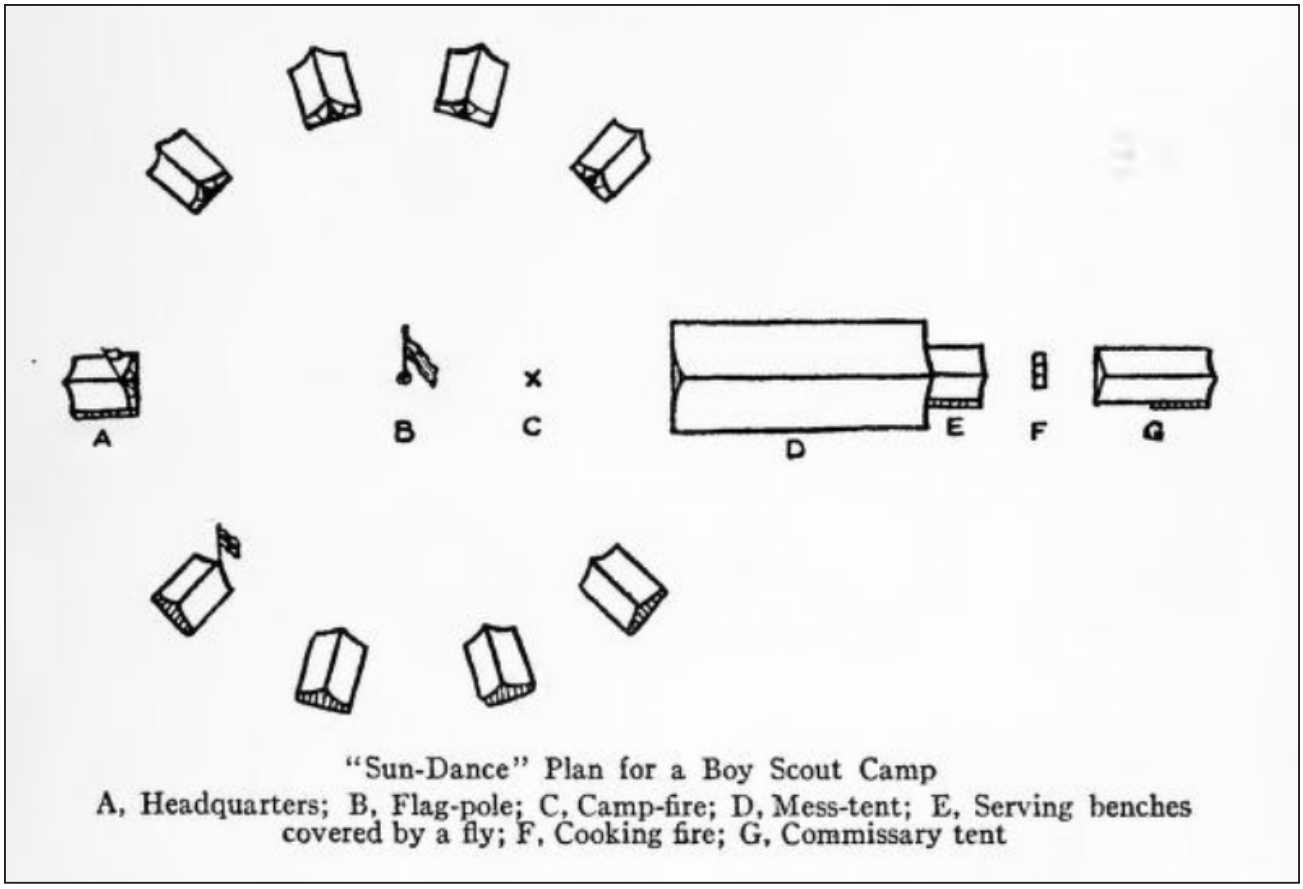


Figure 35. Cross-section of a basic "Camper's Cellar" dug into the ground at a Boy Scout camp, 1914. Cave, *The Boy's Camp Book*, 109.



"Sun-Dance" Plan for a Boy Scout Camp
A, Headquarters; B, Flag-pole; C, Camp-fire; D, Mess-tent; E, Serving benches covered by a fly; F, Cooking fire; G, Commissary tent

Figure 36. A model "sun-dance" plan for a Boy Scout camp, 1914. Note that mess tent is in a prominent position across from the camp headquarters and that its serving benches are in close proximity to the cooking area. Cave, *The Boy's Camp Book*, 15.

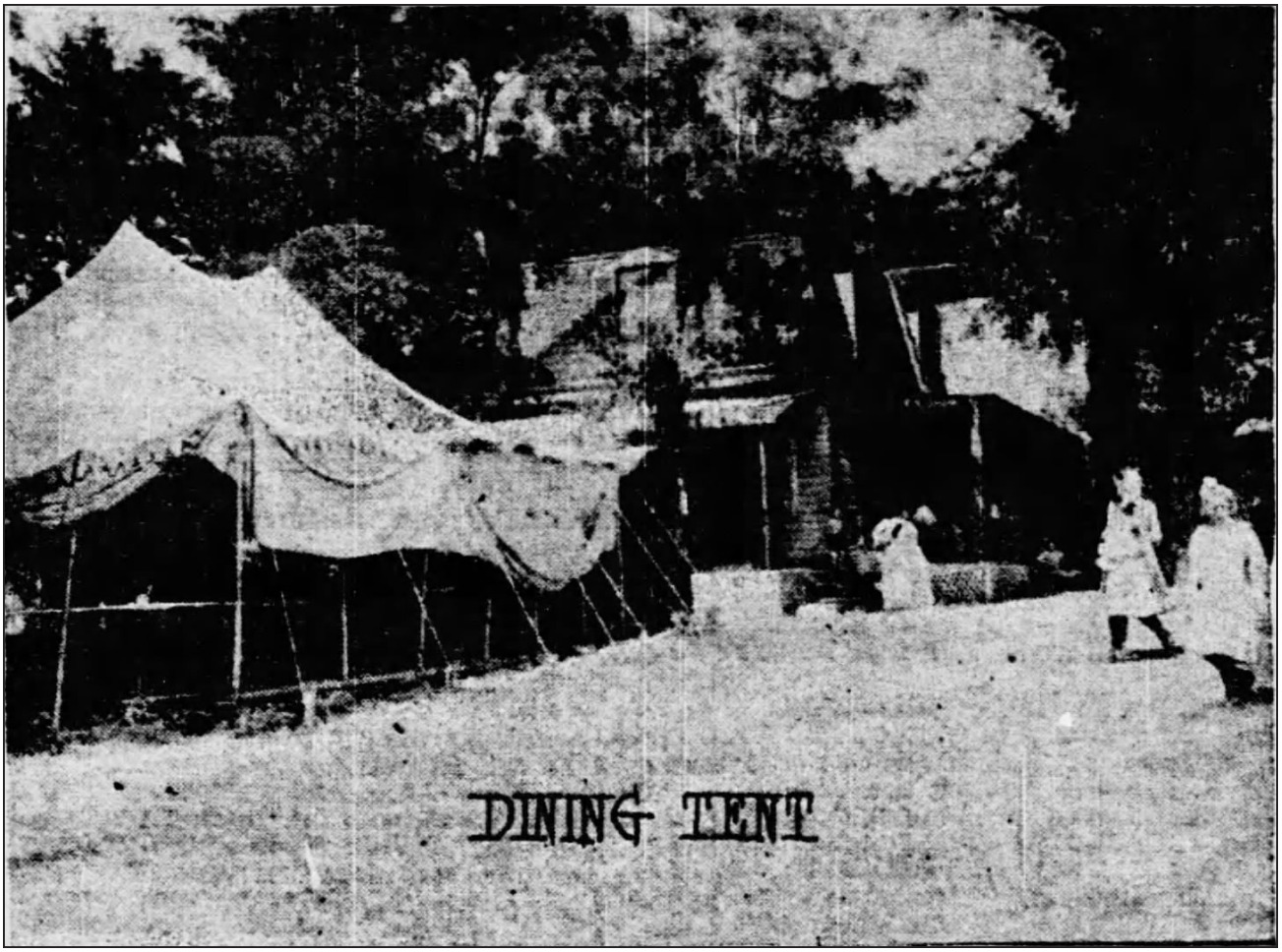


Figure 37. The dining tent at Camp Goodwill at its first location on an abandoned farm in Rock Creek Park, Washington, DC. In the background is the farmhouse where camp staff and campers may have prepared meals. "At Camp Good Will: The Brimming Measure of Childish Happiness," *Evening Star* (Washington, DC), August 20, 1905, 7.

PERMANENT FOOD SERVICE FACILITIES AT ORGANIZATIONAL CAMPS (1920–1935)

As discussed in the context section "Organized Camps," by 1920, organizational camps could increasingly afford their own land and invest in permanent structures that drew heavily from a romanticized frontier aesthetic.[342] Correspondingly, camping publications started offering more—albeit usually still limited—guidance on the design of kitchen and dining facilities. While most agency camps still could not afford land or permanent structures, attempts to establish best practices for permanent cooking and dining facilities would later inform the design and practices standardized through the RDA program.

First and foremost, camps with permanent enclosed dining halls had to contend with the challenges of translating the advantages of cooking and eating outdoors to an indoor environment. In pavilions and tents, fresh air and direct connection with nature had largely, and understandably, been taken for granted. In an enclosed environment, however, they required abundant windows and other ventilating features. This is reflected in *Camping Out: A Manual on Organized Camping*, a 1925 publication from the Playground and Recreation Association of America, which called for dining halls to feature a "liberal use of windows" in order to achieve "a more natural atmosphere" as well as a "ventilating space along the comb of the roof."[343] Images of some dining halls constructed around this time show them to have banded fenestration, a feature repeated at RDAs (Figure 38–Figure 41). Given that these images generally show insulated wood-framed dining halls, where cooks relied on wood- and coal-burning appliances during summer's hottest months, temperature regulation was almost certainly a daunting challenge. As a result, industry publications describe mechanisms that would allow windows to open more fully than conventional double-hung sashes to facilitate increased airflow.[344] Some dining halls even featured fixed-sash windows that swung upwards from hinges at the tops of their frames. Such windows were then secured to rails installed on the ceiling, such that the window opening was fully unobstructed (Figure 41–Figure 42).[345]

With permanent enclosed kitchens, camp directors could also invest in more specialized equipment and infrastructure, and guidance on kitchen design increasingly began to account for inside plumbing, hot water tanks, large cast-iron ranges, rodent-proof storerooms, iceboxes, and dishwashing machines.[346]

Efficiency was also a growing theme in commentary on camp kitchens, drawing from the rhetoric of commercial and institutional settings more than that of the back-to-nature movement. As described by Van Slyck, "[l]ike the school kitchen, which was also the object of professional scrutiny on the part of home economists, the camp kitchen was planned in great detail to secure maximum efficiency, while facilitating sanitary practices aimed at protecting camper health and safety."[347] The rigorous thought put into functional kitchen design is captured in a passage from *Camping Out: A Manual on Organized Camping* (Figure 43):

> There are two openings from the kitchen into the dining room, one through which the soiled dishes are brought to be placed on the scraping shelf. The waiter then passes by the table where salads and cold desserts are placed, and out by the serving table for the hot foods. The dishwashing sink or dishwashing machine is placed near the door with shelves on either side for placing the clean dishes. This is accessible to both the salad and dessert table and the table from which the hot foods are served . . . The table for the preparation of the salads and desserts is in the coolest part of the room and in a corner which can be ventilated. On the other side, away from the stove, is the vegetable sink and the mixing table. The stove is in a corner where it will not be in a draft and from which the hot food can be taken directly into the dining room.[348]

While this transition to a more institutional environment for food preparation may have stemmed in part from logistical considerations—organizational camps had to be efficient and cost-effective to survive—it also corresponded with new ideas about child development that gained traction in the mid-1920s, as discussed in the context section "Organized Camps." While children at organizational camps had previously helped extensively with cooking, taking turns as part of a quasi-kitchen staff headed by a single adult cook, as camps increasingly focused on age-appropriate play and personal development, routine food preparation took on a marginal role in children's experience of camp life. Of course, campers still engaged with food preparation in limited ways—for example through table-service duties, cooking over the occasional camp fire, and packing meals for excursions—but they were not responsible for assisting with the preparation of three regular meals a day.[349] In accordance with the growing separation between campers' dining experiences and food preparation, dining halls increasingly relegated these functions not only to separate rooms but to increasingly distinct wings (Figure 44–Figure 45).[350] These designs did not usually separate the dining room from the kitchen entirely, as service windows and counters still punctuated the partition walls

between the two spaces. Still, this method of spatial organization served as a precedent for the exaggerated T-shaped floor plans popularized for camp dining halls through the RDA program.

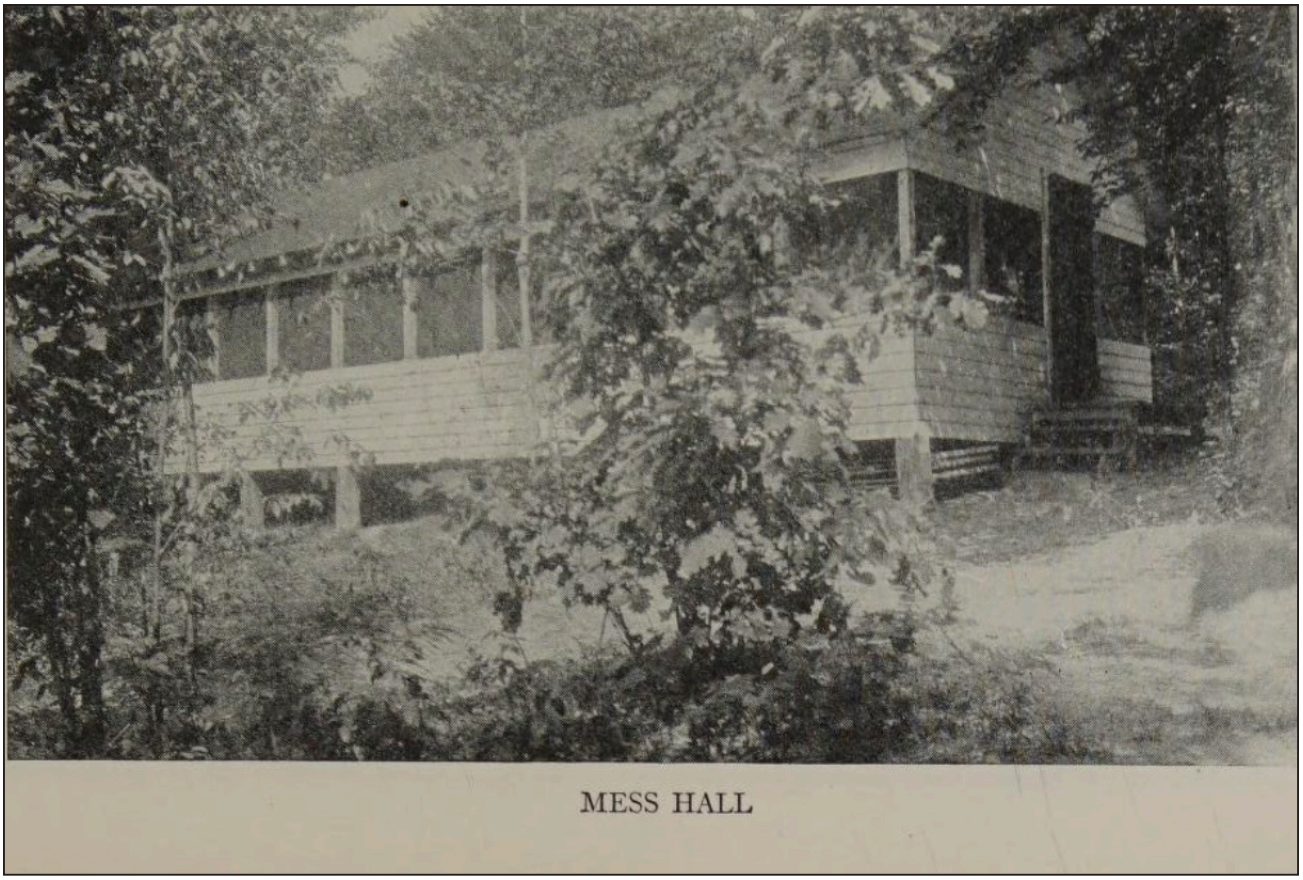


Figure 38. Exterior of the dining hall at Indian Hill Camp near Winnetka, IL, ca. 1927. Davies, *Out of Doors with Youth*, 33.

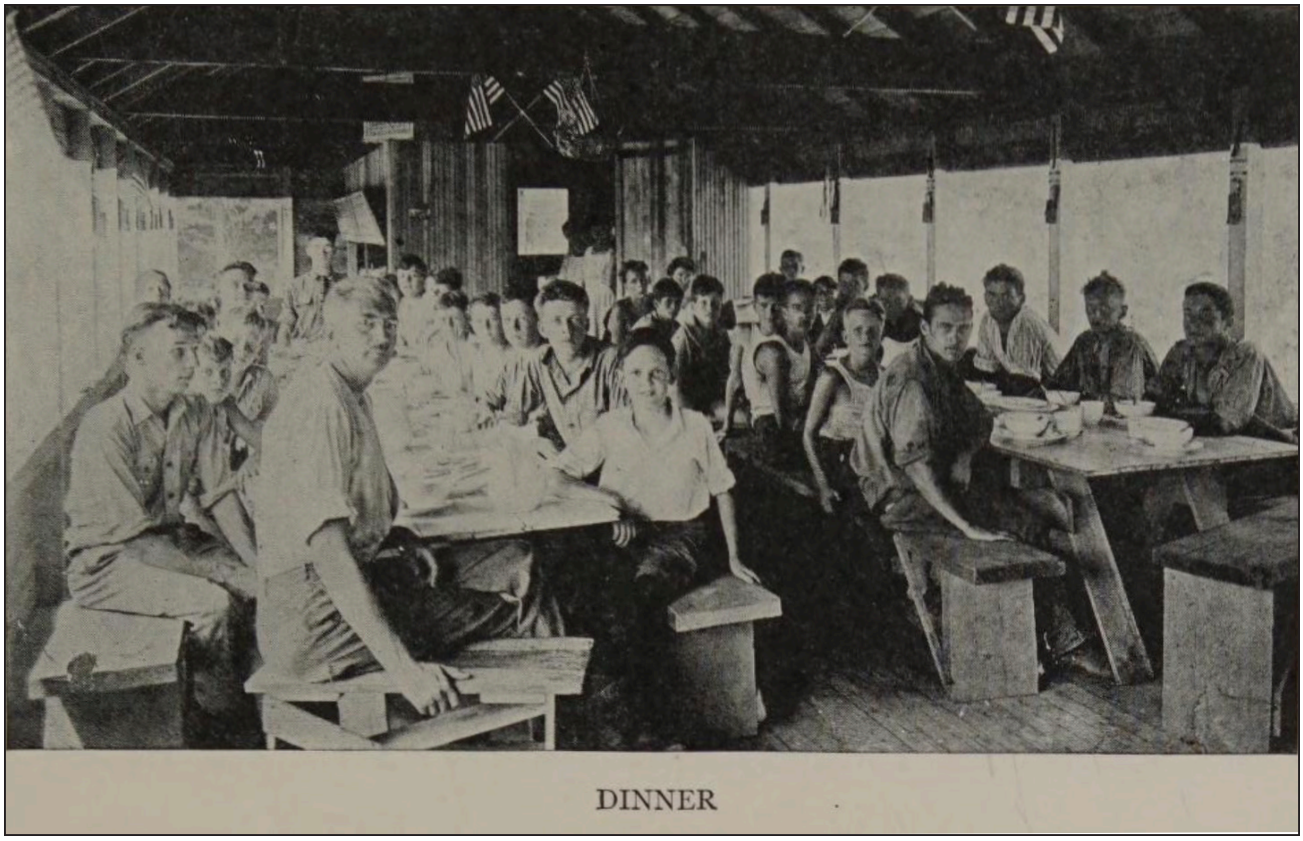


Figure 39. Interior of the dining hall at Indian Hill Camp near Winnetka, IL., ca. 1927. Frederick Davies, *Out of Doors with Youth*, 51.



Figure 40. Exterior of the dining hall and kitchen staff's quarters at Camp Manatoc in Summit County, OH, ca. 1996. The wing on the left with a ridge vent and a large number of windows contains the dining area. This building was designed by Albert Good in 1931. Winstel, "Camp Manatoc Dining Hall."



Figure 41. Interior of the dining room at Camp Manatoc in Summit County, OH, ca. 1996. Winstel, "Camp Manatoc Dining Hall."



Figure 42. Detail of the windows at Camp Manatoc in Summit County, OH, ca. 1996. Winstel, "Camp Manatoc Dining Hall."

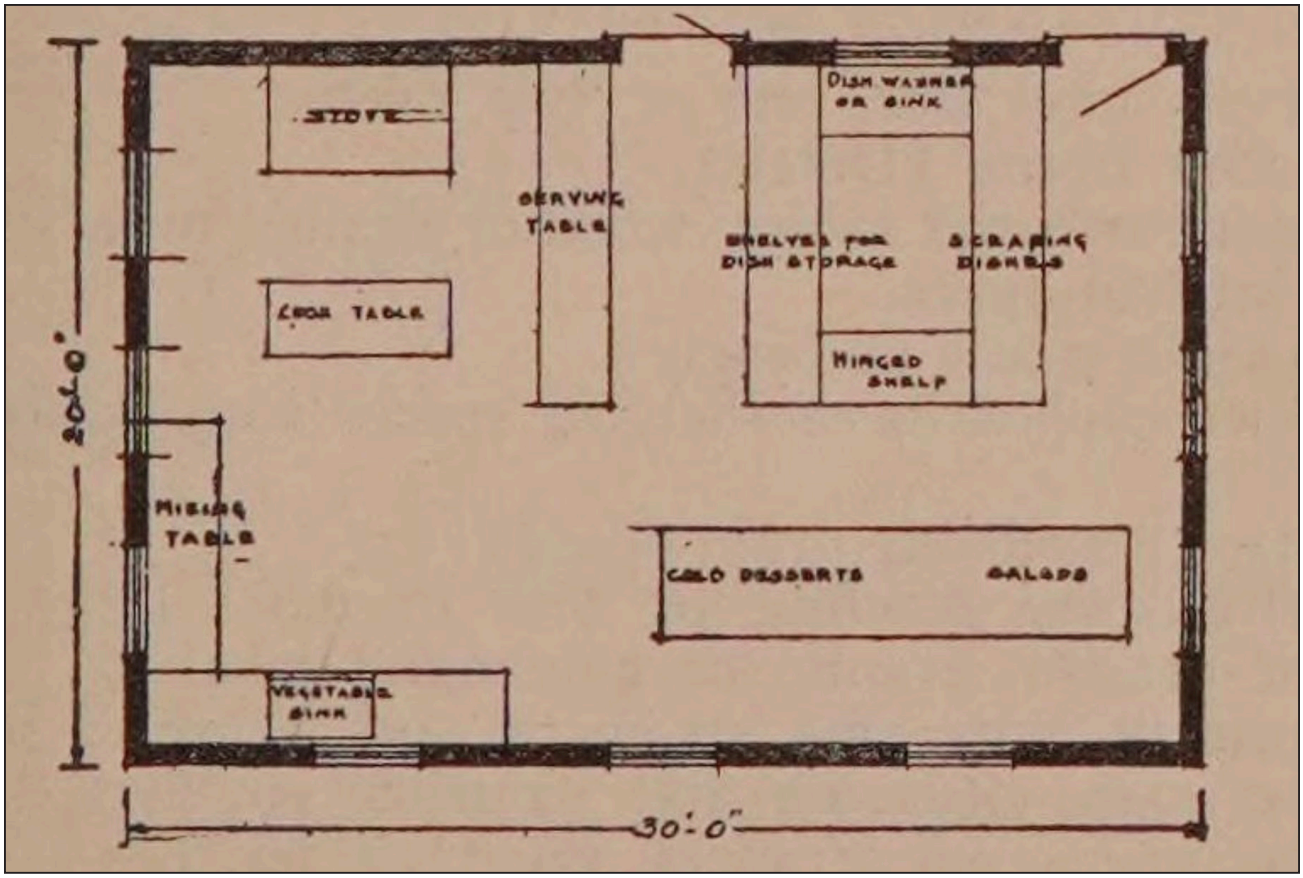


Figure 43. An example of an efficient kitchen layout, as described by Weir in *Camping Out: A Manual on Organized Camping*, page 79.

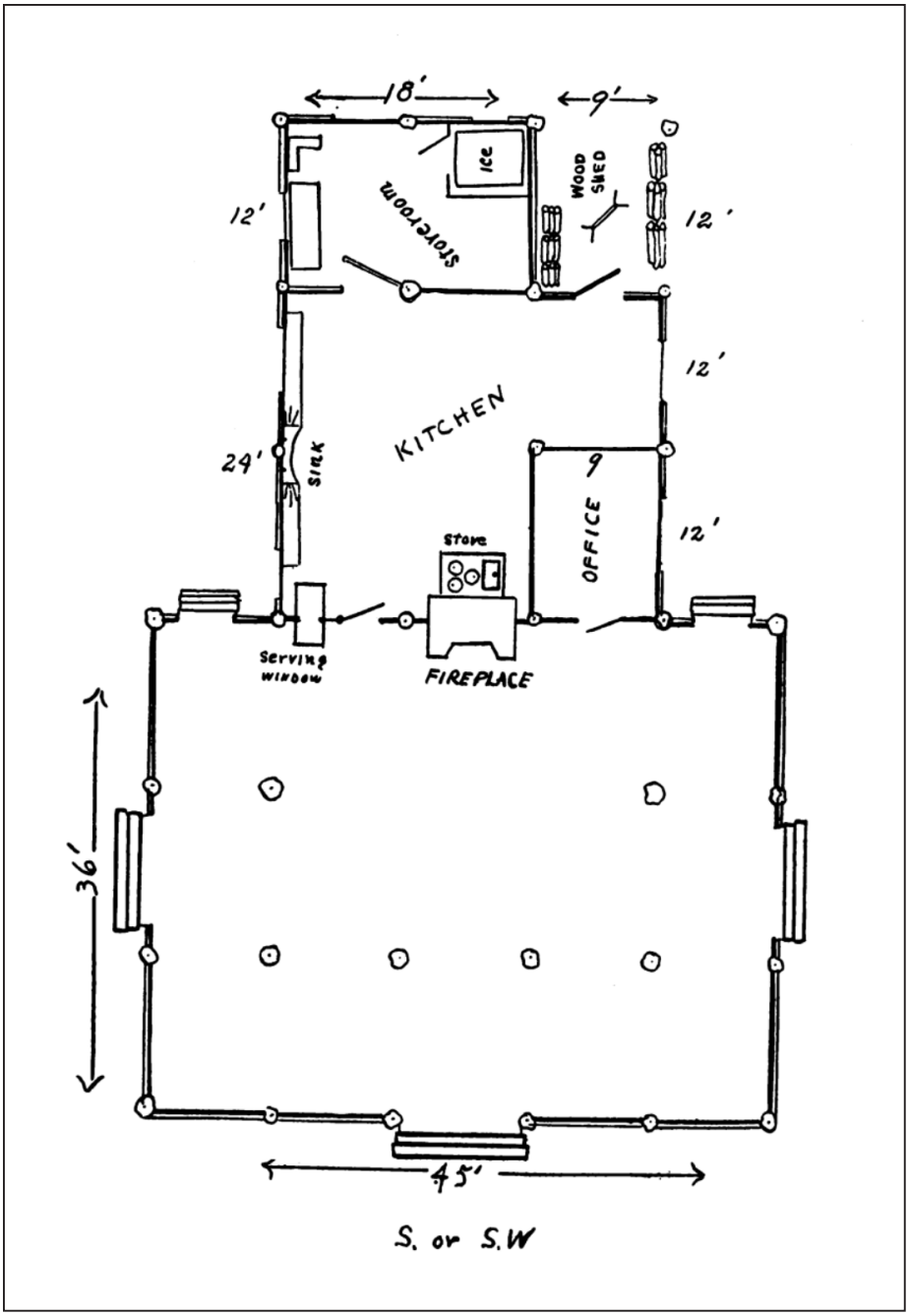


Figure 44. Example of a dining hall floor plan, 1920. While this dining hall features a T-shaped plan, the two wings are not nearly as distinct as seen with RDA dining halls. Note that the fireplace—the focal point of the dining room—is located on the partition wall between the dining room and the kitchen. While this allows the dining room fireplace and kitchen range to share a single chimney, it also directs diners' attention to the kitchen entrance and serving window, which offered a direct view into the kitchen. Girl Scouts, Campward Ho!, 35.

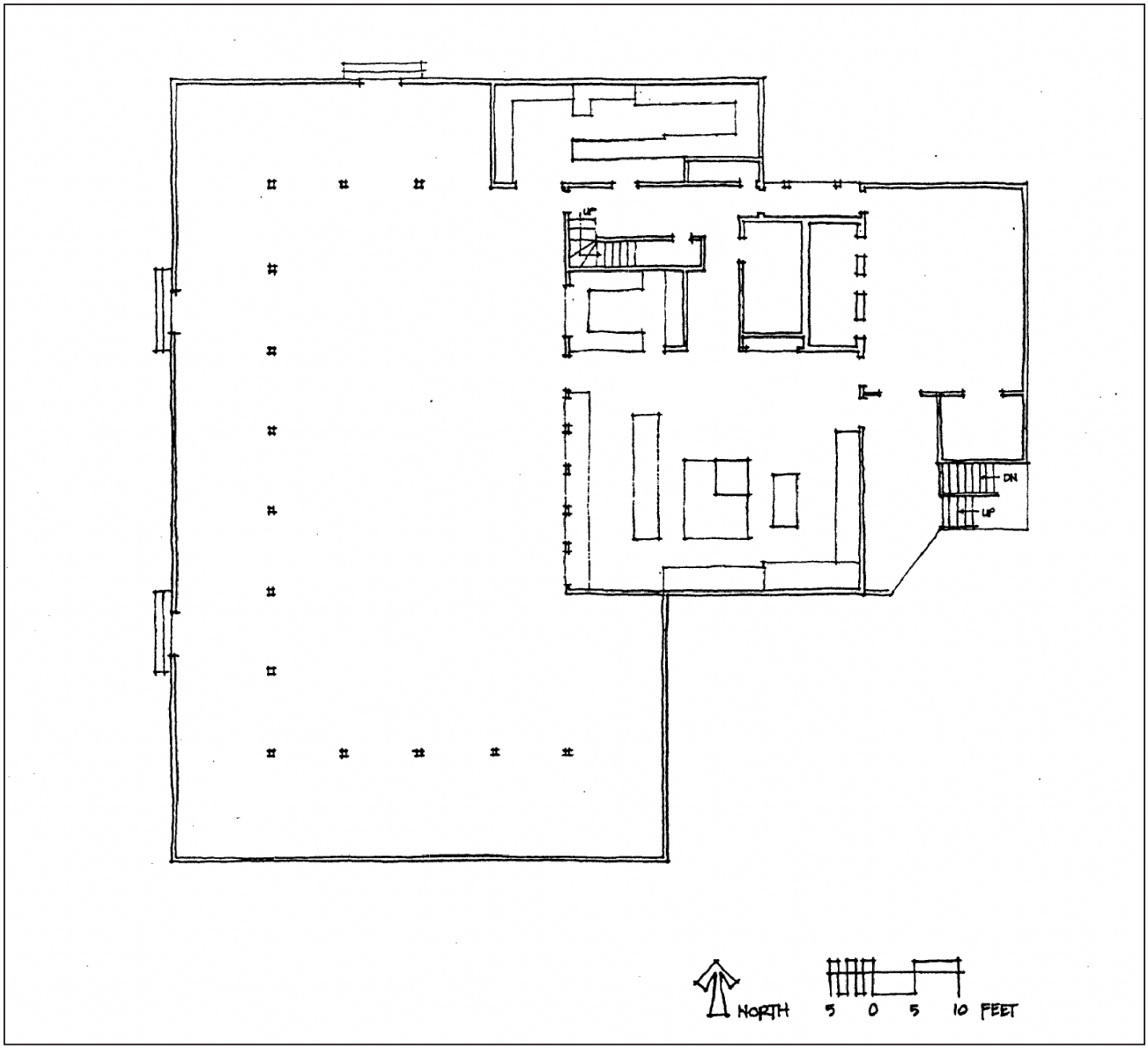


Figure 45. Floor plan of Camp Manatoc dining hall in Summit County, OH, ca. 1996. The building was originally constructed in 1931. Winstel, "Camp Manatoc Dining Hall." Edited by Building Conservation Associates, Inc.

DINING HALLS AND RDAS (1935–1942)

As with many of the innovations offered by the RDA program, its contributions to dining hall design were not entirely unprecedented but rather built upon pre-existing trends. The most inventive features of RDA dining halls seem to stem not from specific aspects of their individual spaces—dining rooms and kitchens—but rather from the relationship between the two.

Much of the guidance offered in Julian Salomon's 1936 checklist of requirements for camps structures and in *Park and Recreation Structures, Part III*, is informative, yet hardly remarkable.[351] Dining halls were to be located in each camp's administrative center, with the dining room facing east or southeast, presumably to avoid the sunset's evening glare. They were also to have direct access to a primary service road from their kitchen wings.[352] These publications emphasized the importance of large numbers of windows, specifically with low sills, that not only let in air and light but also allowed campers to take in "wide and pleasing views" from their seats (Figure 46–Figure 49)[353] The necessity of "completely effective insect screening," was also underscored. *Park and Recreation Structures, Part III* describes fireplaces as "welcome feature[s]" that offer "cheer and warmth . . . on chilly mornings and evenings and in wet weather," and the model plans included in the volume generally show fireplaces situated toward one or both ends of the dining room. The book offers little guidance regarding furniture. Tables were to accommodate four to eight people, be movable, and—unlike outdoor picnic tables—be unaffixed to any benches.[354]

Efficiency continued to be a major theme in the design of RDA kitchens. *Park and Recreation Structures* called for them to properly sized—while acknowledging that "[t]here is no glib formula for calculating the exact desirable size—and "zoned for three basic functions—preparation of food, serving of food, and dishwashing—arranged in the proper sequence."[355] The safety and comfort of kitchen staff was also a prominent topic in NPS guidance regarding kitchen design. For example, concrete slab flooring was recommended for use under the ranges for fire prevention, but it was to be otherwise avoided both for budgetary reasons and because it was "harder on the feet of those who must stand on it all day."[356] Similarly, ventilation was a dominating concern, with the publication even asserting that, "the temper of the kitchen staff and the temperature of the kitchen would appear as parallel

movements if shown by graphs." To address this issue, the publication calls for "an abundance of windows," "louvred screened openings at the floor line," and a ridge ventilator. However, unlike the windows in the dining room, which were to have sills "low enough to afford persons seated views of the outdoors," those in the kitchen were to be "high enough to clear all counters and sinks at a suitable working height."[357]

The publication also addresses a number of kitchen "dependencies," that facilitated the work of cooking while not directly being part of the kitchen. Necessary dependencies included separate refrigerators—a term used interchangeably with iceboxes—for meat and vegetables; a rodent proof storeroom lined with "quarter-inch wire mesh;" and a loading platform at truck height, preferably of concrete or masonry construction for ease of cleaning and durability. The publication also suggests a number of "dependencies" whose inclusion in the dining hall depended on the size and layout of the surrounding camp. A toilet and wash basin for kitchen staff were to be included if the site lacked nearby alternatives in the interest of "the economy of saved time." A "cool room" from which one accessed the refrigerator was suggested for storing certain types of vegetables and to protect "the ice box [*sic*] against kitchen heat."[358] For large camps, the publication also recommends an office for a dietician or steward, "where accounts and deliveries might be checked," advising that it be "be a small room . . . near the service entrance door."[359] One of the few kitchen dependencies not recommended to be included within the dining hall building was storage for kitchen fuel, which by this time potentially included wood, coal, gasoline, and oil.[360]

Perhaps the most profound design element of RDA dining halls, however, is how they expressed and managed campers' new, limited role in food preparation. Most RDA dining halls featured distinctive T-shaped plans, in which the kitchen emerged perpendicularly from the middle of the dining room. Commenting on the significance of this plan, Van Slyck writes:

> Although related to the form of earlier mess halls, this arrangement minimized diners' awareness of the kitchen. In part, this was achieved by reorienting the dining room away from the kitchen, a change reinforced by relocating fireplaces to the end walls. The T-shaped plan also deaccentuated the kitchen by introducing windows into the walls on the kitchen side of the dining room, an arrangement that enhanced an impression of the dining room as a freestanding structure. What is more, the introduction of a separate buffer zone between

> kitchen and dining areas helped ensure that kitchen sounds and smells were less likely to intrude upon the dining room.[361]

Importantly, the "buffer zone" of which Van Slyck writes is the service counter, which in most RDA camps had been moved behind the partition wall between the dining room and kitchen. This area acted not only as a buffer for the sake of the campers' dining experience but also as a barrier that prevented campers from challenging the patience of the kitchen staff. Regarding this topic, *Park and Recreation Structures* explicitly advised, "[service] counters should be continuous, with gates or hinged tops at any required openings to bar the campers from the kitchen help's field of operations" so that "amateur help will not recurrently short circuit the professional and blow the fuse of morale."[362] Similarly, the publication also recommends locating a porch or breezeway near the kitchen, where campers could carry out their limited food-related tasks such as retrieving "supplies for a cookout or an overnight trip."[363]

The separation between the dining room and kitchen was reflected not only by the spatial organization of RDA dining halls, but also by stylistic differences between the two spaces. Regarding this matter, Van Slyck writes:

> Camp dining rooms retained—and in some cases exaggerated—the rustic qualities of older mess halls. Indeed, camp histories often celebrate the work of local craftsmen who built the dining hall, hewing the logs for the walls and roof trusses, laying the stone for the fireplace, and forging hand-hammered light fixtures. On the other side of the swinging doors, however, the kitchen was a high-tech environment.[364]

In summary, RDA dining halls embodied organized camps' new orientation towards child development. Camps no longer sought to train children for the adult world but rather to nurture the development of their unique personalities and soft skills. This entailed the reconceptualization not only of camp programming but of spatial organization, as campers were increasingly removed from areas associated with the work of adult staff members. Moreover, in the realm of food preparation, the "back-to-nature" philosophy that underscored the early history of the camping movement gradually evolved into aesthetic trappings that served as the backdrop for children's programming. Routine meal preparation no longer took place in primitive, highly visible, and frequently open shelters. Rather, campers were encouraged to enjoy meals in a conspicuously rustic, purpose-built dining room that belied the increasingly high-tech and sterile environment of the kitchen, which—it is worth noting—

had direct and frequent contact with the modern world beyond the camp in the form of food deliveries. Like a theater set, the rustic dining room transported campers to a charming, immersive, and ultimately artificial setting. Behind the curtain, kitchen staff, stewards, and dieticians maintained this façade by orchestrating a complex network of food procurement and preparation activities. If the children were to glimpse too much of this work, the magic might be lost.

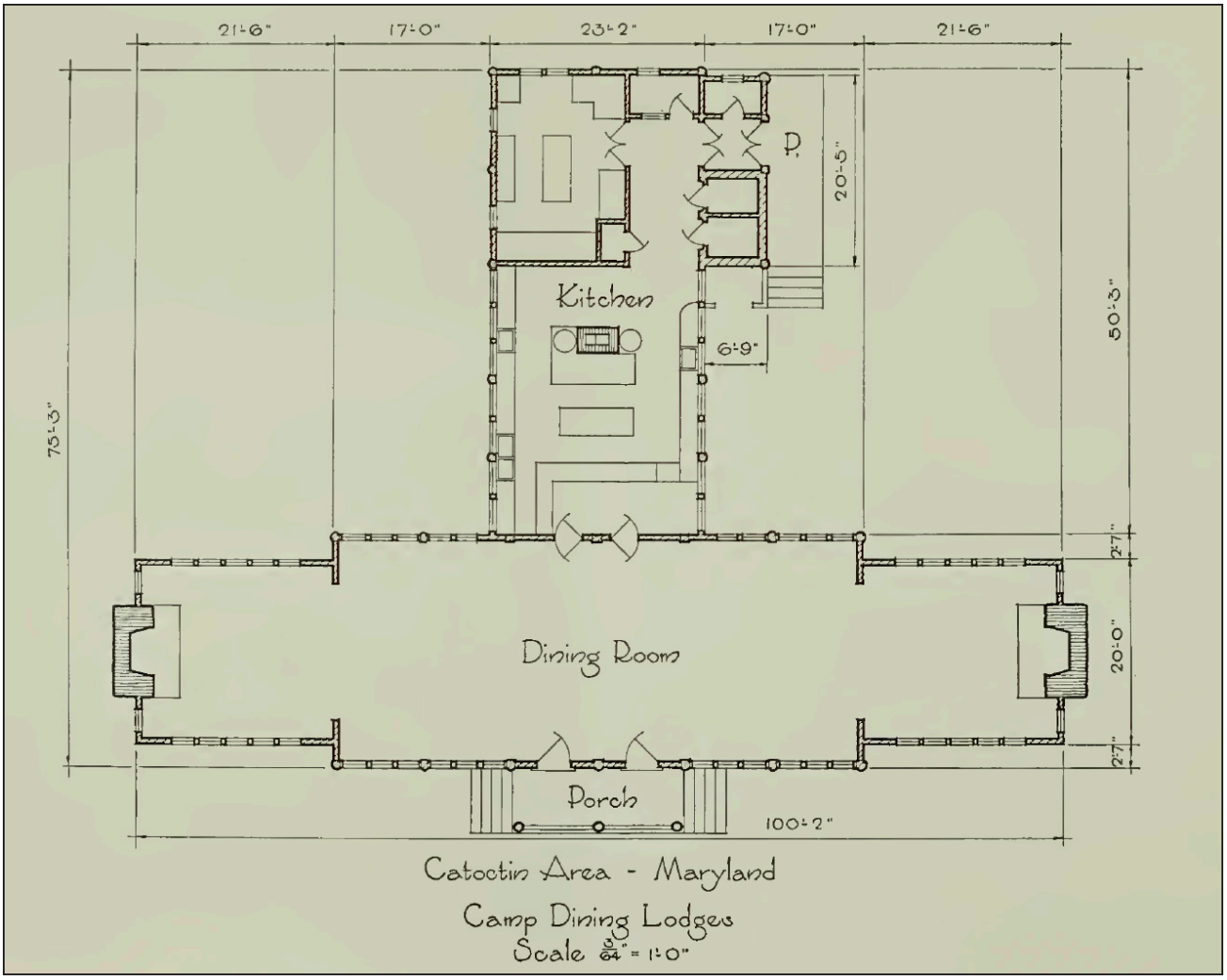


Figure 46. The floor plan of the Camp Misty Mount Dining Hall—originally part of the Catoctin RDA—near Thurmont MD, ca. 1937. This floor plan incorporates much of the guidance given in *Park and Recreation Structures, Part III*, including a T-shaped floor plan and a continuous service counter that blocks "camper-waiters" from entering the main area of the kitchen but is also concealed from the dining area by a partition wall. The fireplaces on both ends of the dining room direct attention away from the entrances to the kitchen. Good, *Park and Recreation Structures, Part III*, 166.



Figure 47. Exterior view of the Camp Misty Mount Dining Hall, looking towards the intersection between the service wing and the dining wing, ca. 1987. From this view, one can observe the concrete loading platform leading to the service wing's main entrance, as well as the difference in size between the windows in the dining room and the kitchen. Leach, "Camp (1) Misty Mount Historic District."

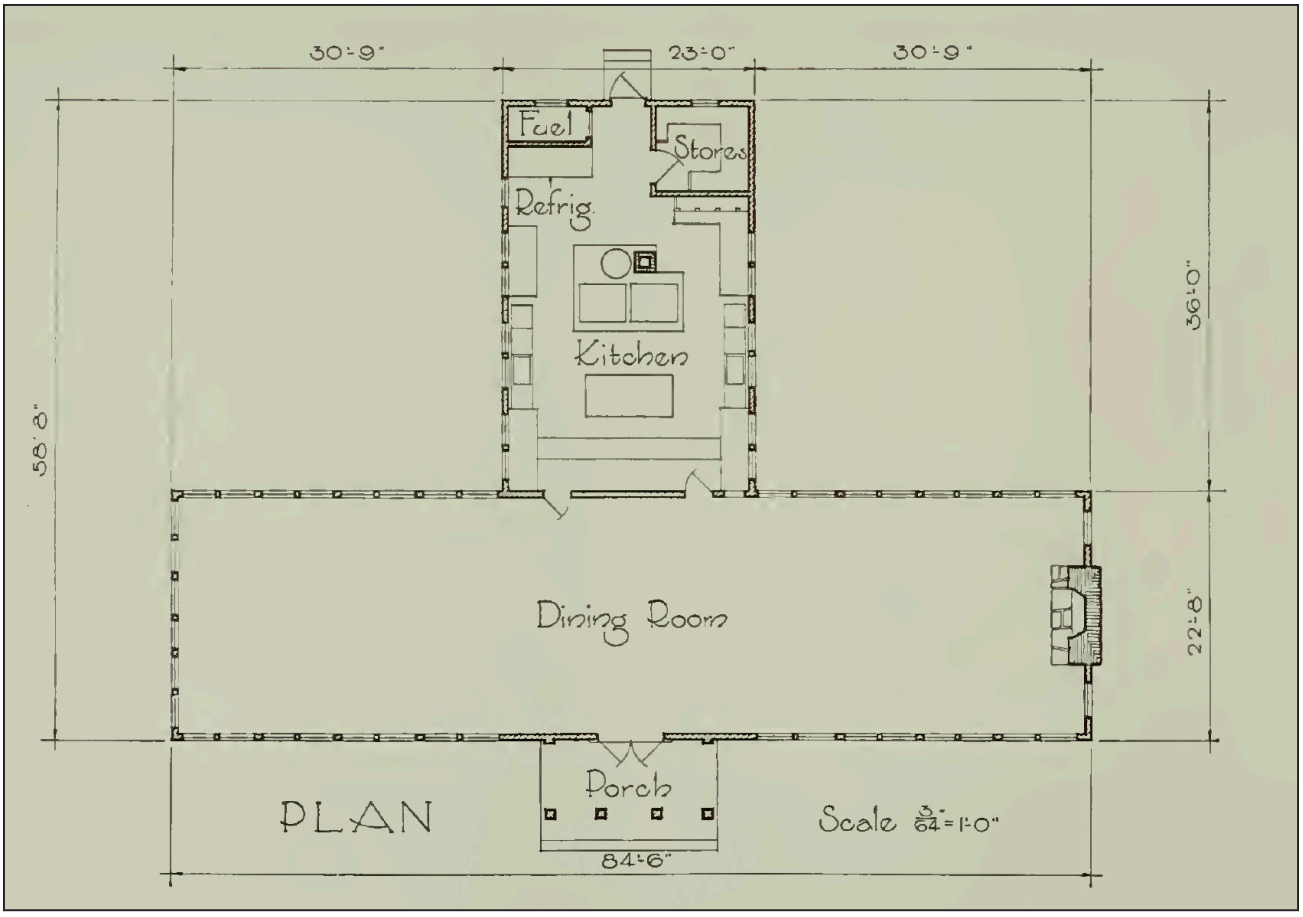


Figure 48. Floor plan of the dining hall at the Montserrat RDA—now Knob Noster State Park—in Johnson County, MO, ca. 1937. This design features many of the same typical elements of RDA dining hall design as the Camp Misty Mount Dining Hall. Good, *Park and Recreation Structures, Part III*, 168.



Figure 49. The exterior of the dining hall at Montserrat RDA, n.d. Missouri State Parks and University of Central Missouri History Program, "Knob Noster State Park Camp Bobwhite Dining Hall," *Historic Missouri*, accessed February 29, 2024, https://historicmissouri.org/items/show/46.

ORGANIZED CAMP DINING HALLS IN THE MID-TO-LATE 20TH CENTURY

Many aspects of RDA dining hall design appear to have remained relevant for organized camps throughout the mid-20th century, with major departures stemming from the adoption of new technologies and materials, a stylistic shift towards modernism, and increasing variety in floor plan typologies. However, perhaps the most notable break with previous generations of dining halls—and the most profound effect of the RDA program—was the increasing involvement of formally trained architects in dining hall design.

As described above, organized camps had already begun adopting technology used in contemporary commercial kitchens as early as the 1920s. This trend continued as the rate of technological innovation increased during the post-war era. To name an example, while *Park and Recreation Structures, Part III*, focuses entirely on icebox-type refrigerators for camp dining halls, a mere 10 years after its publication, Julian Salomon underscored the superiority of electric refrigeration in a new book for the GSA, going as far as to advise that camp kitchens invest not only in walk-in refrigerators for meats and vegetables but also in deep-freeze lockers as well as reach-in refrigerators for the main area of the kitchen.[365] Writing of the adoption of new varieties of kitchen technology, Van Slyck notes that "[w]ith their hard, reflective surfaces in industrial materials, these fixtures fundamentally altered the visual character of the kitchen…"[366] The incorporation of such technologies in camp kitchens also correlated with an increasing emphasis on sanitation as well as health and safety regulations—especially relevant topics for food-service facilities. Electric refrigerators, for example, were a more reliable means of maintaining food at safe temperatures than their predecessors, and efficient dedicated hot-water heaters allowed camps to adopt a scientific approach to dish sanitization by requiring dishes be "immersed in 180-degree water for at least two minutes" after they had already been washed.[367] Given the importance of such technologies to food- service safety, industry publications as recent as 1989 assert that "[i]f there is one structure of the camp that absolutely requires electrical power, it is the kitchen…"[368]

New health and safety standards—as well as other considerations like noise control—had an equally profound influence on the architectural finishes of camp dining halls, with camps increasingly prioritizing materials for their cleanliness, practicality, and economy over their rustic aesthetic. Concrete

floors were adopted early for their ease of cleaning—although Julian Salomon maintained his stance on the superiority of wood floors as late as 1959.[369] By 1979 a gamut of modern floor finishes—including light-colored asphalt, rubber, vinyl asbestos, terrazzo tile, and greaseproof asphalt—were suggested for camp dining halls, based entirely on the ease with which they could be cleaned.[370] In the 1989 publication *Camping: Organization and Operation*, author Jay Shivers offered the following guidance for cooking facilities: "Walls should be covered with a sanitary finish of glazed structural tile, glazed brick, or waterproof hard plaster. Quarry tile is preferred for flooring."[371] Noise control was another aspect of dining hall design that benefited from new materials. Articles as early as 1953 reference the possibility of installing acoustical tiles in camp dining areas.[372] By 1989, Shivers recommended acoustical ceilings for both the kitchen and dining room.[373]

Innovations in the field of architecture and building technology shaped dining hall design in other ways as well, often going together with a modernist aesthetic. At Camp Bliss, for example, the 1954 dining hall featured abundant fenestration and exposed roof trusses, common features of camp dining halls since at least the 1920s. However, by using large expanses of glass and "ingenious tilted-A trusses," architect Edward L. Barnes was able to push these familiar features to a modernist extreme (Figure 50).[374] Considering innovation from another perspective, the dining hall at Ten Mile River Boy Scout Camp in Sullivan County, New York, adopted a remarkably scientific approach to passive climate control, as described in a 1953 issue of *The Camping Magazine* (Figure 51).[375] Whereas previous generations of dining halls had relied largely on an intuitive understanding of cross-ventilation and convection (which necessitated ventilation along roof ridges), the designers of the dining hall at Ten Mile River adopted a more systematic approach to temperature regulation. Notably, the author of the article in *The Camping Magazine* relies on technical terminology to describe the design. The architects selected a lake-side site to take advantage of "air currents created by land-water temperature differential," oriented the building's largest expanses of glass towards the north and incorporated overhangs above the windows to "control solar heat absorption," and calculated the optimal slope of the roof to "keep the angle of incidence to the sun's rays at a minimum."[376] While this building also featured modern materials like concrete floors and reflective aluminum foil roof insulation, the

architects' rigorous approach to climactic design also illustrates the impact of conceptual advances in the fields of architecture and building science.[377]

It is worth noting that the stylistic shift towards modernism evident at Camp Bliss and Ten Mile River was not merely an incidental result of the adoption of new technologies, materials, or conceptual advances. In fact, it was part of a conscious transition away from the rustic qualities of earlier camps. In a 1955 article on new trends in camp building, Julian Salomon explicitly acknowledged this shift, writing:

> Camp structures need not be stark, bare, and barny. Neither do they need to resemble Davy Crockett's log cabin or the heavy stone and timber resort hotels that used to be called rustic. Rather, they should fit easily into their natural surroundings and make a strong appeal to the imaginations of campers. Above all, they should be designed to serve definite functions of the camp program.[378]

During the mid-20th century, a greater variety of dining-hall floor plans grew in popularity, although they were almost invariably compared with the standard T-shaped plan, demonstrating the form's enduring relevance. Y-shaped and arrow-shaped floor plans—illustrated by the dining halls designed for Ten Mile River and for the Lone Tree Area Boy Scout Council in Oak Park, Illinois—offered many of the same benefits as the T-shaped plan (Figure 52–Figure 53). However, by dividing the dining area into two wings, they also purportedly reduced noise levels and "created a psychological feeling of intimacy that was conducive to orderly conduct."[379] Meanwhile, the center of the dining room was still visible from both dining wings, allowing directors and staff to efficiently monitor all campers, make announcements, or lead programming. Other types of plans were also showcased in *The Camping Magazine* such as a "tipi-shaped" dining hall at a Girl Scout Camp in Annapolis, Maryland, and a pinwheel-shaped dining hall at the Rochester Presbytery Campsite in Attica, New York (Figure 54–Figure 55).[380]

Even as organized camps increasingly embraced new materials, technologies, and stylistic conventions, many key programmatic elements of their dining halls remained fundamentally the same. The dining hall at Camp Bliss, for example, retained an overall T-shaped plan divided into four primary zones: a dining room; a service counter/dishwashing area; the kitchen; and kitchen "dependencies" including food storage, refrigeration, and utilities (Figure 56). Notably Barnes created a station where campers could wash their own dishes. However, this station also effectively screened the service counter from the

dining room, achieving the nearly total separation between kitchen and dining spaces seen at RDA dining halls.[381] Dining halls with alternative types of floor plans also exhibit similar methods of zoning and minimizing campers' contact with the kitchen (Figure 52–Figure 53). Even the pinwheel-shaped floor plan of the Rochester Presbytery Campsite dining hall preserves these basic zones while also effectively orienting diners towards heavily fenestrated exterior walls and away from the kitchen (Figure 55). The floor plan even features what appear to be accordion partition walls that can be used to screen the serving area from the dining wings.[382]

Even much of the guidance provided in *Camping: Organization and Operation*—published 51 years after *Park and Recreation Structures*—reiterates advice that had been present in dining hall design since the 1920s. It calls for camp dining halls to be well-ventilated, comfortable, and uncongested as well as rodent and insect proof. It also indirectly affirms the spatial organization developed through the RDA program, writing that "the eating area should be completely separate from the kitchen area" and that the kitchen should contain separate zones for the food preparation, serving, dishwashing, and storage.[383] However, in a notable deviation from RDA dining hall design, the book recommends L-shaped, I-shaped, and rectangular floor plans in addition to the standard T-shaped plan.[384]

Perhaps most importantly, however, mid-to-late 20th century publications on organized camp dining halls underscore the importance of trained design professionals. Prior to the RDA program, organized camps seldom hired architects.[385] By the mid-20th century, however, *The Camping Magazine* had featured multiple articles on architect-designed dining halls, including those mentioned above. In 1955, Julian Salomon even asserted—perhaps self-servingly—that "new camps demonstrate that when building, even the most experienced camp directors can profit by the services of someone with specialized knowledge of planning and building. . ."[386] Later books on camp design and management also explicitly advise readers to consult design professionals when constructing a dining facility. In *Camp Administration: Schools, Communities, Organizations*, published in 1971, for example, the authors offer little in the way of guidance regarding the ideal dining hall, recommending instead that camp directors engage an architect who would be "free from preconceived ideas and . . . imaginative in his thinking."[387] The

authors even assert that "there is usually no question as to the feasibility of selecting an architect for designing the lodge, dining facilities … or other major structures," implying that hiring an architect for important camp buildings was a nearly universal practice.[388] Similarly, a 1979 publication provides readers with superficial guidance regarding dining and cooking facilities—mentioning, for example, that "lighting should be adequate"—but ultimately concludes that a "person experienced in kitchen arrangement and equipment should consulted."[389] Indeed, the transformation of organized camps facilities from largely ad-hoc structures to a genre of building typologies worthy of rigorous professional design consideration may be one of the most enduring legacies of the RDA program.



Figure 50. Interior of the dining hall at Camp Bliss in Fishkill, NY, ca. 1955. Schnall, "Architecture Goes Camping," 136.

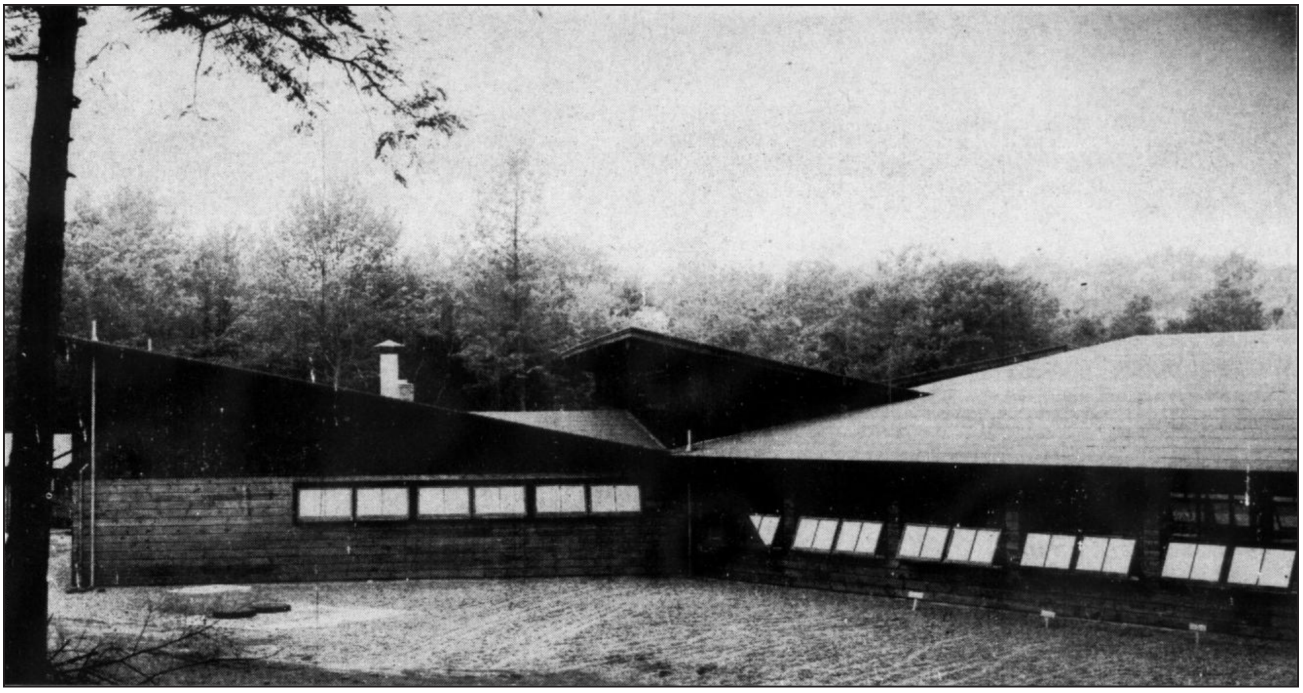


Figure 51. The exterior of the dining hall at Ten Mile River Boy Scout Camps in Sullivan County, NY, ca. 1953. Pound, "Modern Dining Hall Design," 23.

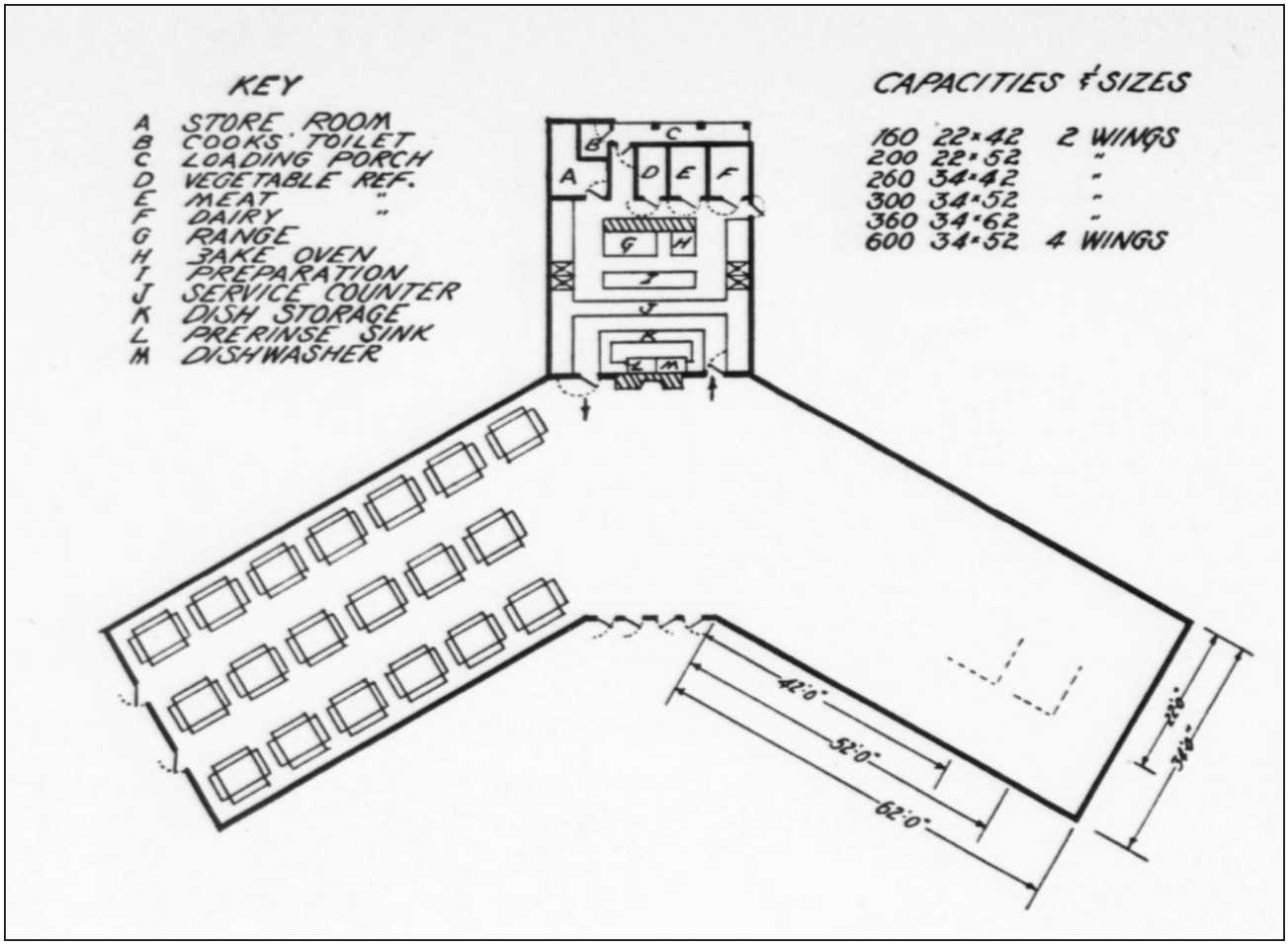


Figure 52. The Y-shaped floor plan of the dining hall at Ten Mile River Boy Scout Camps in Sullivan County, NY, ca. 1953. Pound, "Modern Dining Hall Design," 24.

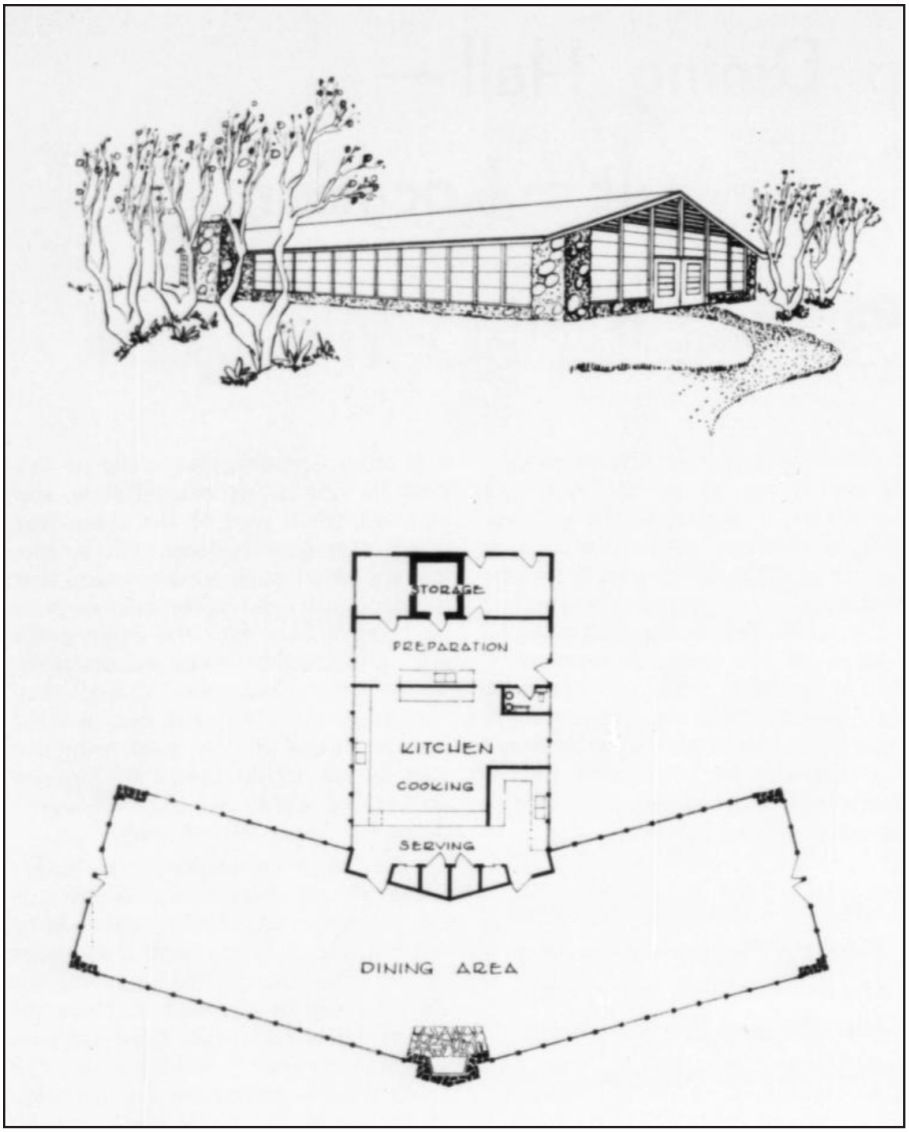


Figure 53. Architect's rendering and floor plan of the dining hall designed for the Lone Tree Area Boy Scout Council in Oak Park, IL, ca. 1959. Salomon, "Camp Dining Hall—It's [*sic*] Location, Design, Fittings" 22.



Figure 54. The exterior of a "tipi-shaped" dining hall designed by Rogers and Taliaferro for a Girl Scout Camp in Annapolis, Maryland, ca. 1955. Salomon, "Recent Trends in Camp Building," 14.

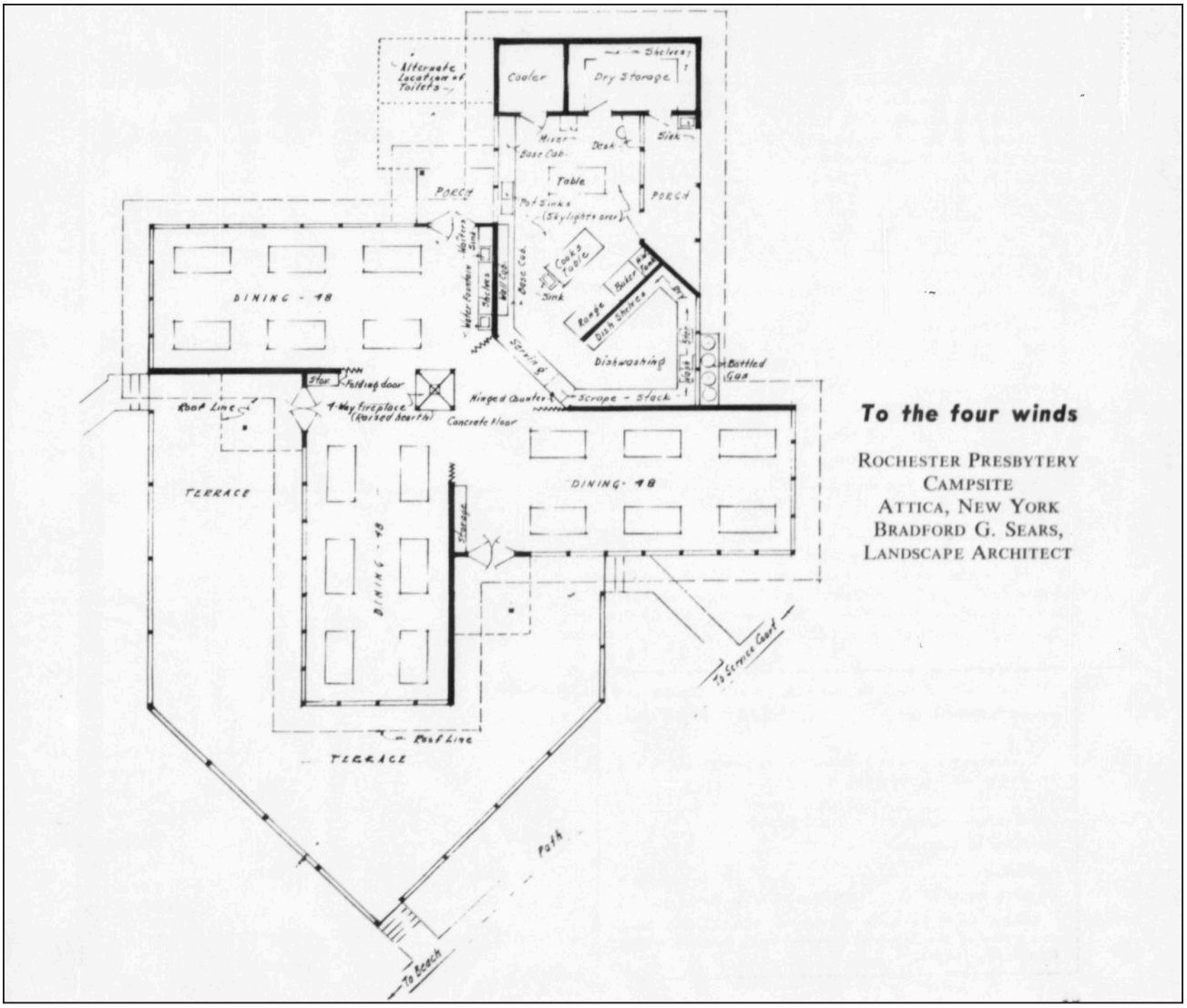


Figure 55. The pinwheel-shaped floor plan of the dining hall at the Rochester Presbytery Campsite in Attica, NY, ca. 1955. Salomon, "Recent Trends in Camp Building," 15.

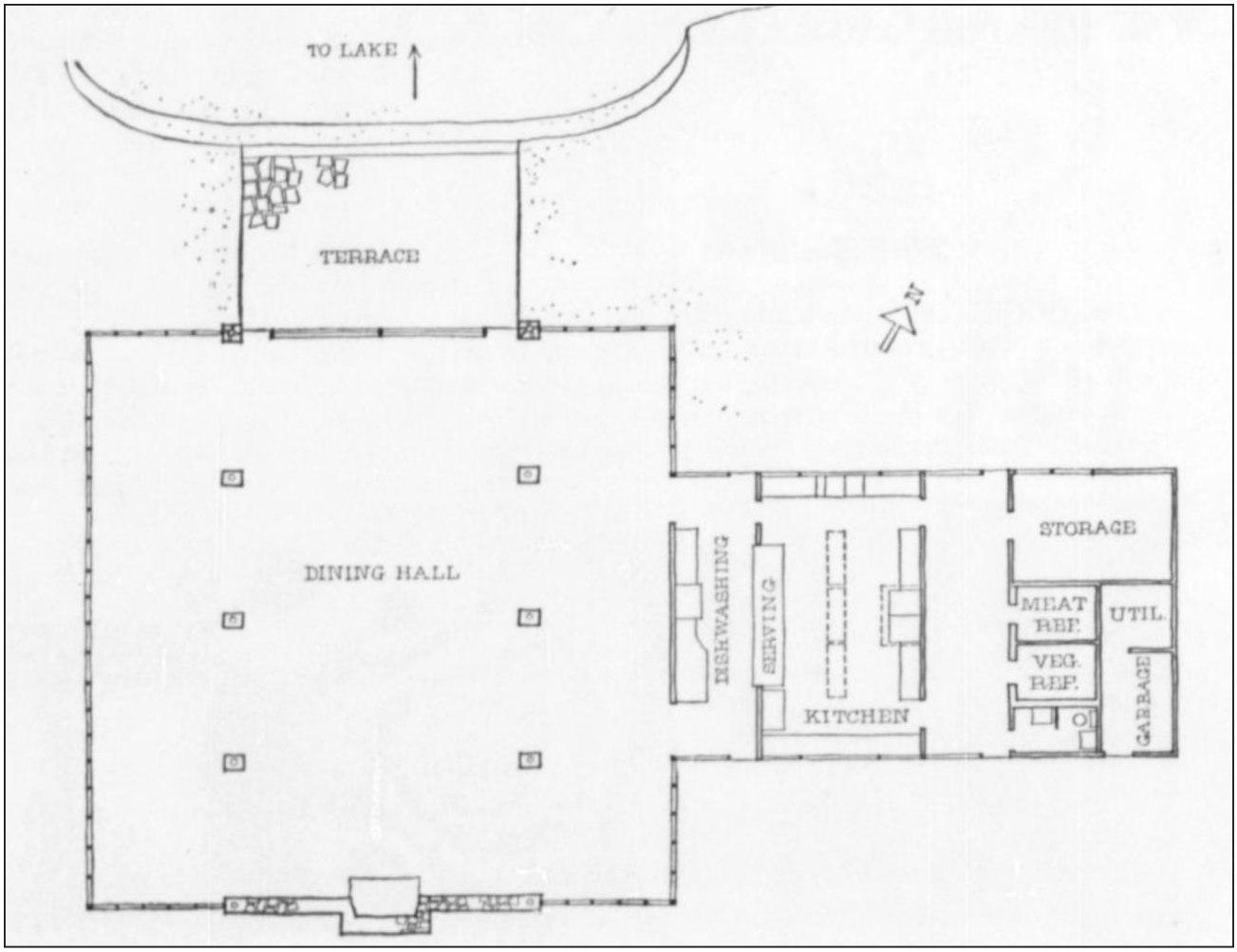


Figure 56. Floor plan of the dining hall at Camp Bliss in Fishkill, NY, ca. 1955. Schnall, "Portrait of a New Camp," 20.

Chronology of Development and Use

DESIGN AND CONSTRUCTION (1936–1937)[390]

While construction at Cabin Camp 3 commenced in early 1936, planning for the camp's dining hall did not begin until January 1937, when the DOI allotted $6,480.20—including $3,980.20 for labor and $2,500.00 for materials—for the construction of the building. Bernard J. Liff completed a series of drawings for the Cabin Camp 3 Dining Hall between late April and early May 1937, and by mid-June, the plans had been approved by W.R. Hall, the Chopawamsic RDA Project Manager; S. M. Woodward Jr., a regional inspector with the NPS; Herbert Evison, Associate Director of NPS Region One; and the central office of the NPS's Branch of Planning and State Cooperation in Washington, DC. The Washington office offered only the following minor critique: "The dining tables shown on the plan for this job are 33 inches high. Inasmuch as they are too high for use by children, it is recommended by Julian H. Salomon, Field Coordinator, that the high be reduced to 30 inches."[391]

The construction of the dining hall—designated as "Job No. 111" in the Chopawamsic RDA's records—likely began even before all parties had approved its plans, as it was intended to be completed by the time Cabin Camp 3 opened in July 1937. While much of the labor at Cabin Camp 3 has been attributed to CCC companies based at camps SP-26 and SP-22, work records describe the dining hall as an "ERA job" undertaken by "ERA workers." This likely indicates that the building was constructed primarily by WPA workers, as "ERA" can refer either to the Emergency Relief Administration, a predecessor to the WPA, or the Emergency Relief Appropriation Act of 1935, which funded the WPA.[392] In contrast to the CCC, which enlisted only young unmarried men, WPA employment was unrestricted by age, marital status, or gender.[393]

Ultimately, the dining hall was not completed by the time Cabin Camp 3 opened in July. According to Hall, the size of the construction materials, age of the WPA workers, and summer heat were all factors in this delay:

> A large proportion of the materials required consist of heavy timbers, which are difficult for our ERA workers to handle. Our carpenters have been rather slow in erecting the plates, roof trusses, purlins, rafters, etc. The men we have employed on this job are most all past middle age and have various infirmities which prevent them from working at maximum speed and efficiency. The summer heat has also been a hinderance in this connection.[394]

Consequently, Hall requested emergency approval to direct the labor of CCC enrollees from camp SP-22 to the project. Between July and August 1937, these

CCC workers expended 455 man-days on the dining hall, with their work including "the framing and finishing of the kitchen wing, the construction of the refrigerator and building the dining room tables and benches."[395]

In August 1937, Hall submitted a request for an additional $1,389.90 worth of labor from WPA workers and $190.00 worth of materials. These materials included various types of hardware, fixtures, and tools, including items that had been "overlooked entirely" when initially purchasing supplies—including window spring bolts, sandpaper, and a refrigerator drainpipe—as well as items that had been ordered in an insufficient quantity. The request also included 2,000 board feet of tongue-and-groove flooring, as much of the previously supplied flooring was of poor quality or had gone to projects that were more urgent for the camp's operation during the 1937 season. According to Hall, the flooring had been used to construct "temporary tables and benches for the Nursery" as well as to adapt a camper cabin for use as a provisional office and administration building, among other things. In his justification for this request, Hall estimated that the project would be completed by September 30, 1937. While the forms used to track construction projects at the Chopawamsic RDA—called "Job Application and Completion Records"—do not indicate a date of completion for this phase of the building's construction, the dining hall was likely in working order for the 1938 season.

ORIGINAL DESIGN

The original construction drawings, building specifications, and supply lists provide ample insight into the Cabin Camp 3 Dining Hall's original design (Appendix B, Appendix C).[396] While the original drawings use the terms "front," "rear," right side," and "left side," to label each elevation, the following text uses the ordinal directions that each elevation faced after the building's construction. Note that the following description is intended to facilitate a better understanding of the dining hall's historic appearance and non-extant historic features. A more detailed description of the dining hall's current appearance—including its extant historic features—is included below in the "Physical Description."

EXTERIOR

The original drawings show a single-story wood-framed building with a T-shaped floor plan that separated the dining and food preparation functions,

as was typical of RDA dining halls. The front of the building housed a large dining room that was nine bays long and three bays wide. The service wing, which was home to various utilitarian spaces, including the kitchen, two walk-in refrigerators, a food storeroom, an office, and a water closet, extended five bays from the middle of the dining room (see Appendix B). The building's simple T-shaped floor plan was complicated by several projecting cross-gabled bays: two identical bays at the northwest end of the dining room's northeast and southwest elevations and one larger bay at the southwest end of the service wing's southeast elevation (Figure 57). Additionally, a porch with a shed roof extended from the center of the dining room's primary (northeast) elevation, directly opposite the intersection between the building's two wings. By interrupting the straight lines of the building's T-shaped plan, the projecting bays, porches, and other irregularities in the roof line (detailed below) contributed to the building's expression of the NPS's Rustic Style. The building was to have a concrete pier foundation with galvanized-iron termite caps that were finished with one coat of dark unrefined creosote.

The exterior was to be clad in a combination of waney-edge siding—called "wavy-edge siding" on the original drawings—and rough-sawn boards and battens, both of which were to be of locally milled oak or pine in accordance with NPS's preference for natural, locally sourced materials. Generally, the cladding accentuated the rhythm of the building's bays, with vertical cladding delineating the boundaries of each bay. The cladding above and below most windows as well as on the gables was horizontal. Unlike the rest of the building, the southwest end of the service wing was clad entirely in vertical boards and battens. According to the original specifications, the siding was to be stained with a mixture consisting of one-part dark unrefined creosote to 10 parts clear "Tea color" creosote.

The building's elevations were punctuated with six-over-six double-hung windows with wood frames and wood sashes from the Pullman Company. The lites in the dining room windows measured 8 inches by 10 inches, whereas those in the service wing windows measured 8 inches by 8 inches. Most of the windows were arranged in groupings of two, three, or four, except for those at the southwest end of the service wing, which were individual and irregularly spaced. As a result, the dining room windows were slightly larger than those in the service wing, which had to accommodate the height of the built-in

continuous kitchen workspaces, a requirement specifically addressed by Julian H. Salomon, as discussed in "Influences on the Design of the Cabin Camp 3 Dining Hall." According to the original plans, all the windows, except those in the storeroom, were to be "dropped sash" windows, and were designed to slide into wall cavities located beneath each assembly, facilitating ventilation. Butt hinges installed on the interior side of each windowsill allowed them to swing open, exposing the cavities. The sills could then be closed again to completely conceal the sashes within the wall. The windows featured screen assemblies of bronze-wire mesh and wood frames held together with flat corner braces (Figure 58). These assemblies were hung from the building's exterior with cadmium-plated "screen hangers." In addition to the above-described windows the original list of materials to be purchased for the building include ten eight-lite casement sashes, but it is unclear where these sashes were used on the building.

Most, if not all, of the building's original exterior doors were made of tongue-and-groove wood boards with wrought-iron spade strap hinges that were produced locally by CCC enrollees. The entrances also featured custom-built screen doors, with wood frames assembled using 2½-by-2½ inch flat corner braces and bronze wire screens covered with hardware cloth (Figure 59).

Both wings were side-gabled, although the roofline was marked by several interrupting features in addition to the previously mentioned cross-gabled projecting bays and shed-roofed front porch. The building's roofline on its northwest elevation was interrupted by a recessed bay at the intersection between the dining room and service wing, and a ventilation dormer with six wood louvres—three on each side—straddled the ridge of the service wing roof, above the kitchen. Additionally, there were two chimneys, one on the dining room's northwest gable wall and another rising from the service wing's roof ridge, that were to be of "hard burned, red brick." The roof was to be covered with hand-hewn pine shingles ranging from four to eight inches in width and laid in random courses. Early photographs also reveal that the roof had a ridge comb (Figure 60). According to the original specifications, the shingles were to be finished in the same creosote mixture as the exterior wall cladding.

The original designs for the building show five entrances, each with corresponding access features (Figure 61). The primary entrance to the dining room, which would have been used primarily by campers and staff, was

located on the northeast elevation and consisted of a pair of double doors, each measuring seven feet by 2 ½ feet, made from tongue-and-groove boards oriented vertically on their exterior faces and diagonally on their interior faces (Figure 62–Figure 63). Each door featured a fixed-sash six-pane window. The primary entrance was accessible via a covered porch that extended over two bays—the bay housing the primary entrance as well as the bay to its immediate southeast. Drawings for the dining hall show that the northwest corner of the porch was to be bound by a wood railing that extended in front the primary entrance and along the northwest the side of the porch, and that the porch would be accessible via two log-hewn steps along the southeast side of its front edge (Figure 62). However, early photographs of the building show a porch with no railing that is accessible via a single log-hewn step that extends across its full length (Figure 57, Figure 60). Additionally, while the drawings do not depict gutters on the front porch, photos taken from the 1930s clearly show a wood gutter along the front of the porch's roof (Figure 57–Figure 58, Figure 60).

Two secondary entrances to the dining room, which also would have been primarily used by campers and staff, were located on the northwest walls of the two cross-gabled projecting bays at the northwest end of the dining room. Each of these bays featured a single door made from vertically oriented tongue-and-groove wood boards. Both doors opened onto a landing—called a "stoop" in the original drawings—and a series of wood steps without a railing (Figure 64).

Another entrance was located on the northwest elevation of the service wing, nested in the recessed bay where the two wings met. The door—flanked by two windows—opened onto a porch that extended across the recessed bay with steps leading to ground level. Neither the porch nor the steps had a railing. Original drawings show only a screen door at this entrance, although it was likely paired with a tongue-and-groove door with wrought-iron hardware (Figure 65). This entrance led to an area in the kitchen that was accessible to campers from the dining room but that was bounded by a service counter, preventing campers from entering the rest of the service wing (interior spaces are addressed in greater detail below). Its purpose was likely to allow campers to access a controlled area within the kitchen so that they could assist with limited food-related tasks or retrieve supplies without walking through the dining room—potentially disturbing a meal—or through the service wing—encroaching on the professional realm of the kitchen workers. In this way, it

likely served a function similar to the kitchen-adjacent porch called for in *Park and Recreation Structures, Part III*, as discussed in the context section "Dining Halls in Organized Camps."[397]

Finally, the primary entrance to the service wing, used primarily by kitchen workers and for food deliveries, was located on the building's southeast elevation, in the cross-gabled projecting bay at the service wing's southwest end. The entrance was accessible via a wood loading platform that stretched across the projecting bay with steps extending from its northeast edge (Figure 66). Neither the loading platform nor its steps had a railing. As discussed in the context section "Dining Halls in Organized Camps," *Park and Recreation Structures, Part III* specified that the loading platforms at camp dining halls should be at truck-height and constructed of masonry or concrete. Plans for the Cabin Camp 3 Dining Hall show the loading platform to be built of oak—not concrete or masonry—perhaps due to budget constraints. However, it was elevated to roughly truck-height, and the lack of railings would have allowed supplies to be unloaded directly from a truck onto the loading platform, bypassing the steps. At the southwest end of the projecting bay was a covered—but not enclosed—passageway from which one could access the bathroom as well as double exterior doors leading to the service wing (Figure 61). The original drawings show these doors only as screen doors, but they were likely paired with corresponding tongue-and-groove doors.

A few historical details on the southeast elevation merit special attention. Two "overhead ice doors" were located on the elevation's projecting bay, directly to the northeast of the covered passageway (Figure 66). These doors allowed blocks of ice to be inserted into the building's two ice-cooled refrigerators. Below each of these ice doors was a single-pane triple-glazed 6-inch-by-6-inch window, which provided a small amount of natural light to each of the refrigerator units. Finally, toward the northeast end of the service wing—where it abuts the dining room—was a "garbage removal door," a small door measuring 2 feet, 6 inches by 2 feet, 3 inches that allowed food waste to be removed from the area of the kitchen that was zoned for dishwashing, as discussed below (Figure 67–Figure 68). Like the building's other doors, it was secured with wrought-iron spade-strap hinges.



Figure 57. The Cabin Camp 3 Dining Hall, ca. 1939. PRWI 6314, PRWI Archives, Triangle, VA.



Figure 58. A group of women sit outside of the Cabin Camp 3 Dining Room in 1939. The original construction of the screen assemblies using corner brackets is clearly visible in the background. PRWI 15502, PRWI Archives, Triangle, VA.

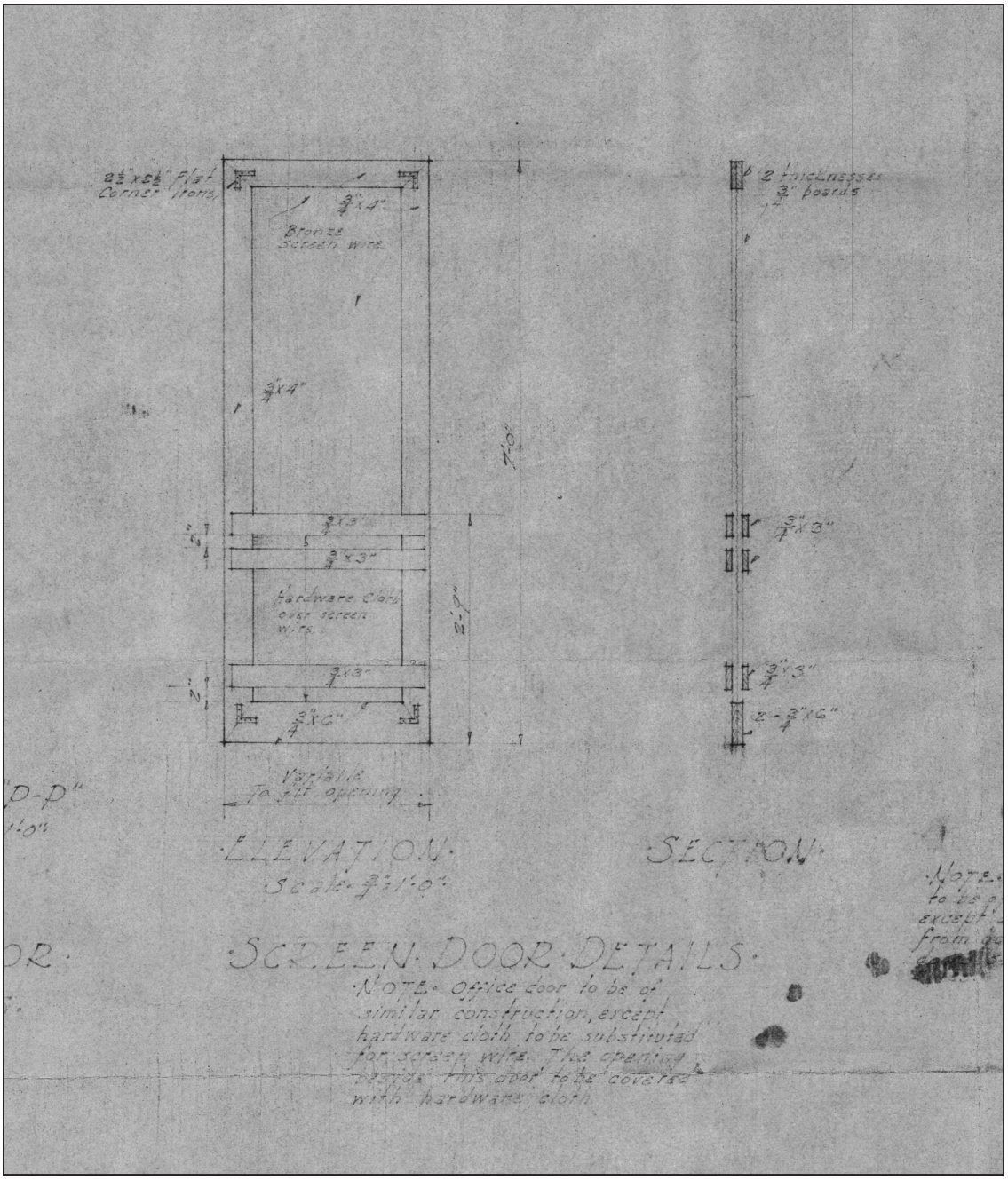


Figure 59. Detail showing a typical screen door. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.



Figure 60. The Cabin Camp 3 Dining Hall, ca. 1939. Note the roof's clearly visible ridge comb. PRWI 1078, PRWI Archives, Triangle, VA.

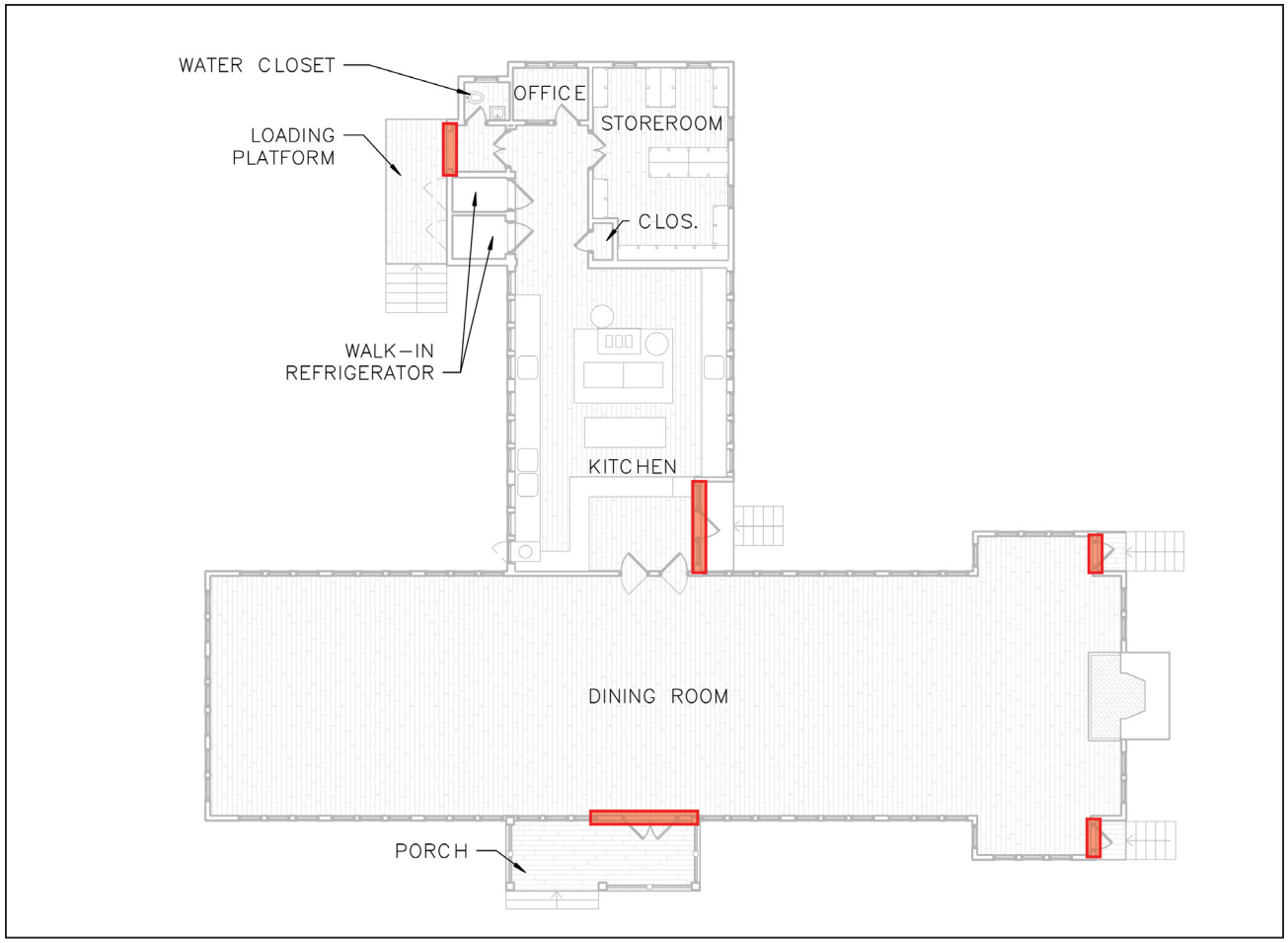


Figure 61. Reproduction of the 1937 floorplan for the Cabin Camp 3 Dining Hall, with each of the building's original entrances highlighted. GWWO, 2023. Edited by Building Conservation Associates, Inc.

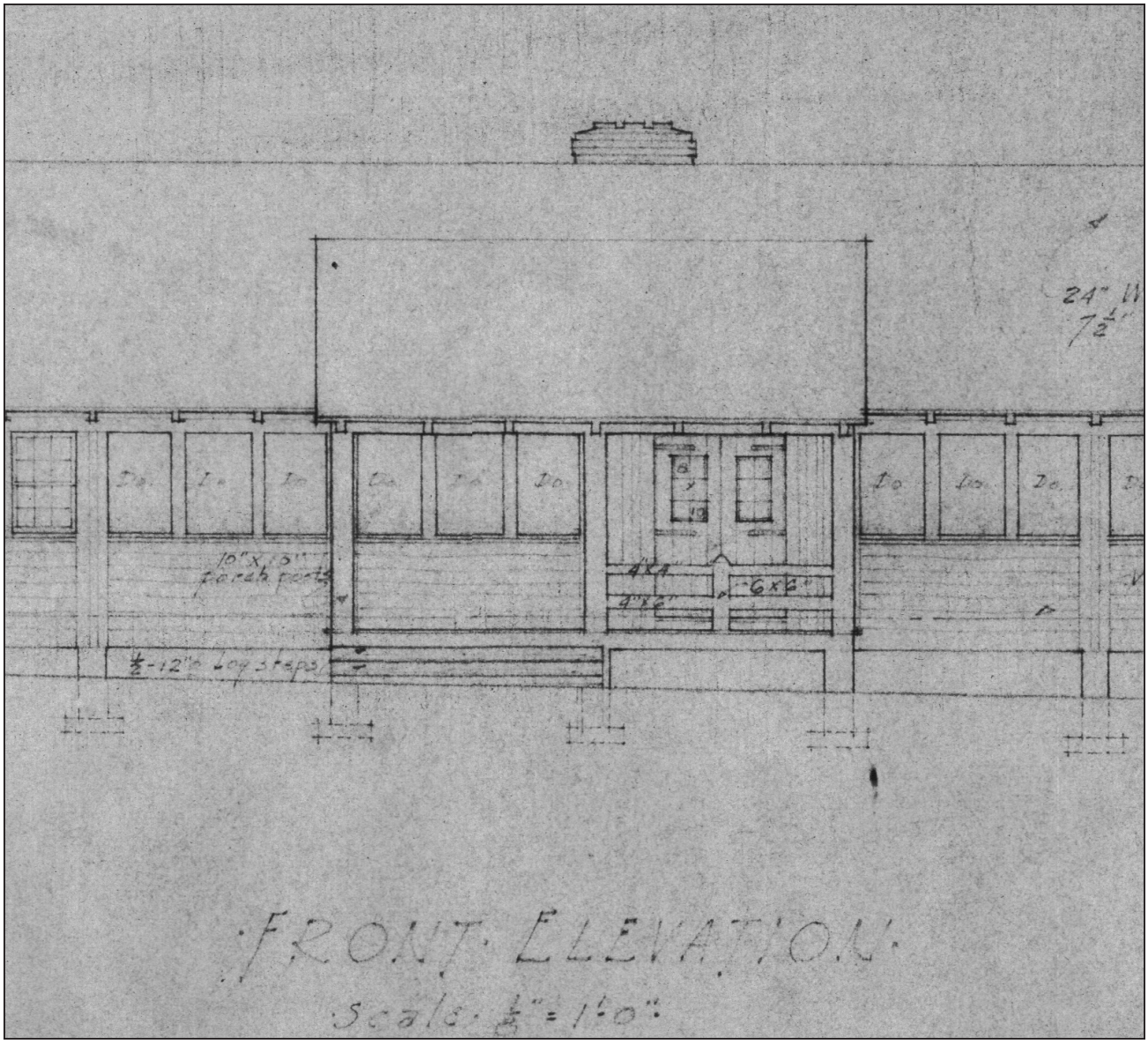


Figure 62. Detail of the dining hall's front entrance. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 5–24, 1937, PRWI 3292, PRWI Archives, Triangle, VA.

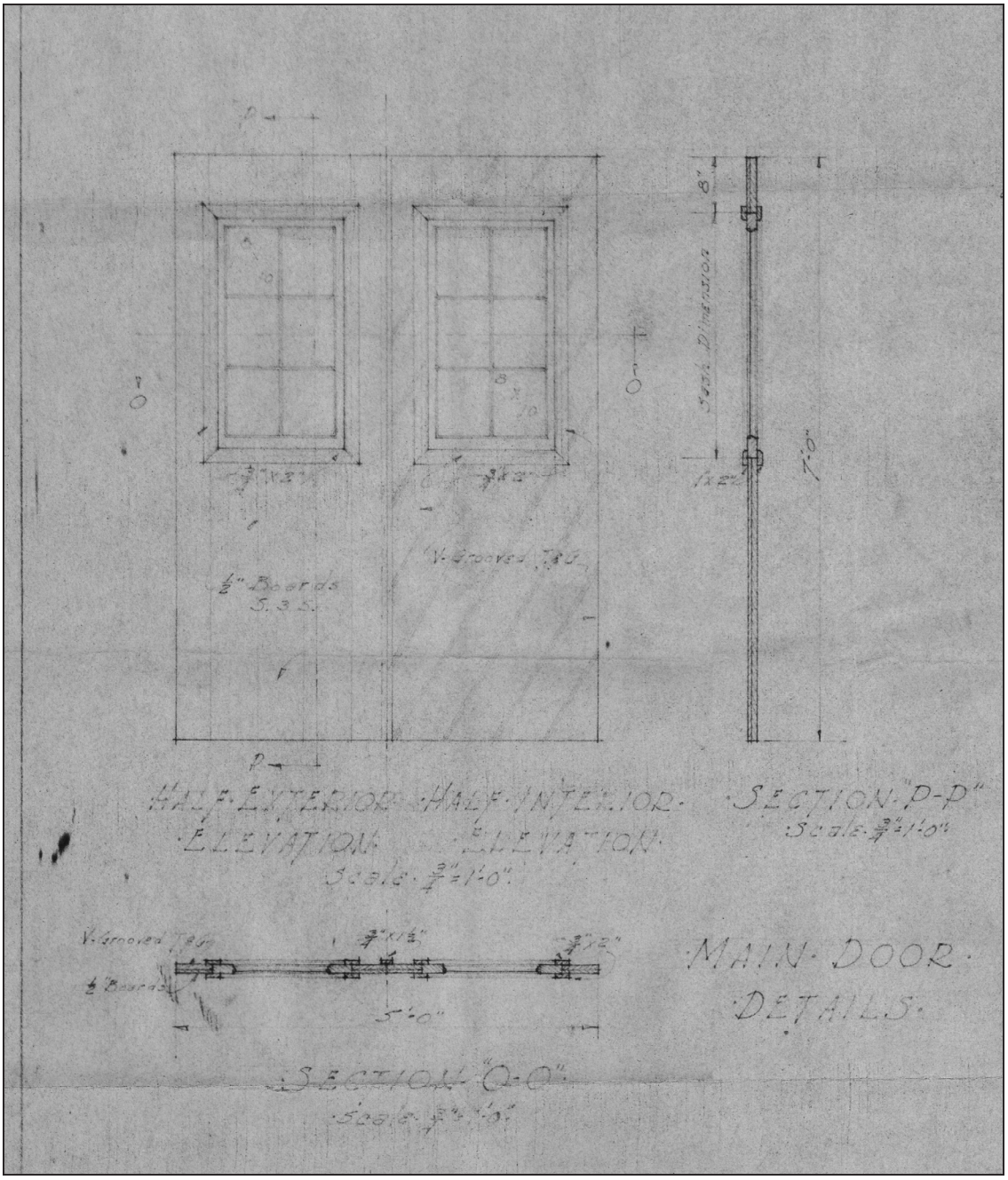


Figure 63. Detail showing the design of the double doors at the dining hall's primary entrance. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.



Figure 64. View towards the dining hall from the northwest, showing the entrance to the projecting bay on the building's southeast elevation, ca. 1939. PRWI 1079, PRWI Archives, Triangle, VA.

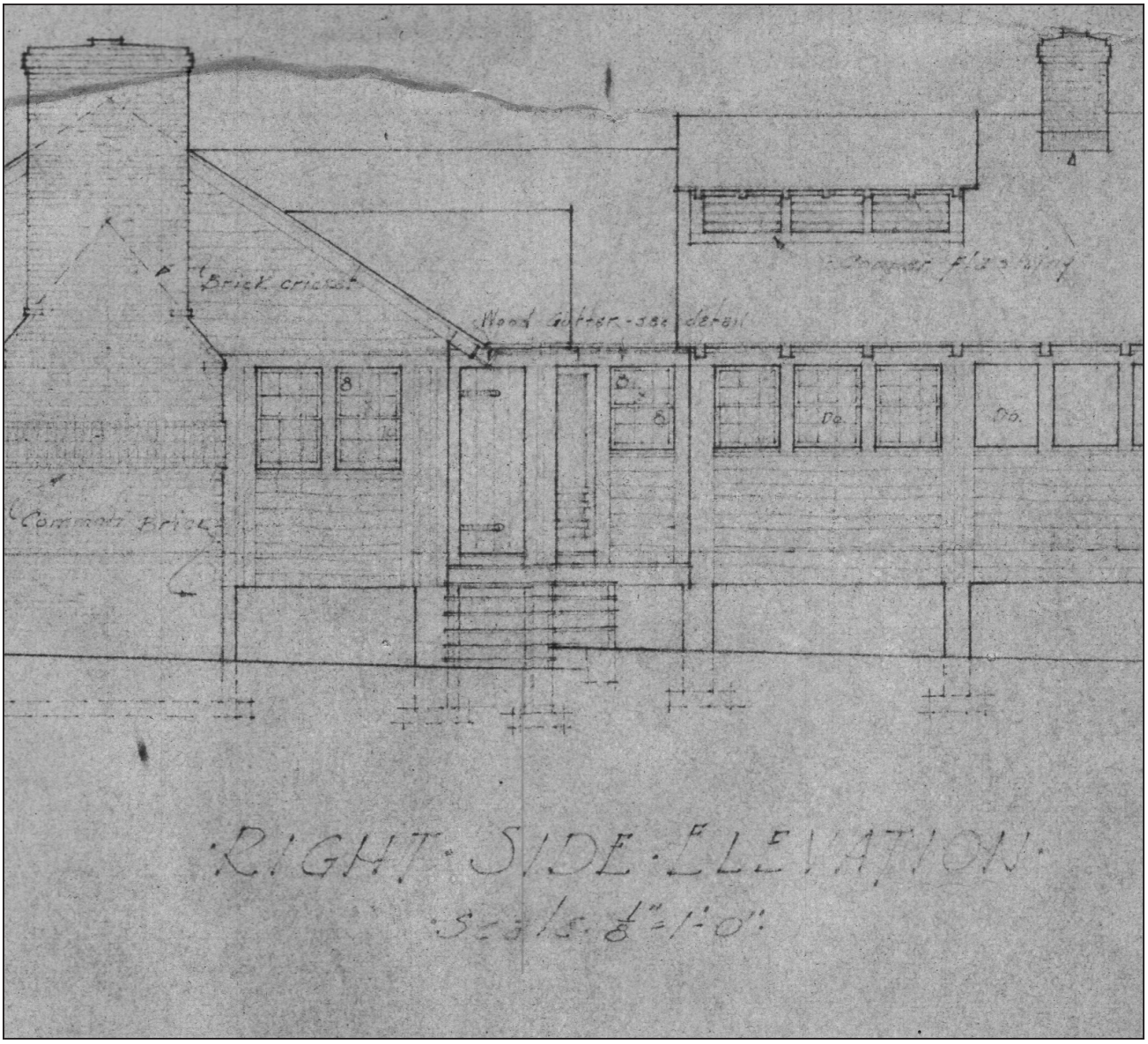


Figure 65. Detail of the dining hall's northwest elevation, showing the stoop and recessed entrances. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 5–24, 1937, PRWI 3292, PRWI Archives, Triangle, VA.

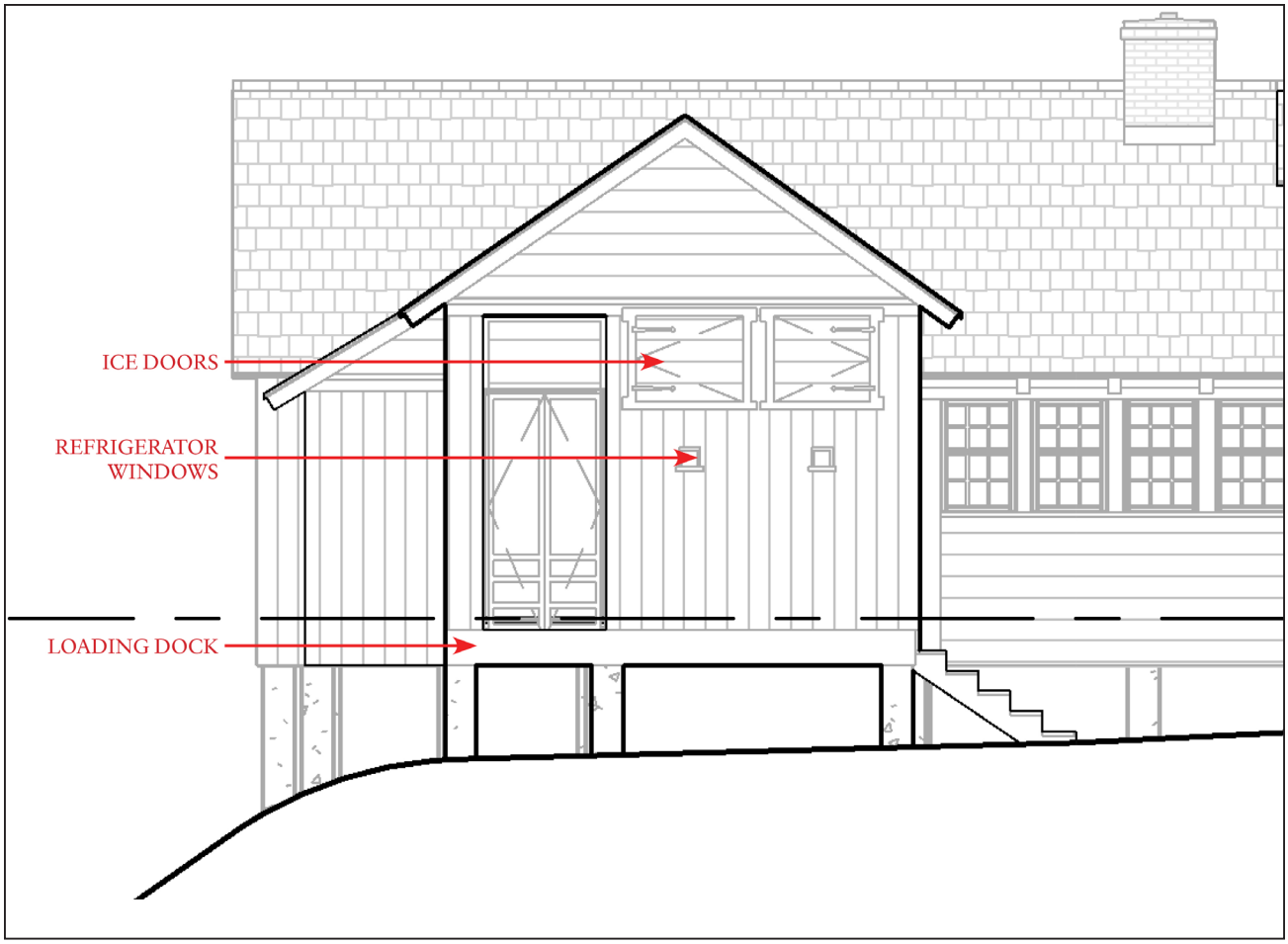


Figure 66. Detail from a reproduction of the dining hall's 1937 drawings, showing the cross-gabled projecting bay on the southeast elevation. GWWO, 2023. Edited by Building Conservation Associates, Inc.



Figure 67. Detail from a reproduction of the dining hall's 1937 drawings, showing the garbage removal door on the southeast elevation. GWWO, 2023. Edited by Building Conservation Associates, Inc.

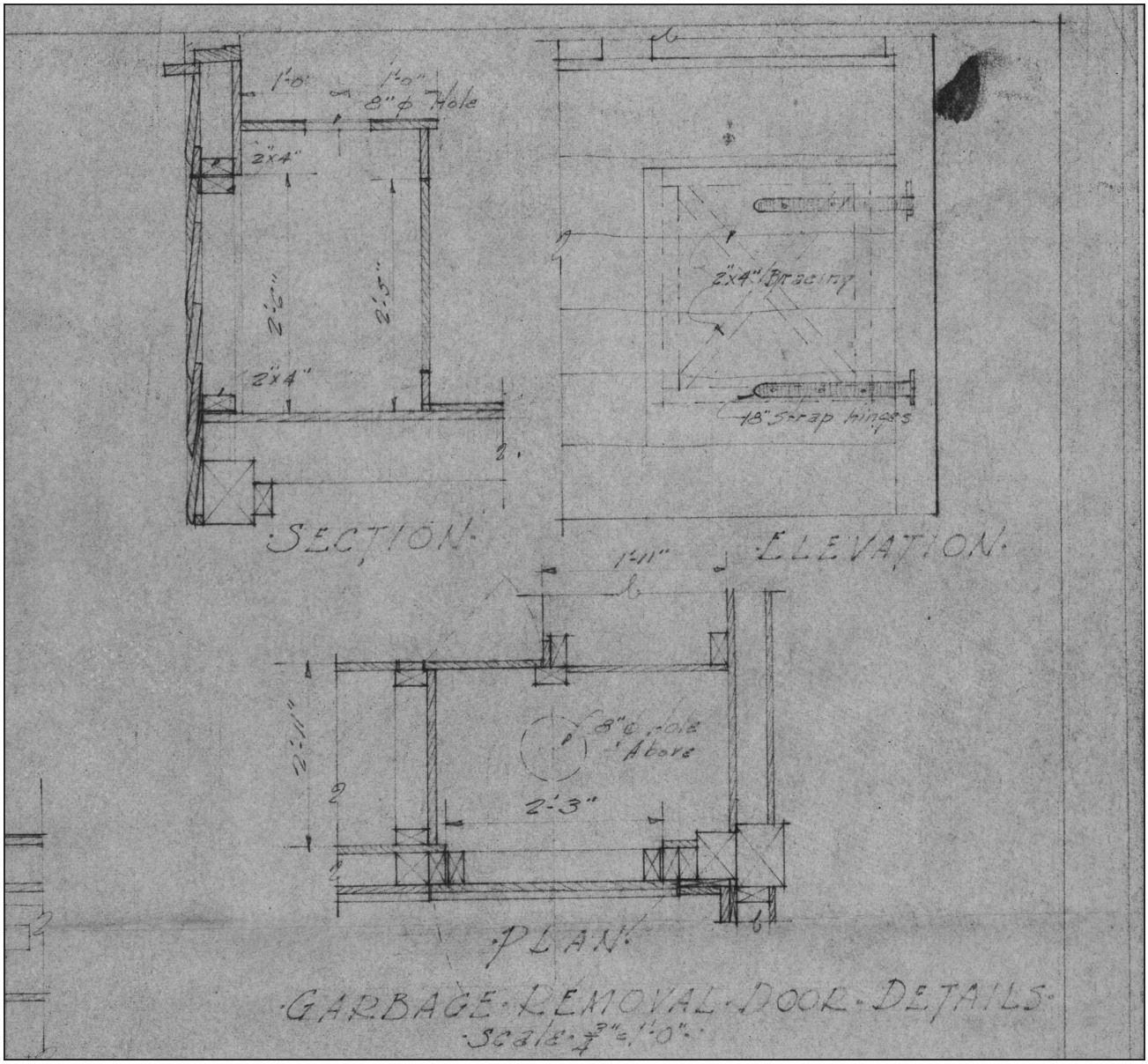


Figure 68. Details of the garbage removal door at the dining hall's southeast elevation. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.

INTERIOR

The dining hall's wings were designed to serve distinct purposes. The building's front wing housed the dining room, a large undivided space. The service wing, which extended from the middle of the dining room featured a sequence of rooms associated with food preparation (see Appendix B). Towards the front of the service wing, where it intersected with the dining room, was the kitchen. At the rear of the kitchen, a short, straight hallway provided access to two walk-in refrigerators, a food storeroom, an office, and the service wing's exterior doors. A small water closet with a toilet and sink was accessible only via an exterior door in the coverage passageway that led from the service wing's primary exterior entrance.

The original flooring throughout the building was commercially bought pine tongue-and-groove boards that ranged from 3½ inches to 7½ inches in width and were finished with a mixture of boiled linseed oil; turpentine; and Japan drier, a drying accelerant. The only known exceptions were the floors beneath the chimneys, kitchen ranges, and walk-in refrigerators, which were six-inch concrete slabs. Similarly, the interior walls were to be clad with one-inch-by-six-inch tongue-and-groove boards finished with "V-grooves" at their intersections. The roof structure of the dining room and kitchen were originally exposed. However, the presence of a tongue-and-groove board ceiling at the former office, now a closet, and above the storeroom, as visible from the attic, suggests that the same boards used as a wall finish were repeated as a ceiling finish in select areas (see Physical Description).[398]

The original design for the dining room is much the same as its current appearance—a large open hall with an exposed roof structure made from locally milled timber, windows lining its exterior walls in groups of two and three, tongue-and-groove wall sheathing, and a large brick fireplace on its northwest elevation (Figure 69–Figure 70). It was originally intended to accommodate 120 campers, with plans to expand its capacity to 160 with the addition of more tables (Figure 71). The original drawings for the dining hall include plans for custom-built cross-leg tables and trestle benches (Figure 72). The tabletops were to be made from 3⁄16-inch Eternit wallboard, a brand-name asbestos-cement board manufactured and distributed by Eternit, Inc., a subsidiary of the Ruberoid Company.[399]

Two swinging doors—located directly across from the primary entrance to the dining room—led to the kitchen, which was zoned for "maximum convenience and efficiency" (Figure 73). The front of the kitchen was optimized for table service and dish return, creating a transitional space where the campers' use of the dining hall overlapped with that of the kitchen workers. This zone was accessible not only from the double doors to the dining room but also the exterior entrance on the service wing's northwest façade, and it was bound on two sides by a continuous service counter that extended from the service wing's northwest elevation before turning 90 degrees to the northeast to meet the partition wall between the kitchen and dining room (zone on diagram). Surfaced with Eternit, the counter rested on custom-built base cabinets that each featured single drawer above a shelved cupboard; the drawers and cupboards were accessible from both sides of the counter (Figure 74). The service counter set a clear boundary between the domains of the campers and the kitchen workers while also creating an efficient system for serving the campers. Workers would place prepared food at the segment of the service counter closest to the area zoned for cooking, and campers, who took turns serving as waiters for their tables, would retrieve the food from the other side of the counter. Then, after each meal, campers would leave their dishes at the counter segment adjacent to the area zoned for dishwashing. A short, hinged segment provided limited access to the kitchen from the area zoned for table service.

The area zoned for dishwashing, located across one leg of the service counter, to the southeast, was narrow and bound on three sides by counters, as the service counter continued as a work surface along the partition wall and the kitchen's southeast elevation. The dishwashing zone featured a double sink and a built-in waste receptable that could be emptied via the exterior garbage removal door (Figure 68).

Across the other arm of the service counter, to the southwest, was the primary cooking zone. Continuous Eternit work surfaces with galvanized-iron backsplashes extended along both the southeast and northwest walls in this area, each featuring a single-basin sink designated for food preparation (Figure 75). Beneath the work surfaces were base cabinets that, other than being accessible only from one side, were identical to those under the service counter. A large brick chimney that served two "Army-type" coal ranges—

likely referring to a line of ranges produced by the Peninsular Stove Company that were used by the US military—as well as a coal-powered hot water tank dominated the center of this space (Figure 76). Each of the chimney's three flues had separate cast-iron cleanout doors, located 18 inches above floor level on the chimney's southwest side. A 3-by-8-foot custom-built worktable with an Eternit top and an overhead storage rack was situated between the ranges and the service counter, and a small butcher block was designated for the area behind the chimney (Figure 77).

The rear of the kitchen opened into a short straight hallway. On the hallway's southeast wall were two custom-built walk-in refrigerators—one for vegetables and one for meats. The building's original specifications provide detailed instructions regarding the refrigerators' construction. Unlike the rest of the building, which was framed with locally milled oak and pine, the refrigerators were framed with kiln-dried Douglas fir. Their exterior walls were tongue-and-groove sheeting covered with two alternating layers of odorless waterproof insulating paper and two-inch-thick corkboard and finished with a Portland-cement-based plaster (Figure 78). The refrigerator floor consisted of a concrete slab, insulated with the same combination of insulating paper and corkboard used at the walls and ceiling, finished with two layers of concrete—the first being two-inches thick layer of "gravel-concrete of 1-2-4 mix," followed by one-inch top layer "made of sand and cement of 1-2 mix." Between the two refrigerators was a partition wall that consisted only of framing members, a single layer of waterproof insulating paper, and Celotex plaster base under the Portland cement plaster. The refrigerators kept food cold via blocks of ice delivered into two "ice bunkers," constructed from ¾-inch tongue-and-groove sheathing and insulated with a combination of corkboard and waterproof insulating paper, located directly above each refrigerator unit (Figure 79). Each bunker was accessible only from the exterior ice door and featured sloped floors with a scupper and pipe that connected to a drain on the floor. Inside the bunkers, ice blocks rested on two-inch-by-two-inch cypress slats above steel rails and were held in place by metal "ice guards." Below its ice bunker, each refrigerator featured multiple movable wood shelves for food storage. Six-inch-by-six-inch windows on the exterior allowed a low level of natural light into each refrigerator. According to a list of supplies to be purchased for the dining hall, the doors to the refrigerators were to feature casing and fronts "furnished in No. 1 yellow pine" with "backs … of fir, spruce or pine," and were

to be supplied by the Jamison Cold Storage Door Company in Hagerstown, Maryland.[400]

The northwest side of the hallway included a small closet—located immediately adjacent to the kitchen—and double doors leading to the storeroom, which was equipped with ample custom-built wood shelving (Figure 80). According to the original drawings, the walls, ceiling, and floor of the storeroom were constructed with a layer of metal lath to deter pest infiltrations, another feature described in Salomon's checklist of requirements for dining halls (Figure 81).[401]

At the end of the hallway, towards the southwest end of the service wing, was a small office, a standard feature in RDA dining halls that was intended to accommodate either a dietician or the dining hall's steward.[402] The office had three windows—two on the exterior (southwest) wall and an interior window that looked out to the hallway. The exterior doors to the service wing were located across from those to the storeroom—at the end of the hallway, on the building's southeast elevation. These doors led to a covered exterior space from which the water closet, which included only a toilet and sink, was accessible.



Figure 69. The staff of Camp Goodwill celebrating the end of the camping season, 1939. This is earliest known image of the dining hall's interior, and shows many of its original features, including the tongue-and-groove wood flooring and custom-built tables and benches. PRWI 15425, PRWI Archives, Triangle, VA.

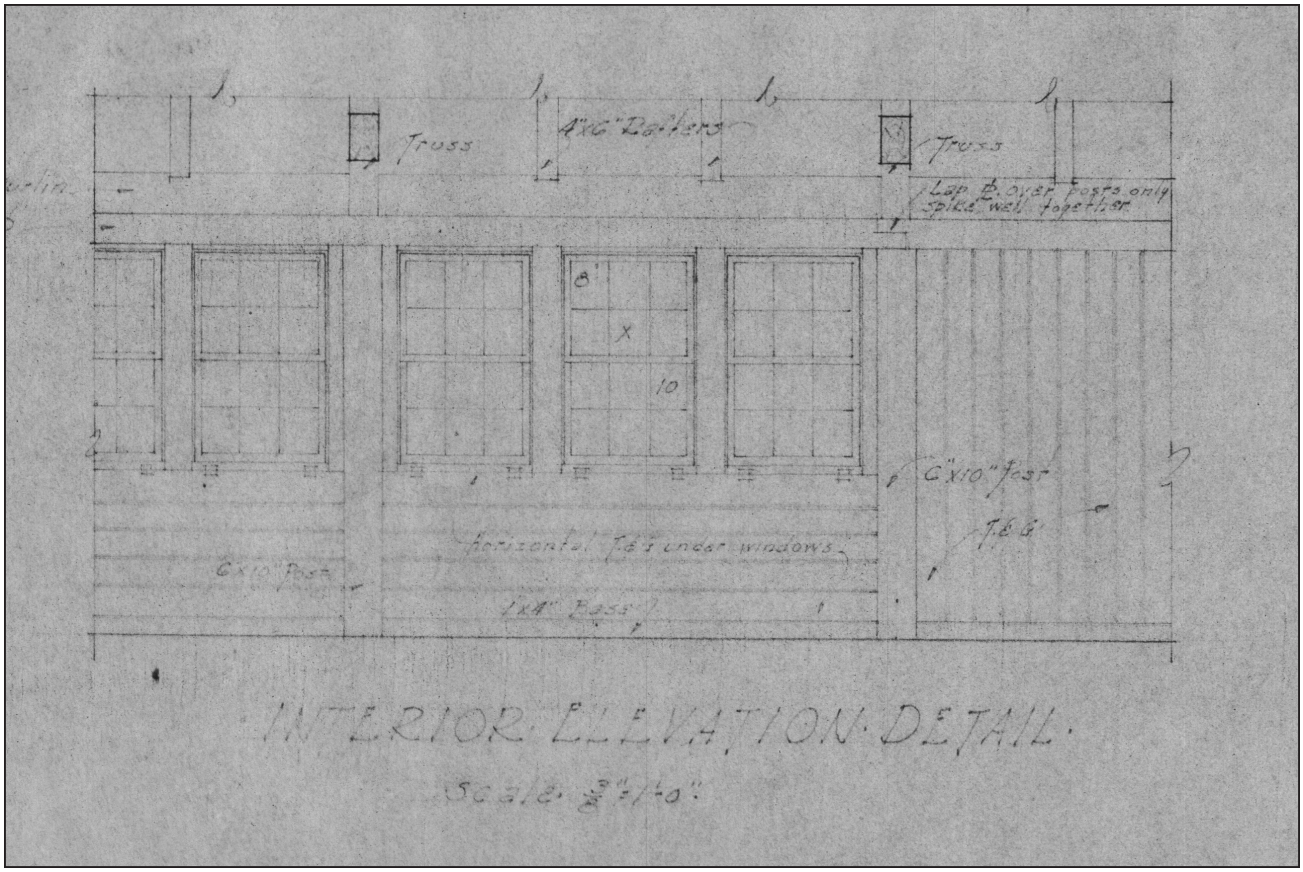


Figure 70. Interior elevation of the dining room, 1937. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.

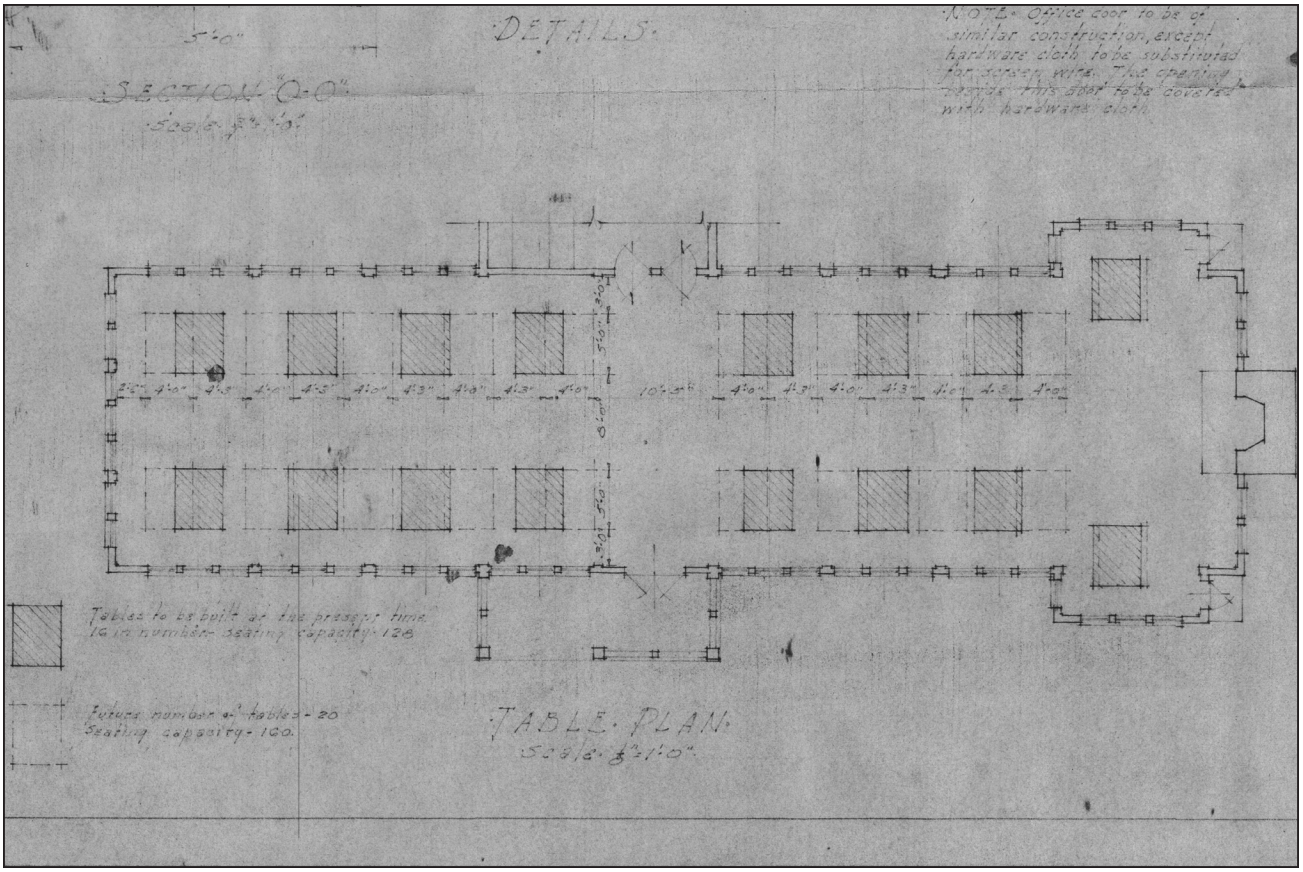


Figure 71. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.

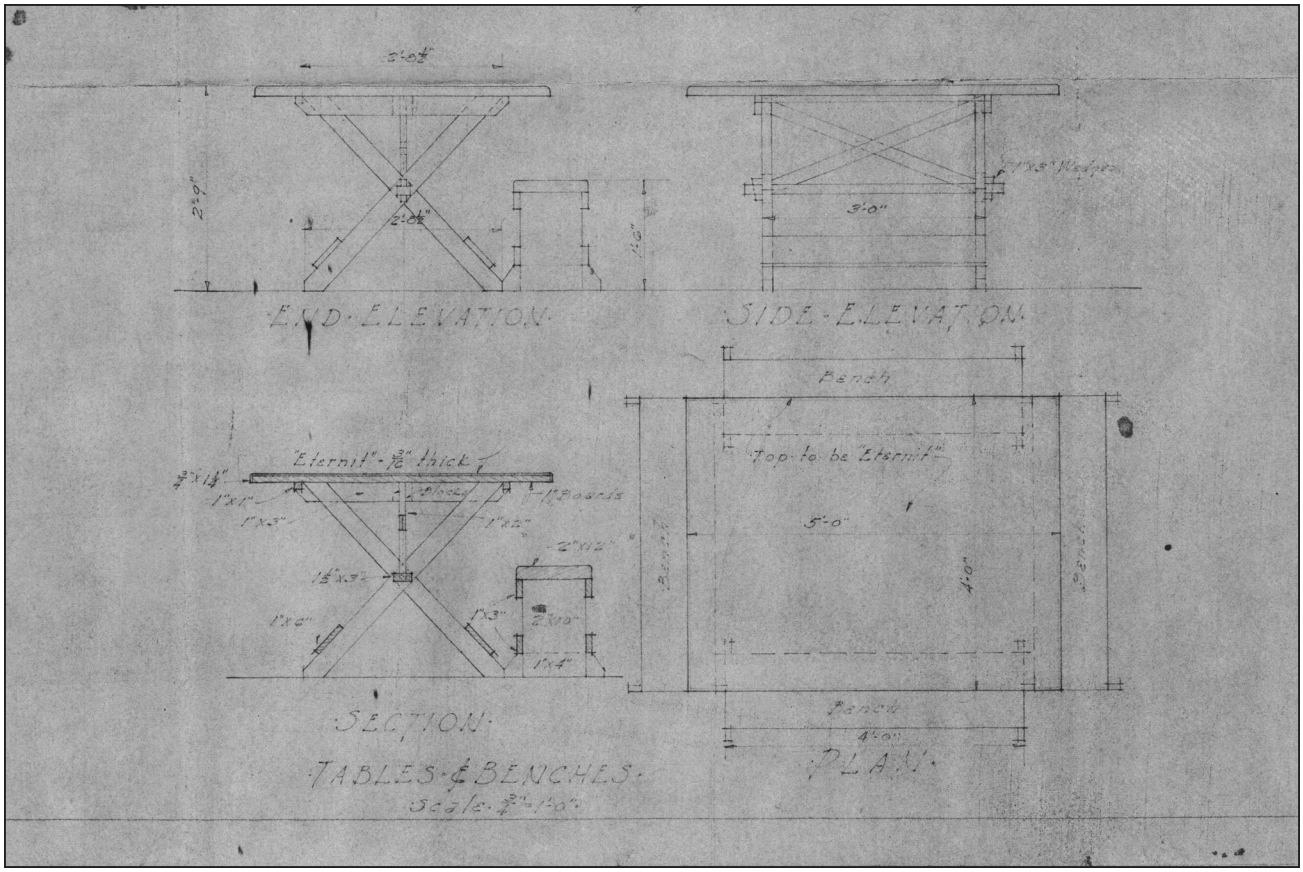


Figure 72. Plans for custom-built tables with Eternit tops and trestle benches. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.

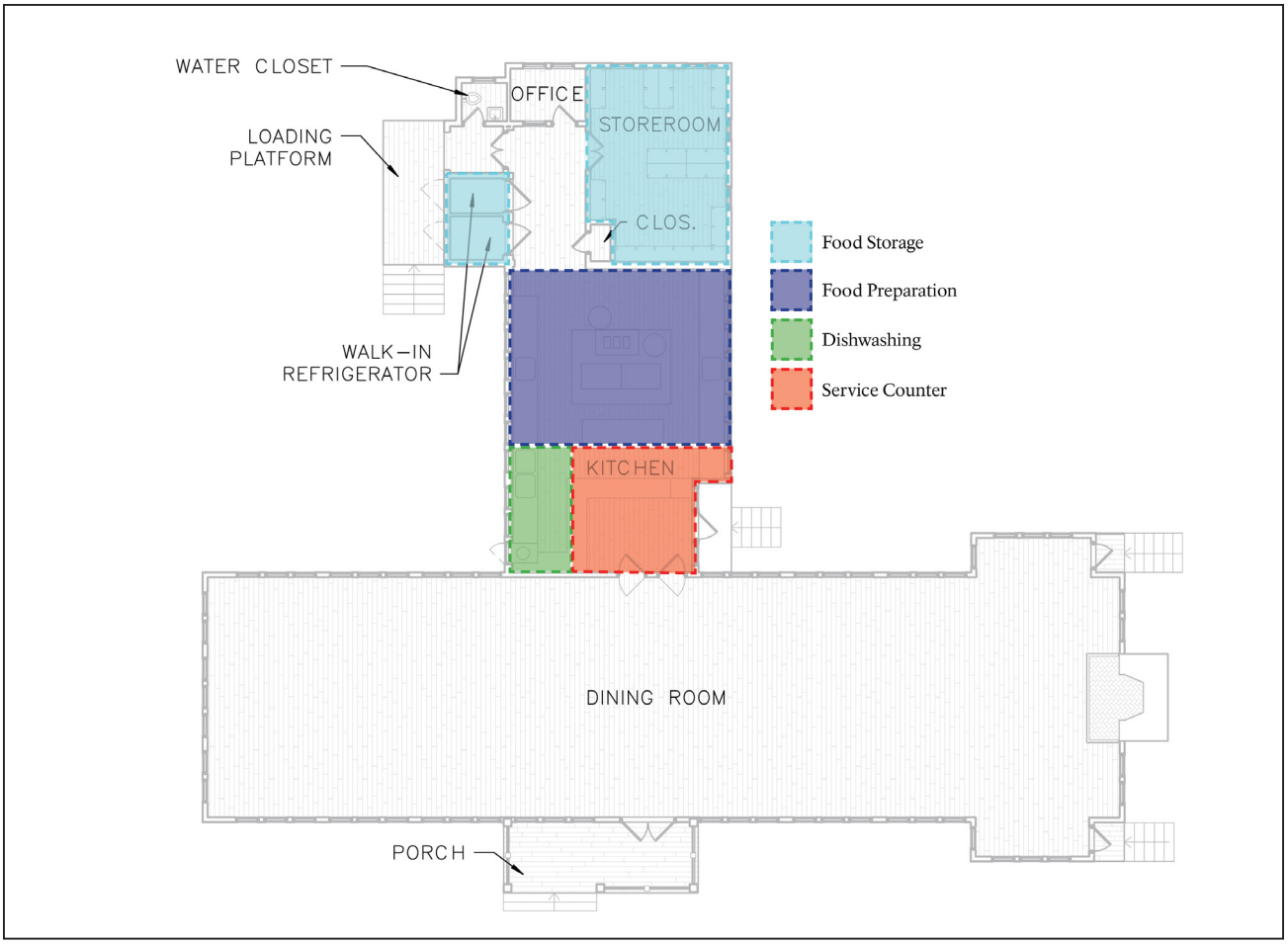


Figure 73. Detail from a reproduction of the dining hall's original floor plan, showing the kitchen with annotations indicating the service counter zone, the dishwashing zone, and the food preparation zone. GWWO, 2023. Edited by Building Conservation Associates, Inc.

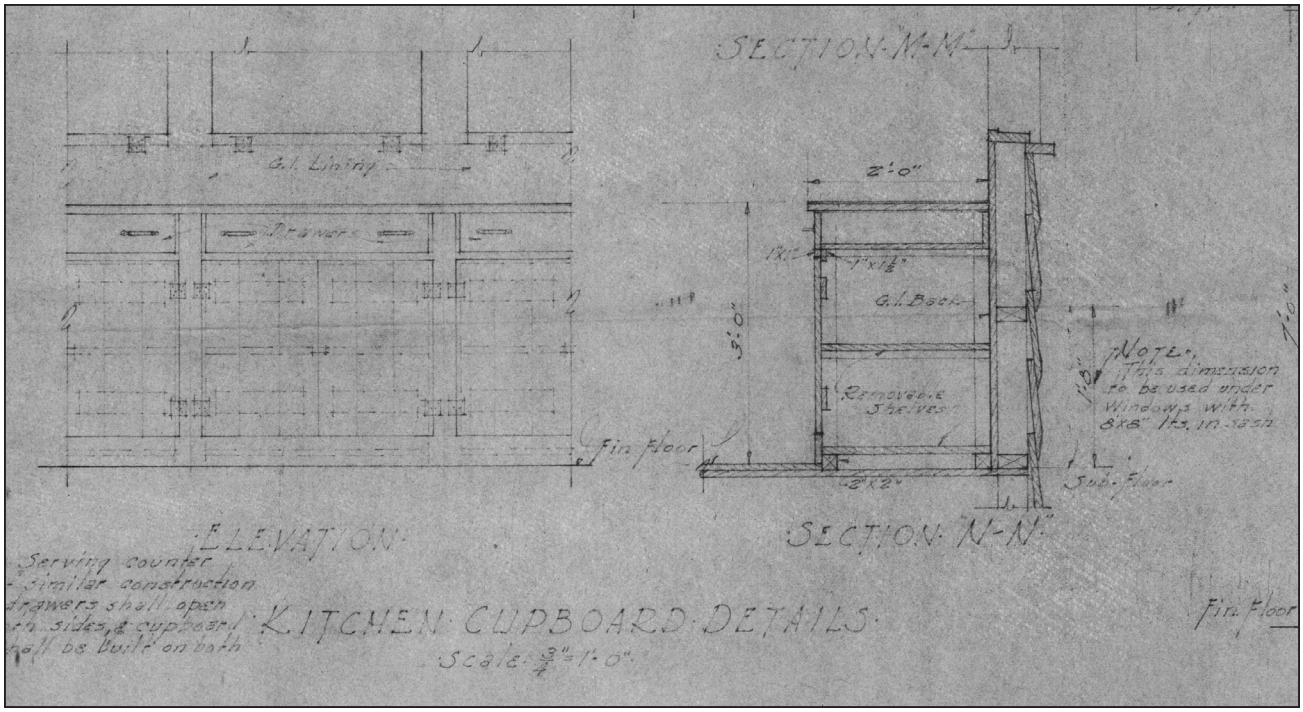


Figure 74. Detail showing plans for custom-built kitchen cabinets, 1937. A note in the bottom left corner reads, "Serving counter to be of similar construction except drawers shall open from both sides and cupboard doors shall be built on both." B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.

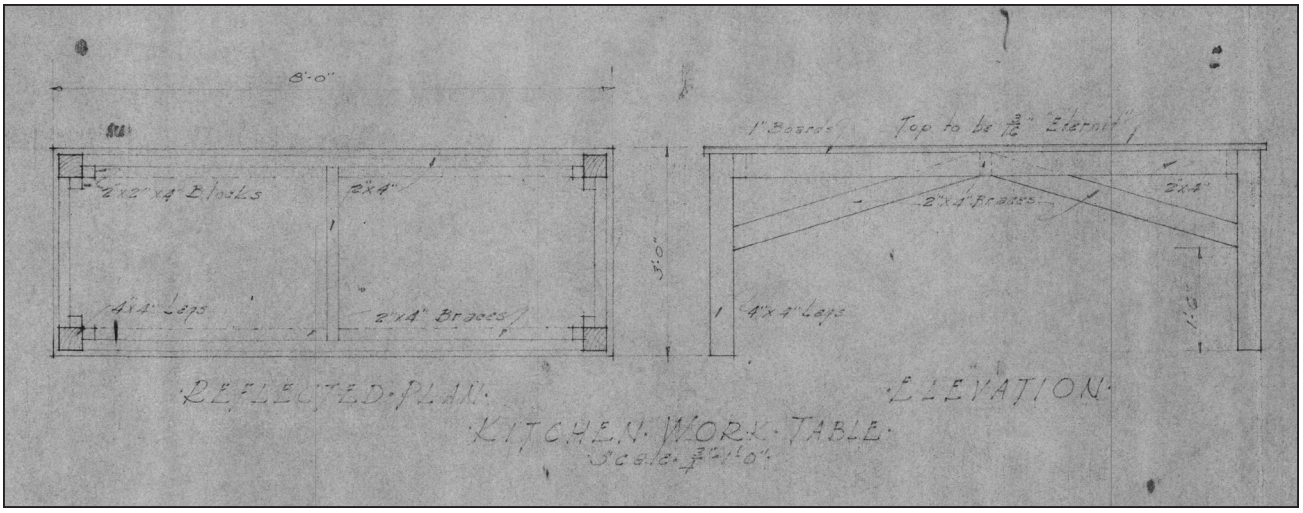


Figure 75. Plans for the custom worktable in the dining hall kitchen, 1937. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.



The Peninsular No. 5 Army Range

The Peninsular No. 5 Army range is one of the heaviest and most substantial ranges manufactured. In fact, no sturdier range can be produced by any manufacturer. It is built strictly in accordance with U. S. Government specifications, and is the range that is used in the United States and abroad for cooking for the soldiers.

The body of this range is made of 14 gauge steel plates, and the oven of 12 gauge steel plates, closely riveted with extra heavy rivets. The door frames are made of wrought iron and all other parts subject to strain are made of malleable.

Can be furnished with large capacity U-shaped water back which has a capacity of heating a 100-gallon tank. No better range for the heaviest service can be found. This range can be furnished in pairs, the cooking top being connected and flush.

Number	Holes	Oven	Size Top	Size Fire Box	Weight
5	Eight 9-inch	28½ x 23 x 14	34 x 52	15½ x 9 x 9	850

Figure 76. The Peninsular No. 5 Army Range, which may have been the same or similar to the "Army-type" range called for in the specifications for the Cabin Camp 3 Dining Hall. From "Peninsular Stoves and Ranges," 26.

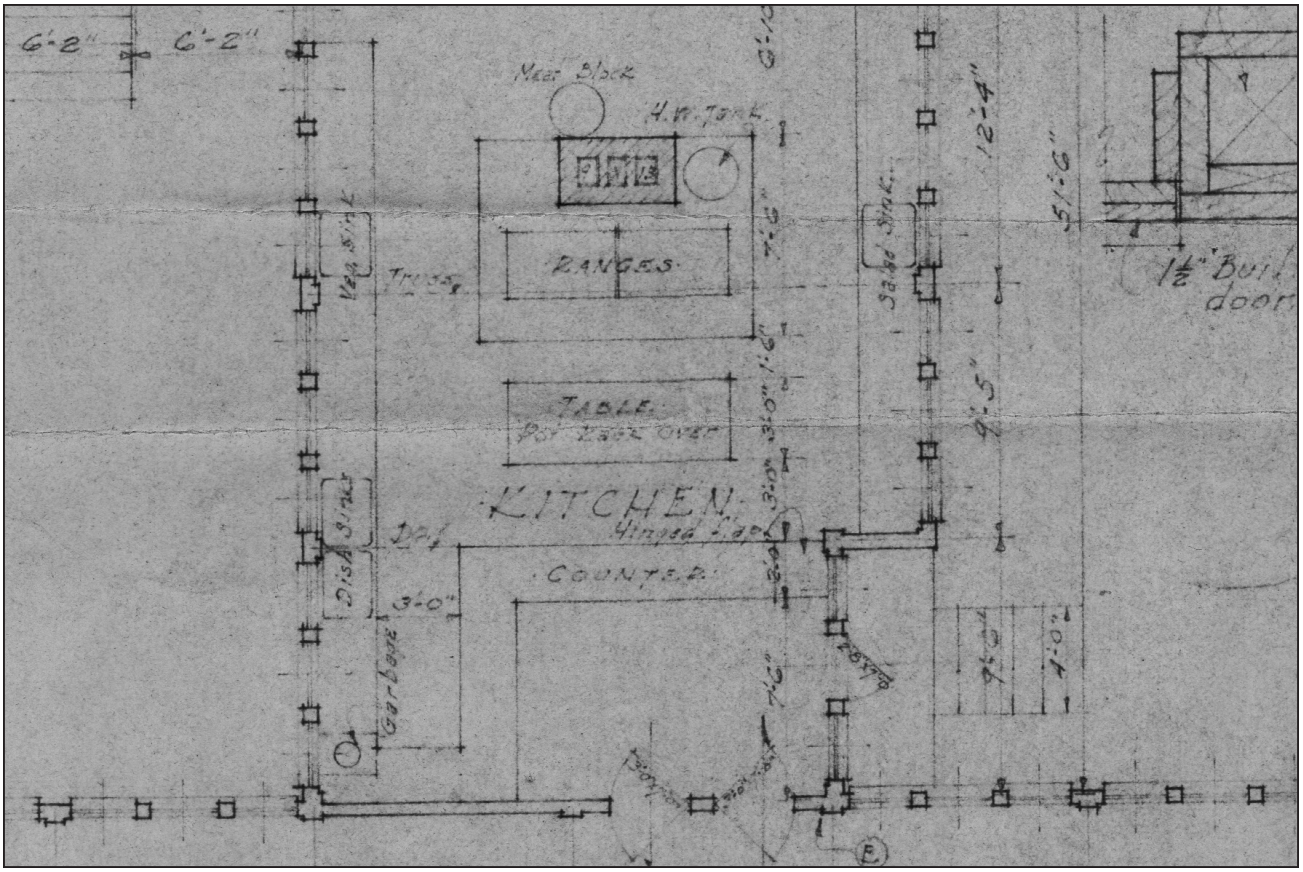


Figure 77. Kitchen layout in original floor plan, 1937. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, April 29–May 7, 1937, PRWI 3291, PRWI Archives, Triangle, VA.

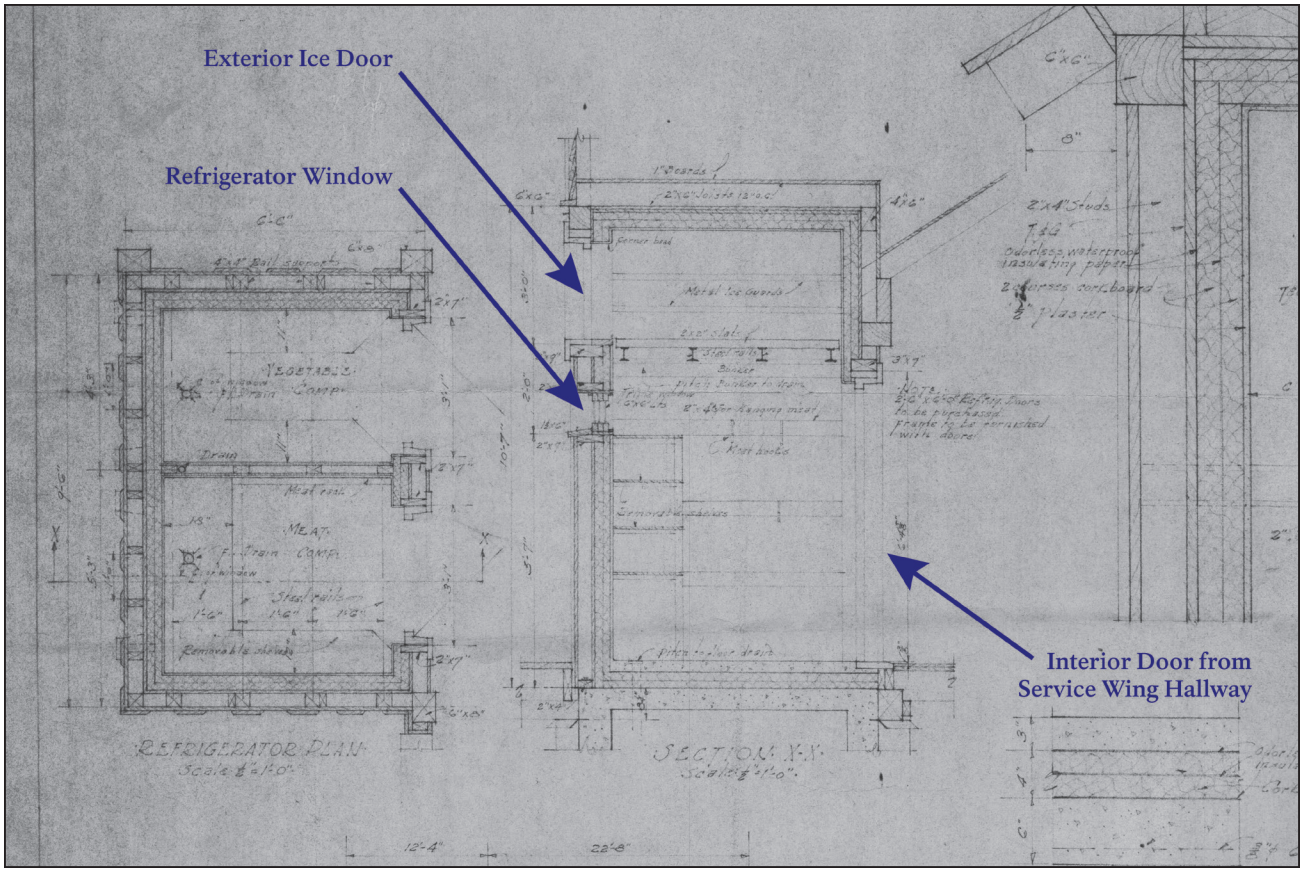


Figure 78. Plan and section of the original refrigerator units, 1937. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, April 29–May 7, 1937, PRWI 3291, PRWI Archives, Triangle, VA.

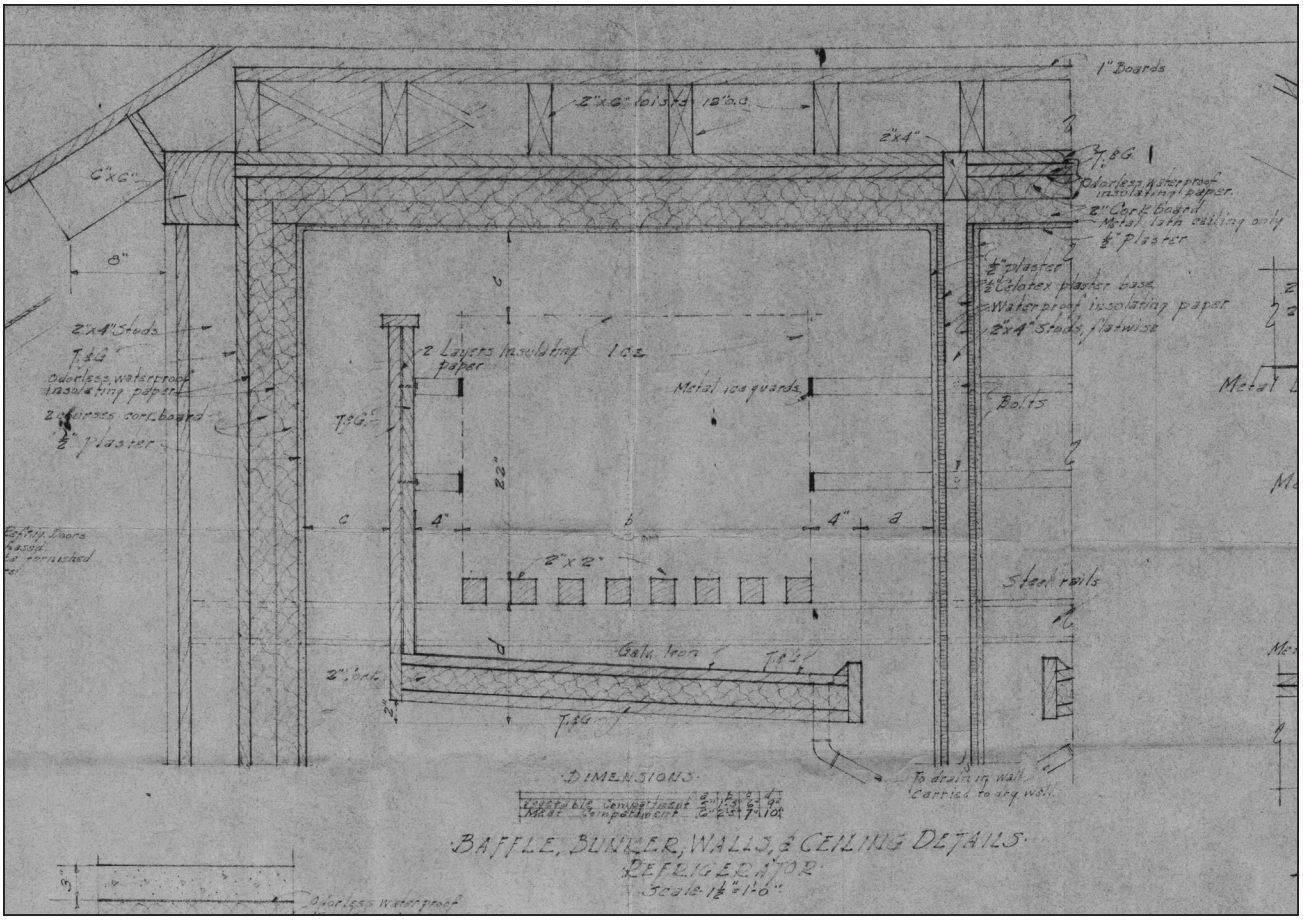


Figure 79. Detail showing the construction of an ice bunker for the dining hall's refrigerators. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, April 29–May 7, 1937, PRWI 3291, PRWI Archives, Triangle, VA.

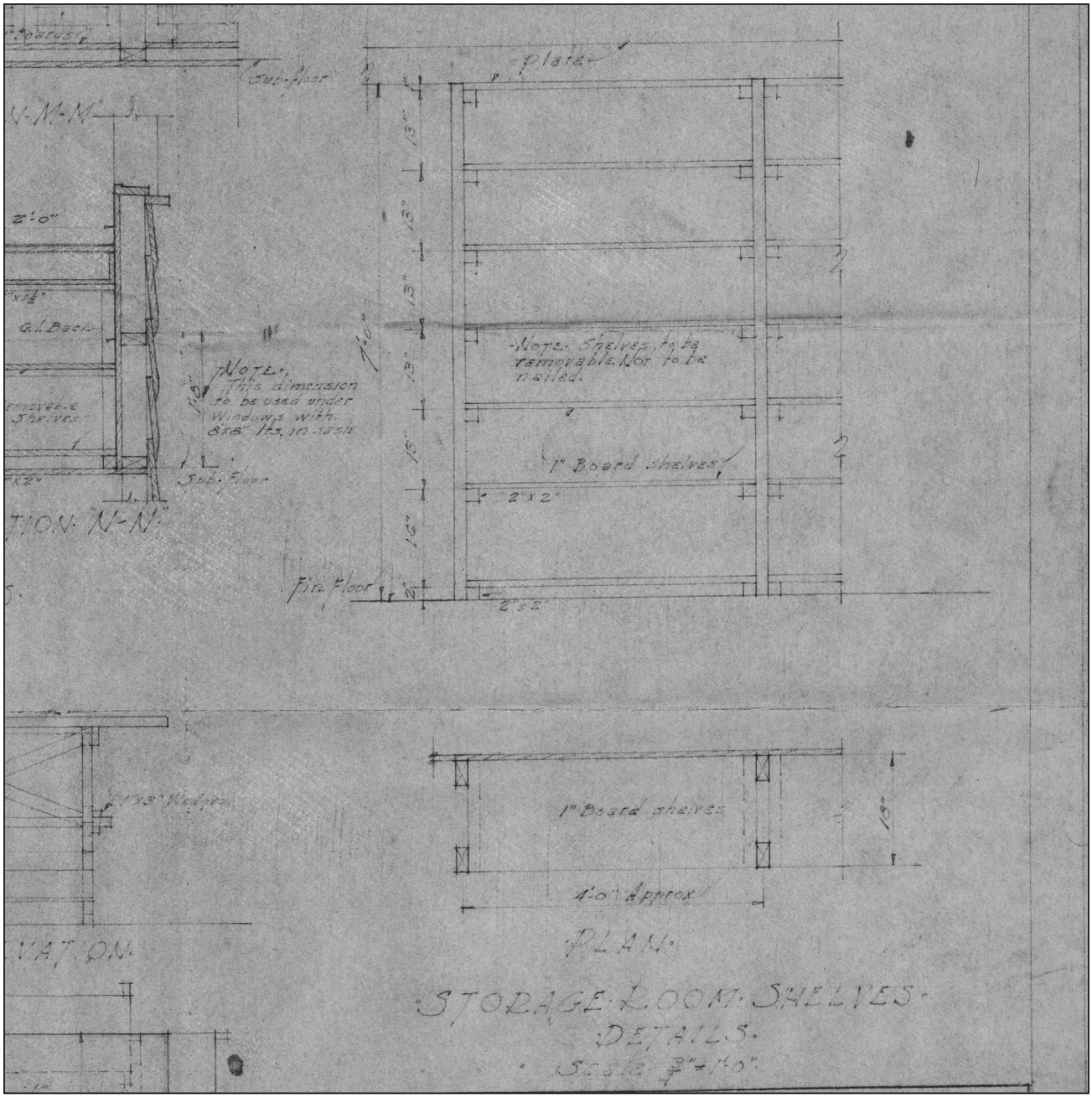


Figure 80. Detail showing plans for custom shelving in the storeroom, 1937. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, May 8–24, 1937, PRWI 3293, PRWI Archives, Triangle, VA.

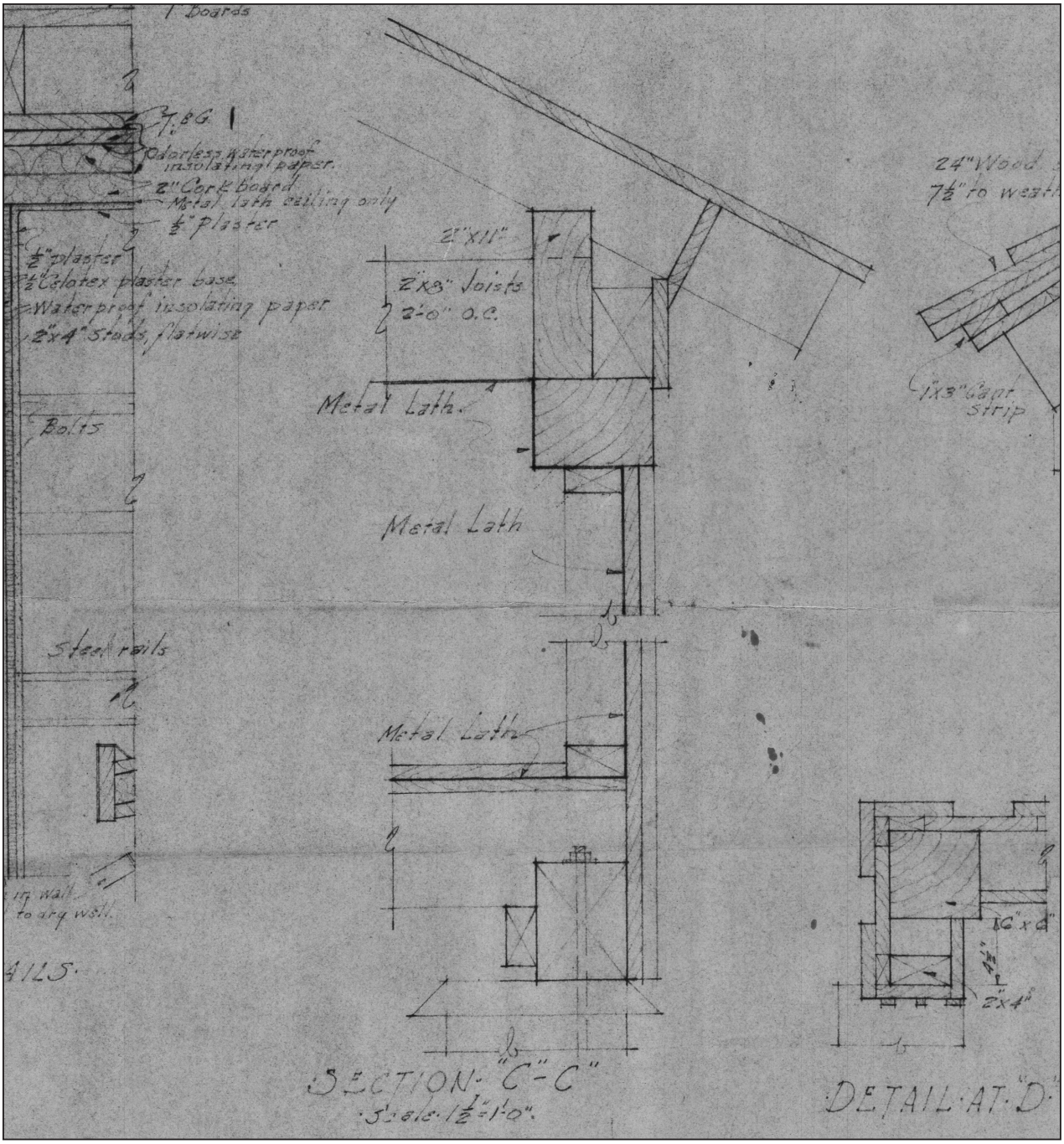


Figure 81. Wall section showing the use of metal lath on the storeroom's walls, ceiling, and floor, 1937. B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawing, April 29–May 7, 1937, PRWI 3291, PRWI Archives, Triangle, VA.

SHOWER STALL INSTALLATION (1938)

In 1938, Hall proposed a series of changes regarding employee accommodations at Cabin Camp 3, indirectly reopening "Job No. 111," the construction of the dining hall.

Historically, employees at PRWI's cabin camps fell into two broad racially defined categories: "staff" and "help." Camp "help" referred to Black "kitchen workers, custodians, and other individuals that were not otherwise classified as 'staff,'" a term largely reserved for white camp employees, such as counselors.[403] In Chopawamsic's white camps, the Black helps' quarters "were located far from the central camp core and camp units" and were usually "paired with a corresponding bathhouse or . . . bathroom facilities according to racial segregation."[404] At Cabin Camp 3, the helps' quarters originally consisted of a cabin for six and a cabin for two. The nearby "helps' latrine" featured two rooms, each with a toilet, shower, and sink, accessible via separate exterior entrances, as well as a small room for a coal-burning water heater and a front porch (Figure 82).[405] The quarters for white staff were located towards the southwest end of the Cabin Camp 3, just outside of Unit A, and the staff were expected to share the central washhouse and latrines with the campers (Figure 83).

In June 1938, Hall submitted a building request to repurpose the quarters and latrines for Black workers for sole use by the white staff and to build new quarters for the Black workers near the dining hall.[406] According to Hall's request, the distance between the white staff quarters and the central washhouse had become "a cause for dissatisfaction to the using agency."[407] The request also noted that the helps' quarters were 1,000 feet from the dining hall, where most of the "help" worked, but, within the context of the project proposal, it is clear that inconvenience to kitchen workers was not the project's primary driving factor. The project justification proposed building new quarters for the Black workers near the dining hall and allowing the white staff to take over the former helps' quarters and latrine (Figure 83). The project further proposed repurposing the former staff quarters as a craft lodge, nature lore hall, and contact station, although a site plan from 1938 shows that it was eventually used as an administrative building.[408] Rather than provide for a new latrine and bathhouse equal to what the Black workers had access to originally,

the proposal merely suggested the addition of a single shower stall to the dining hall's existing water closet.[409]

This project led "Job No. 111" to be reopened so that a shower could be added to the dining hall's water closet to serve as the only shower for the new helps' quarters. Drawings for the project were completed in July 1938, designed by an unidentified architect with the initials R.M.S. and drafted by L.S.B.[410] The new shower stall, while accessed through the original water closet, was actually installed within the footprint of the office, disrupting the room's original rectangular plan and necessitating the removal of one of the room's exterior windows as well as its interior window (Figure 84).

Since the installation of a shower stall in the dining hall's water closet was undertaken as a part of "Job No. 111," from an administrative perspective, it was not considered an addition or alteration, but rather a continuation of the building's original construction. In fact, across the multiple "Job Application and Completion Record" forms filed for the construction of the dining hall, the only form with a filled-out "Completion Record" was filed after the addition of the shower stall and identifies the date of completion as October 15, 1938.[411]

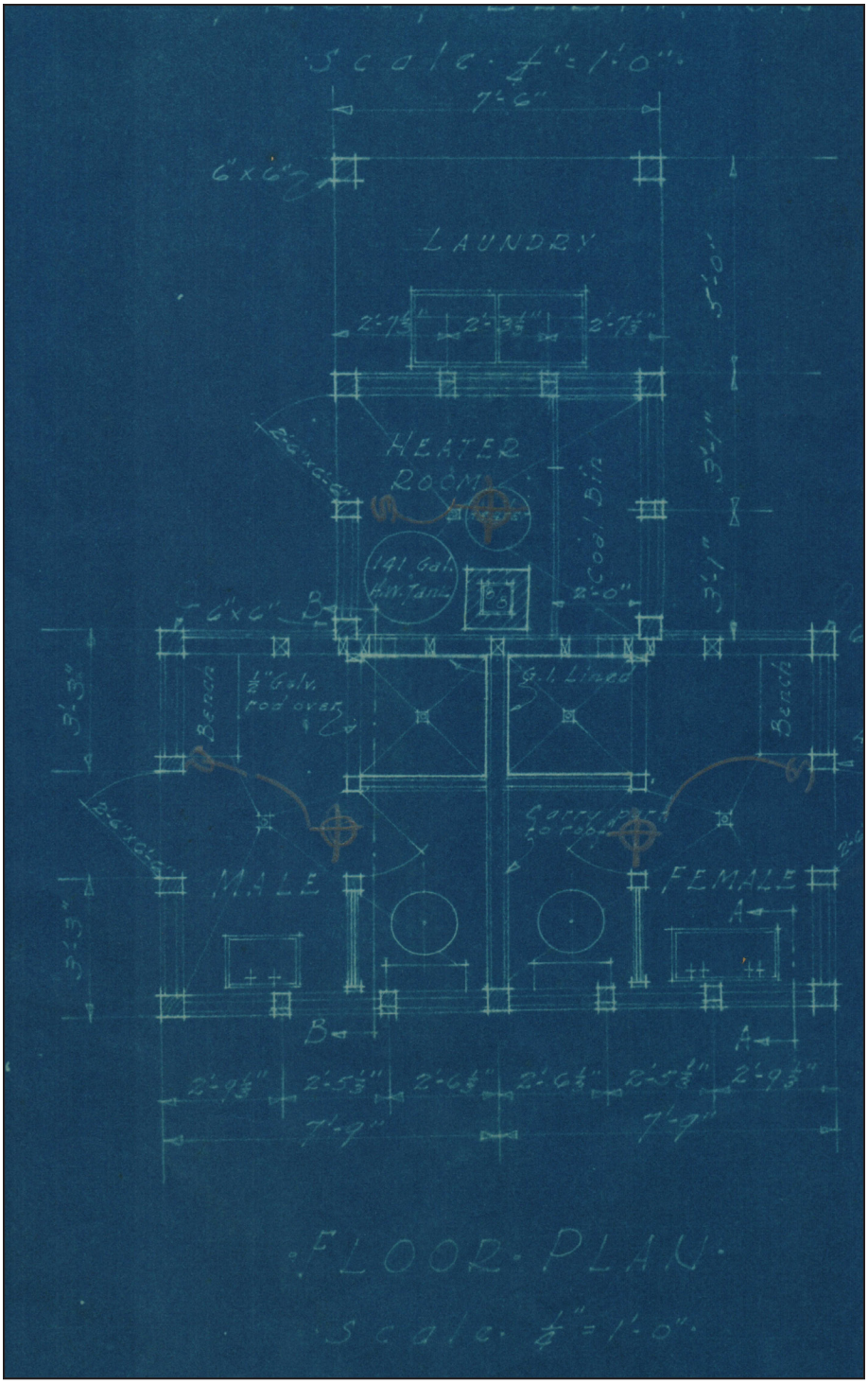


Figure 82. Plan of the Cabin Camp 3 Helps' Latrines, 1937. B.J.L., "Helps' Latrine, Camp 3-F," Drawing, July 27–28, 1937, PRWI 3303, PRWI Archives, Triangle, VA.

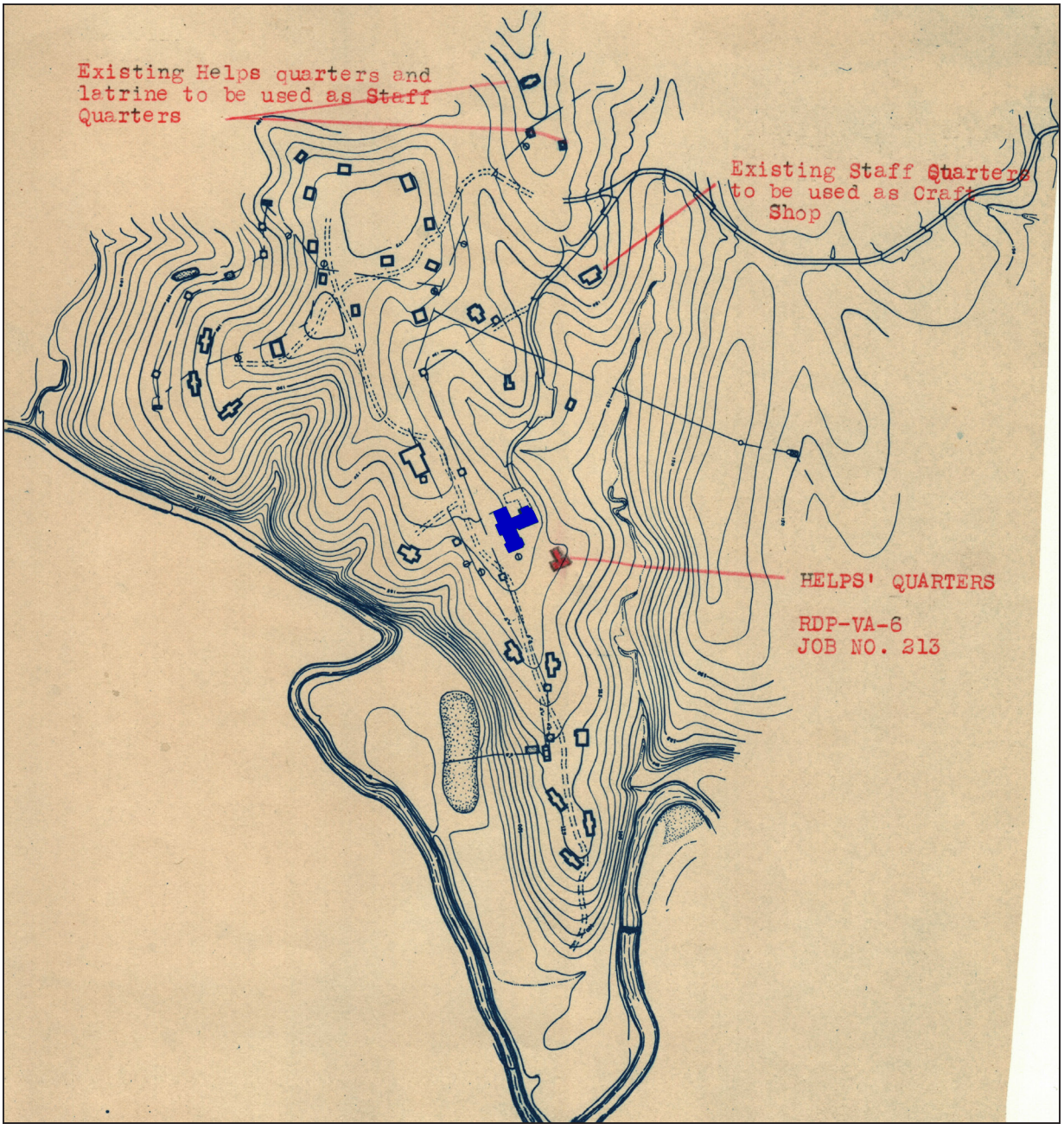


Figure 83. Cabin Camp 3 site plan illustrating Hall's plan to construct a new helps' quarters near the dining room (in blue), use the existing helps' quarters and latrine for staff, and convert the existing staffs' quarters for a craft shop. Project records for Job No. 213, PRWI 3557, PRWI Archives, Triangle, VA.

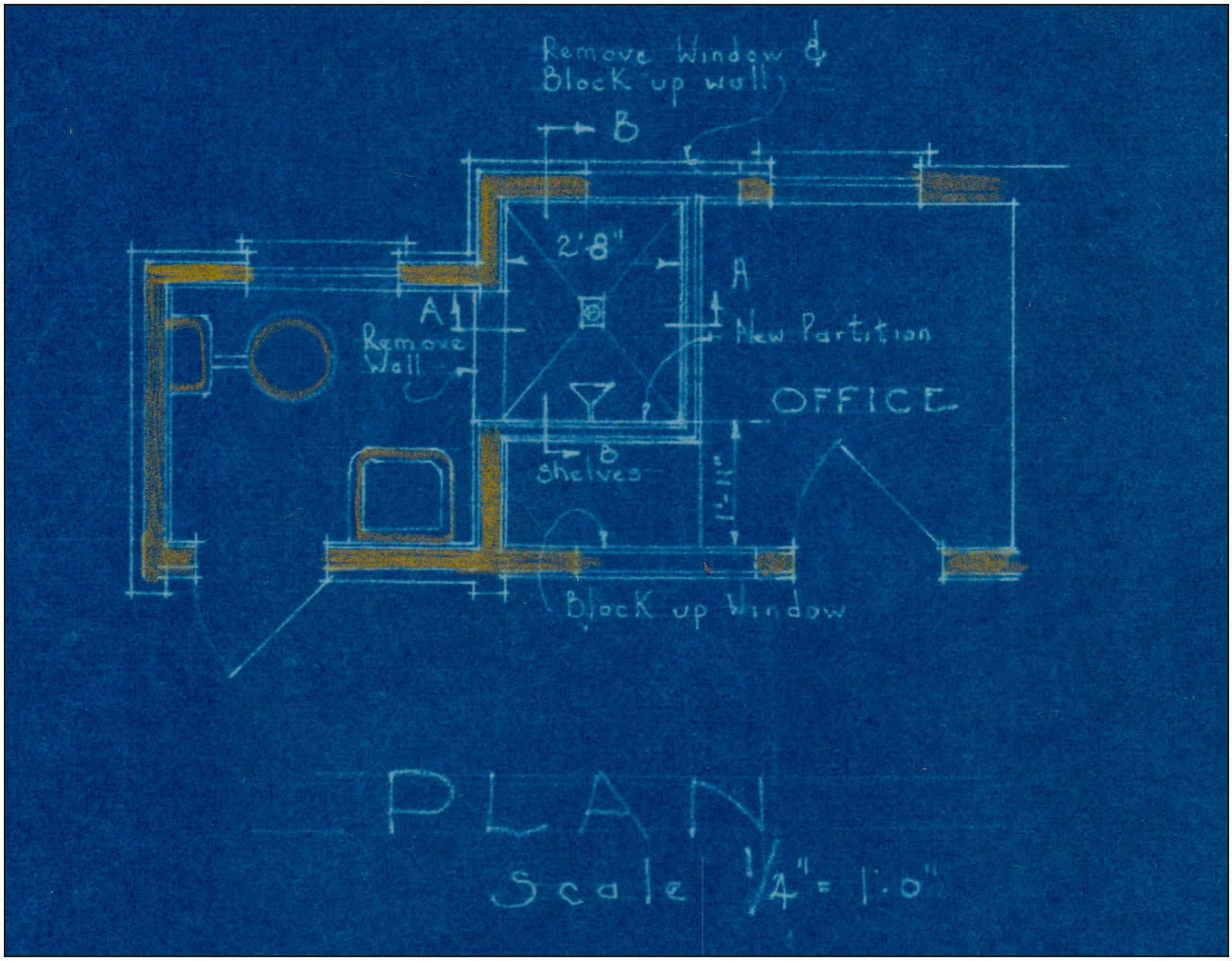


Figure 84. Plans for the addition of a shower stall to the dining hall water closet, 1937. Note the removal of two windows from the office. R.M.S., "Toilet Alterations, Dining Hall 3-F," Drawing, July 12–16, 1938, PRWI 3207, PRWI Archives, Triangle, VA.

TIMELINE OF CONSTRUCTION, USES, AND ALTERATIONS

1936: Construction—Construction begins at Cabin Camp 3.[412]

April–May 1937: Design—Bernard J. Liff completes drawings for the Cabin Camp 3 Dining Hall.[413]

May–June 1937: Administration—Liff's drawings for the Cabin Camp 3 Dining Hall are approved by W.R. Hall, the Chopawamsic RDA Project Manager; S. M. Woodward Jr., a regional inspector with the NPS; Herbert Evison, Associate Director of NPS Region One; and the central office of the NPS's Branch of Planning and State Cooperation in Washington, DC. [414]

July 1937: Opening—Cabin Camp 3 opens for its first season—without the dining hall—hosting Camp Goodwill, a camp for underprivileged children and mothers run by the FSA of Washington, DC. According to a 1938 report, the FSA divided campers into five groups of approximately 24 campers each: two for boys aged six to nine and nine to 12, two for girls aged six to nine and nine to 12, and one for children under six years of age and their mothers.[415] Given the capacities of each of Cabin Camp 3's three units (A-B-C), it appears that Units A and C hosted two groups each—likely children's groups of either the same gender or age—while Unit B hosted one group, likely mothers and young children.

July 1937: Construction—W.R. Hall requests emergency approval to divert the labor of CCC Camp SP-22 to the construction of the dining hall.[416]

August 1937: Construction—W.R. Hall requests additional materials and labor funds for the construction of the dining hall.[417]

September 1937: Construction—This is W.R. Hall's final known target date for completing the Cabin Camp 3 Dining Hall according to its original design.[418]

July 1938: Design—R.M.S. and L.S.B. complete drawings for the addition of a shower stall to the dining room's water closet so it could serve as a latrine and washroom for the new helps' quarters near the dining hall.[419]

October 15, 1938: Construction—Job No. 111, the construction of the Cabin Camp 3 Dining Hall, is officially completed as per the "Job Application and Job Completion Record" forms used to track construction projects at the Chopawamsic RDA. The "project completion" fields are not filled out on any

of the previous "Job Application and Job Completion Record" forms for the project.[420]

August 1940: Operational Change—The Chopawamsic RDA is transferred from the NPS Branch of Recreation, Land Planning, and State Cooperation to the National Capital Region of the NPS.[421]

April 1942: Operational Change—The Office of Strategic Services co-opts the Chopwamsic RDA for use as a training facility. Cabin Camp 3 becomes OSS Area A-3 and is initially used by the OSS Parachute School.[422]

October 1943: Operational Change—Advanced training for OSS Special Operations and Morale Operations replaces the OSS Parachute School at Cabin Camp 3, still known as OSS Area A-3.[423]

1943: Maintenance—The OSS re-roofs the dining hall with asbestos shingles.[424]

Winter 1943–1944: Alterations—The OSS winterizes all buildings in Cabin Camp 3 with "insulation and hot water as well as enhanced utilities, water and sewage system[s]."[425] Across Chopawamsic, winterization of the dining halls—called mess halls by the OSS—entails "new wiring and an array of new electrical equipment for food preparation and storage, including standard Army gas ranges, electric potato peelers, deep fryers, and dishwashers, plus large refrigerators."[426] Presumably, this includes the removal of the dining hall's original coal-burning ranges and ice-cooled refrigerators, as well as building out and insulating the service wing.

January–October 1945: Operational Change—The OSS training facilities in Chopawamsic are gradually closed. Area A-3 is permanently closed in July 1945.[427]

July 1946: Operational Change—Camp Goodwill resumes operating summer sessions at Cabin Camp 3.[428]

August 1948: Administration—The Chopawamsic RDA is renamed Prince William Forest Park.[429]

August 1949: Operational Change—Cabin Camp 3 begins to host Camp Sunshine for low-income white children with heart defects for three weeks at the end of each season, while Camp Goodwill continues to operate at the

camp earlier in the season. Camp Sunshine is funded by the Washington Heart Association and operated by the FSA with the same staff as Camp Goodwill.[430]

July 1951: Documentation—The Cabin Camp 3 Dining Hall is documented during a park-wide survey of buildings and structures. Survey records indicate that the dining hall is equipped with phone lines, two electric walk-in refrigerators, a commercial electric dishwasher, an electric potato peeler, a commercial mixer, an electric steam table, two army ranges with canopier, and an electric deep fat fryer.[431] Notably, the survey reports that the building has a painted Celotex ceiling, although the exact product and its location are omitted from the survey form.[432]

Survey records are supplemented with two exterior photos showing the dining hall's northeast and southeast elevations (Figure 85–Figure 86). In addition to illustrating previously mentioned OSS alterations, including updated utilities and the new asphalt-shingle roof, the photo of the southeast elevation—the earliest known photograph of this elevation—shows that the covered passageway leading to the service wing's primary entrance is enclosed with a screen door. It is unclear if the passageway is fully enclosed (i.e., with a solid door behind the screen door) and, if so, whether this is indicative of the entrance's as-built condition or an alteration. Additionally, both photographs clearly show at least one window screen assembly that is lighter in color than the others, indicating that it had been replaced.

While it is tempting to directly attribute the existing enclosed ceiling, tile floor, and built-out walls in the service wing walls to the OSS, historic photographs of other dining hall kitchens after OSS occupation show the kitchens' original wood floors; walls that are less built-out than those currently in the Cabin Camp 3 Dining Hall kitchen; and ceiling panels installed between the roof trusses and purlins, such that the roof structure is still clearly visible (Figure 87). Consequently, many elements of the kitchen's current appearance cannot be attributed to the OSS.

1954: Operational Change—Camp Goodwill and Camp Pleasant for Black children (also operated by the FSA) swap cabin camps for one season, with Camp Goodwill moving to Cabin Camp 4 and Camp Pleasant to Cabin Camp 3. According to George Green, chairman of the Summer Outing Committee of the

FSA, this was undertaken as a first step towards integrating the camps, "to erase the racial tags which designate one for whites and one for colored."[433]

1955: Operational Change—Camp Goodwill and Camp Pleasant begin to operate as racially integrated camps and become the subject of a psychological study on the effects of desegregation on children. Around this time, the FSA moves Camp Goodwill to Cabin Camp 1, likely to be closer to Camp Pleasant.[434] Cabin Camp 3 continues to be rented to as-of-yet unidentified groups, including to youth summer camps.[435]

1963: Administration—The 1963 NPS Master Plan for Prince William Forest Park suggests that Cabin Camp 3 may soon be used for "the expansion of day use activities," and, given the uncertainty regarding the camp's future use, recommends that any "permanent improvements … be limited to those essential to operation of the camp."[436] While the camp was ultimately not adapted to day-use activities, the master plan's recommendation suggests that the coming years would see relatively few changes at the Cabin Camp 3 Dining Hall.

1964–1974: Operational Change—Cabin Camp 3 becomes home to Camp Orenda, a summer camp for inner-city girls aged eight to 16, established by the YMCA that same year (Figure 88–Figure 89). The camp is highly successful; three years after its establishment, it is reported to have a substantial waitlist.[437]

1964–1983: Alteration—The original tongue-and-groove flooring in the dining room is likely replaced between 1964 and 1983. An interior photograph showing Camp Orenda's use of the dining hall clearly shows wood flooring in the dining room, and photographs from 2001 show light-colored—possibly vinyl—flooring that already exhibits signs of deterioration (Figure 6, Figure 90). When this non-original flooring was replaced in 2003, it was estimated to be over 20 years old, indicating that the original flooring had been removed or covered prior to 1983.[438]

1975–1995: Operational Change— In 1975, Camp Orenda merges with Camp Letts, a corresponding YMCA camp for boys held at YMCA-owned facilities near Annapolis, MD.[439] Cabin Camp 3 continues to operate as a group rental for various organizations, including Dale Elementary School, which uses the camp annually for two-day sessions from 1976 to at least 1984.[440]

ca. 1978–1984: Precedent for Alterations—In the late 1970s, the NPS embarked on a campaign to improve facilities across all of PRWI's cabin camps. From 1978 to 1984, Cabin Camp 1 underwent a series of interventions intended to serve as the pilot project for the larger campaign. The NPS rehabilitated deteriorated facilities, including Cabin Camp 1's Dining Hall; installed new water, gas, and electric utilities; and replaced 38 CCC-constructed buildings. Ultimately, this campaign drew attention to the historic value of the cabin camps' RDA-era facilities, deterring the park from removing original buildings at other camps and inspiring the nomination of four of the camps to the NRHP.[441] However, at least some of the alterations piloted at Cabin Camp 1 appear to have been implemented elsewhere in the park.

November 1979 construction drawings for the Cabin Camp 1 Dining Hall's rehabilitation show multiple alterations that were eventually repeated at the Cabin Camp 3 Dining Hall, including the following:

- The installation of wood railings on the building's porches, stairs, and loading platform.
- The installation of a new wheelchair-accessible ramp to the main entrance.
- The removal of the work surfaces, sinks, cabinets, and tables from the kitchen. It is unknown whether this affected the original iterations of these features or if they had already been replaced.
- The installation of a new floor assembly consisting of bottom layer of ⅜-inch plywood boards, a two-inch mortar bed, and top layer of ½-inch quarry tile over the historic wood floor in the kitchen.[442]

Similarities between the 1979 construction drawings for the Cabin Camp 1 Dining Hall pilot project and the current conditions at the Cabin Camp 3 Dining Hall suggest that the latter underwent a similar rehabilitation project during subsequent years—possibly the between the mid-1980s or 1990s. This roughly corresponds with additional evidence for alterations between 1978 and 1998 as detailed below.

ca. 1978–1988: Replacement—The dining hall's original custom-built furniture is likely removed between 1978 and 1988. A historic photo shows that the original furniture was still in use when Camp Orenda was held at Cabin Camp 3, confirming that it survived until at least 1964, and in 2018, the existing dining furniture was estimated to be between 30 and 40 years old, suggesting that the original furniture had been removed between 1978–1988 (Figure 6).[443] This period corresponds with growing public awareness about the health hazards

associated with asbestos and the declining use of asbestos-cement building materials in the United States, suggesting that the original furniture may have been removed due to concerns regarding the Eternit tabletops.[444]

ca. 1988: Documentation—In preparation to nominate Cabin Camps 1, 2, 3, and 4 to the NRHP, historian Sara Amy Leach conducts a survey of each camp's historic resources, including the Cabin Camp 3 Dining Hall.[445] Her notes and corresponding photographs, as well as photographs taken by PRWI employee Henry McGann in September 1988, reveal that several alterations have taken place since the 1951 survey (Figure 89, Figure 91–Figure 92):

- On the northeast elevation, a ramp has been added to the front porch, extending straight from the entrance and towards the southeast.
- The landing and steps to the projecting bays at the northwest end of the dining room have recently been rebuilt and a new railing added.
- The steps to the loading platform on the southeast elevation have been relocated from the platform's northeast edge to its southwest edge, and a railing has been added to both the platform and the steps.
- The overhead ice doors and triple-glazed windows to the refrigerator units on the southeast elevation have been removed. The overhead ice doors have been partially replaced with louvers.
- Ventilation for an industrial fan has been added to the dining room's southeast gable. A corresponding fan on the southwest side of the dining hall's northwest gable wall was likely added at the same time.

Leach also notes that the kitchen is still equipped with two "Army ranges," suggesting that the ranges installed by the OSS are still in use. Ultimately, however, Leach's notes and both sets of photos are limited, restricting the inferences that can be made from them.

ca. 1988–1998: Alterations—The Cabin Camp 3 Dining Hall likely experiences substantial alterations between 1988 and 1998. Alterations that likely took place during this time include the following:

- Removal of the exterior kitchen door on the service wing's northwest elevation.
- Removal of two windows on the service wing's southeast elevation.
- Demolition of the original partition wall between the service wing and the kitchen and the construction of a new partition wall in a different configuration.
- Installation of a plywood drop-ceiling in the service wing.
- Installation of quarry-tile flooring in the service wing.
- Installation of new interior wall assembly with white fiberboard finish and

light-colored metal trim in the service wing. This wall assembly covered the following original features:

- The interior side of two windows on the northwest elevation of the service wing.
- The door to the small closet near the kitchen.
- The interior side of the garbage-removal door in the kitchen.

The estimated date range for the ca. 1988-1998 alterations described above is based on several observations. First, the porch to the northwest kitchen entrance is visible on sketches of the building's floor plans from 1951 and 1988, and photos of the 1998 sill beam replacement (see below), clearly show that the northwest kitchen entrance had been replaced by then with a window, suggesting that the door was removed between 1988 and 1998 (Figure 93–Figure 95).

Interior photos of the kitchen from 2001 show the new interior wall assembly seamlessly installed over the former location of the northwest kitchen entrance and the partition wall between the kitchen and dining room (Figure 96). This suggests that the removal of the northwest kitchen door and construction of the reconfigured partition wall likely occurred around the same time as—or at least before—the installation of the new interior wall assembly.

Evidence regarding the dates of the quarry tile and drop-ceiling installations is less substantial. Photos show that both had been installed by 2001, and the rehabilitation of the Cabin Camp 1 Dining Hall in 1979 set a precedent for the use of quarry tile at PRWI (Figure 96). While PRWI could have initiated multiple large-scale rehabilitation projects in the service wing of the Cabin Camp 3 Dining Hall between 1979 and 2001, it seems most plausible that the plywood ceiling and quarry tile were installed at the same time as the other above-mentioned interventions.

Sometime after the fiberboard finish was installed in the kitchen, the opening to the shower stall in the water closet was infilled with a plywood panel. This is evidenced by the fact that care was taken to finish the opening to the shower stall with the same melamine-surfaced fiberboard and light metal trim seen throughout the service wing, while simple painted plywood was used to infill the stall opening (Figure 98). If the shower stall opening had been concealed prior at the same time that the walls were built out, it would have likely been

covered with the same white fiberboard as the surrounding walls, possibly without any outline of the original opening.

1989: Recognition—The Cabin Camp 3 Dining Hall is listed on NRHP as a contributing property to the Camp Orenda/SP-26 Historic District (see Evaluation of Significance for more information). During the nomination process, the historic district is also listed on the Virginia Landmark Register (VLR).[446]

August 1996: Alternate Use—PRWI announces private cabin rentals at Camp Orenda, signifying a transition from organized group camping to private individual camping at Cabin Camp 3.[447]

ca. 1998: Repairs/Replacement—Multiple wood elements near the southwest entrance on the dining room's northwest elevation exhibit extensive rot and are replaced, including the entrance's steps and porch, as well as several sill beams and pieces of waney-edge siding (Figure 95).[448] Around the same time, the previous large ramp that extended straight from the front entrance is replaced with two smaller ramps: a plywood ramp leading from the door to the porch and a second ramp extending from the southeast edge of the porch to ground level (Figure 99–Figure 100).

c.2001: Replacement—The dining hall's fire detection and safety systems are upgraded, including the installation of new smoke detectors with tamper-proof covers and new carbon monoxide detectors as well as a new fire hood suppression system.[449]

2001: Maintenance—PRWI staff repair and repoint chimneys at multiple historic buildings, including the Cabin Camp 3 Dining Hall.[450]

Winter 2003–2004: Alteration—The existing floor in the dining rooms in all the cabin camps' dining halls are replaced with epoxy flooring with a continuous baseboard. According to the PRWI's Project Management Information System (PMIS) record for the project, the existing floors were "badly deteriorated due to over 20 years of use," indicating that the historic tongue-and-groove flooring had previously been replaced or covered, which is supported by photographs of a 2001 CCC reunion in the Cabin Camp 3 Dining Hall (Figure 90).[451]

2004: Repair/Maintenance—The Cabin Camp 3 Dining Hall is reroofed with asphalt shingles. Overall, the project entails the removal of three previous

layers of shingles, replacement of any rotted roof decking, and the installation of new asphalt shingles and copper flashing.[452]

2005: Maintenance—A new water main is installed to the Cabin Camp 3 Dining Hall.[453]

2006: Replacement—New ranges with adjacent griddles are installed in all five PRWI historic dining halls. While the project justification in the PMIS record also mentions plans for the replacement of the dining halls' water heaters, grills, refrigeration units, and dishwashers, the project completion report includes only new ranges and griddles.[454]

2010: Repairs—The Cabin Camp 3 Dining Hall undergoes emergency repairs to its electrical system, including the replacement of its fuse boxes and breaker panels, as part of a larger project to update the electrical systems across Cabin Camps 3, 4, and 5.[455]

2012: Recognition—The Prince William Forest Park Historic District is listed on the NRHP with the Cabin Camp 3 Dining Hall as a contributing resource. During the nomination process, the district is also listed on the VLR.[456]

2015: Alteration—Cabinets and select wall panels are replaced in the kitchen of the Cabin Camp 3 Dining Hall.[457]

2017: Replacement—The walk-in refrigerators in all PRWI historic dining halls are replaced with new energy-efficient units. According to the PMIS record for the project, the previous walk-in refrigerators are at least 25 years old at the time of their replacement.[458]

2018: Maintenance—The dining room furniture in Cabin Camps 1, 2, 3, and 4, including approximately 200 tables and 400 benches, are rehabilitated. The project entails the replacement of missing hardware; minor repairs to the tabletops, bench seats, and bench legs; and the refinishing of all wood surfaces with a hard, clear varnish. The furniture is estimated to be between 30 and 40 years old.[459]

2020: Maintenance—Minor repairs are undertaken as needed to all exterior wood surfaces, including window frames and sashes, doors, porches, and steps to address widespread fungal rot facilitated by the building's location in a humid, wooded environment. Two coats of stain are then applied to the building's exterior to help prevent future decay.[460]

2020: Installation—A automatic external defibrillator is installed in the service wing hallway, directly to the southeast of the door to the closet.[461]

July 2021: Documentation/Assessment—A draft of a Cultural Landscape Inventory for Cabin Camp 3 was completed (see Evaluation of Significance).[462]

2022: Maintenance—The Cabin Camp 3 Dining Hall is reroofed with Enviroshakes®, a sustainable composite roofing material that mimics the appearance of cedar shakes, and new copper flashing. The complete project entails the removal of existing asphalt shingles and supporting material; an inspection of the roof structure; in-kind repairs to the roof sheathing as needed; and the installation of new CDX plywood sheathing over the existing sheathing; and the installation of new asphalt paper, copper drip edges and flashing, Enviroshakes, and an ice and water shield on the roof of the front porch.[463]

March 2023: Documentation/Assessment—A draft of a Cultural Landscape Report for Cabin Camps 1–5 is completed (see Evaluation of Significance). This version of the document is the most recent available draft during the research phase of this HSR. Consequently, the HSR cites this draft rather than the published CLR.[464]

2023-2024: Rehabilitation—PRWI initiates a large-scale rehabilitation project at the Cabin Camp 3 Dining Hall. Project components include:

- Removal of the non-original plywood ceiling in the kitchen to eliminate rodent nesting, improve air flow, and restore the historic appearance of the exposed roof trusses, which will also be inspected and cleaned.
- Installation of new tile flooring and interior wall cladding in the kitchen and water closet for sanitary purposes.
- Replacement of existing 10-burner gas stove, ovens, griddle, and exhaust hood with new appliances.
- Upgrading electrical components for code compliance, including the installation of a new code-rated circuit panel and the replacement of old conductor wiring will be replaced with armored flexible aluminum Thermoplastic High Heat-resistant Nylon coated (THHN) wire cabling.
- Installation of improved plumbing features including new copper water supply lines, new PVC sanitary waste drain lines, a new 1,000-gallon grease interceptor to replace a 55-gallon grease trap, and water-saving fixtures in the kitchen and water closet.
- Installation of new LED energy efficient lighting and fixtures.
- Reconfiguration of the water closet for accessibility compliance.[465]

December 2023: Documentation/Assessment—Mason, et al.'s CLR for Cabin Camps 1-5 is published.[466]

2023–2024: Documentation/Assessment—As part of the rehabilitation project initiated in 2023, Building Conservation Associates Inc., prepares a historic structure report for the Cabin Camp 3 Dining Hall.



Figure 85. 1951 survey photo of the dining hall's northeast elevation. PRWI 3138, PRWI Archives, Triangle, VA.

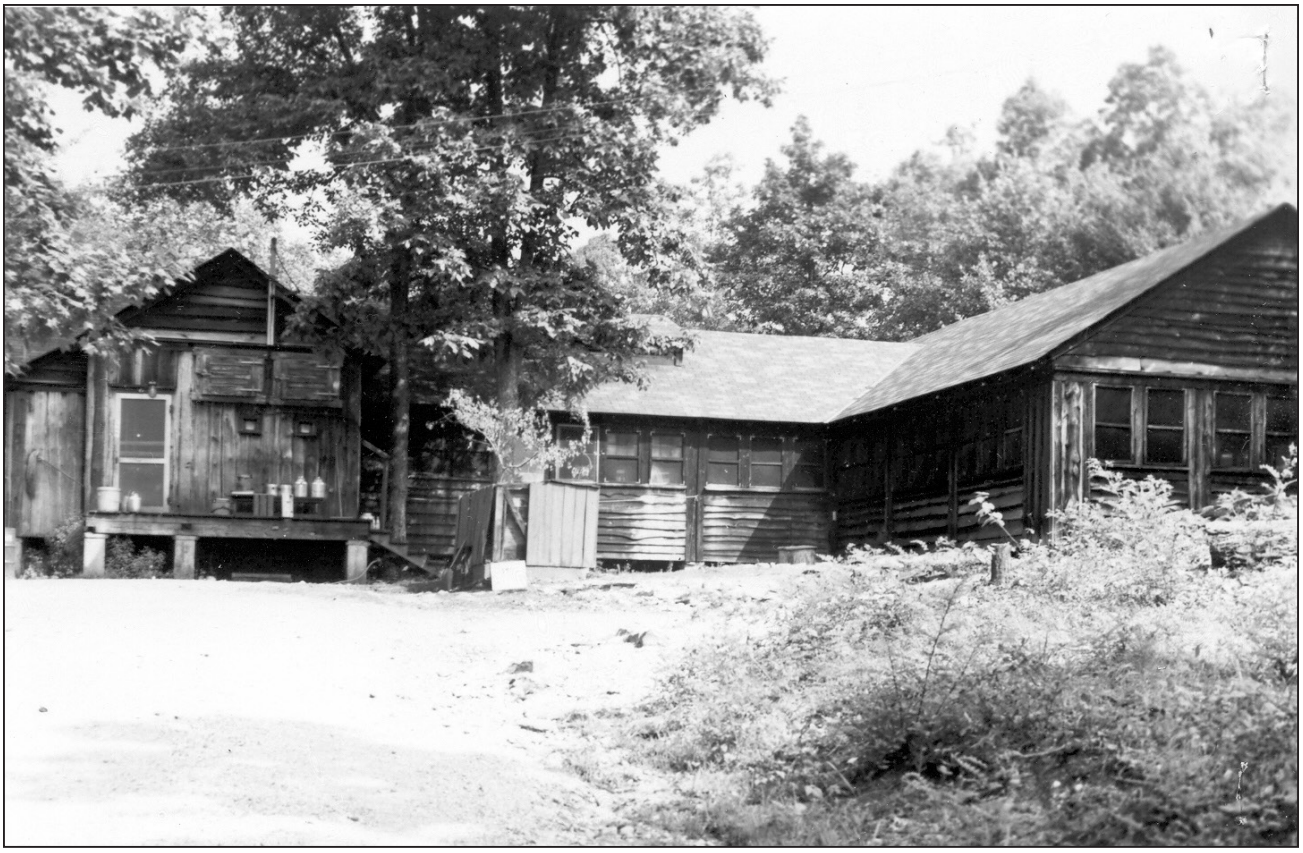


Figure 86. 1951 survey photo of the dining hall's southeast elevation. Note that the covered passageway is enclosed with a screen door. According to NPS Resources Manager Gregg Kneipp, the post located above the two ice doors may have been part of a pulley system for loading ice blocks into the refrigerator. PRWI 3139, PRWI Archives, Triangle, VA.

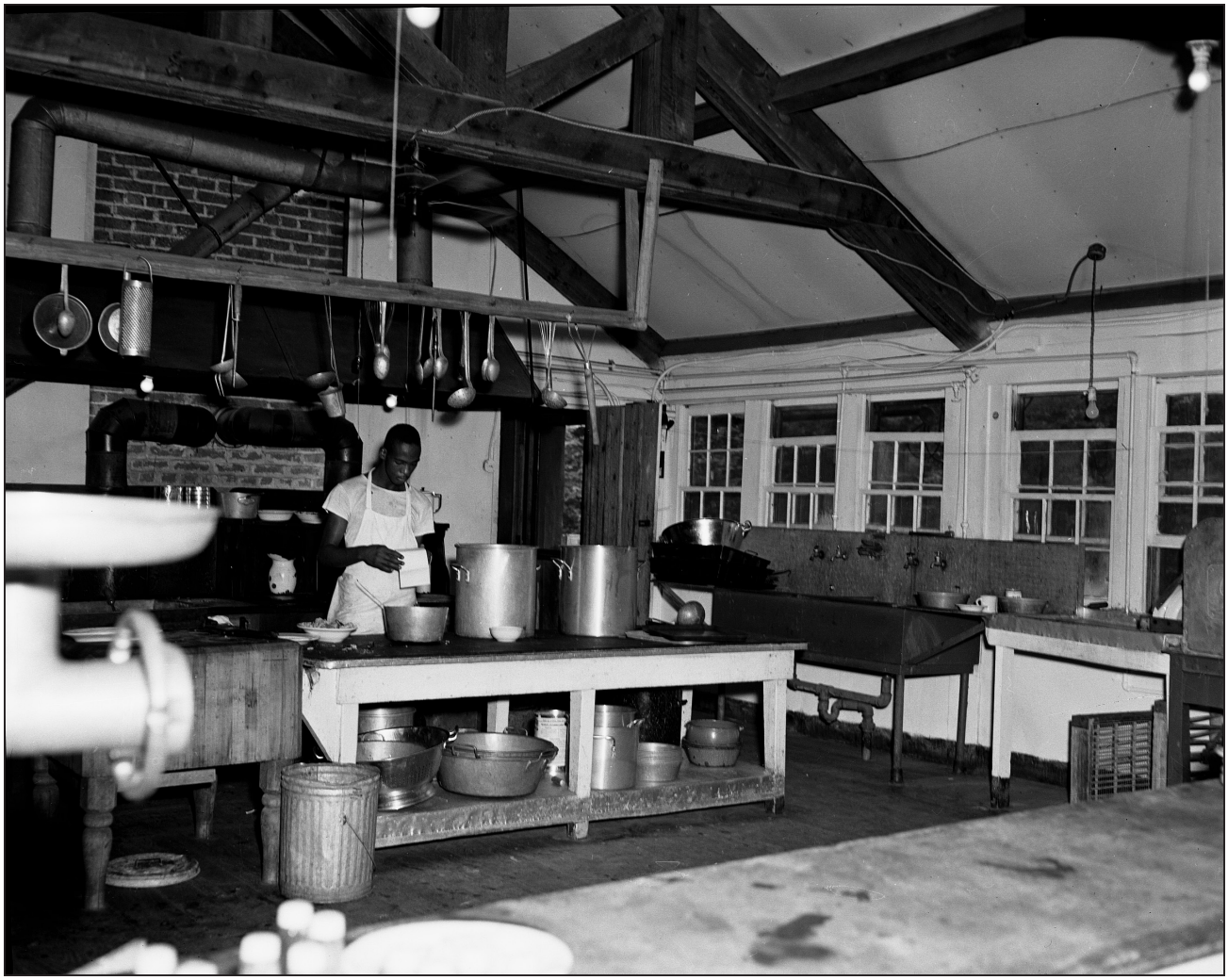


Figure 87. The kitchen of the Cabin Camp 1 Dining Hall, sometime after the OSS's occupation of the Chopawamsic RDA. Note the white "Celotex" panels installed on the underside of the roof deck. Scurlock Studio Records, Archives Center, National Museum of American History, Smithsonian Institution.



Figure 88. Survey photo of the dining hall's northeast elevation, taken by Sara Amy Leach ca. 1988. Note the addition of a ramp leading to the front entrance. PRWI 6807, PRWI Archives, Triangle, VA.

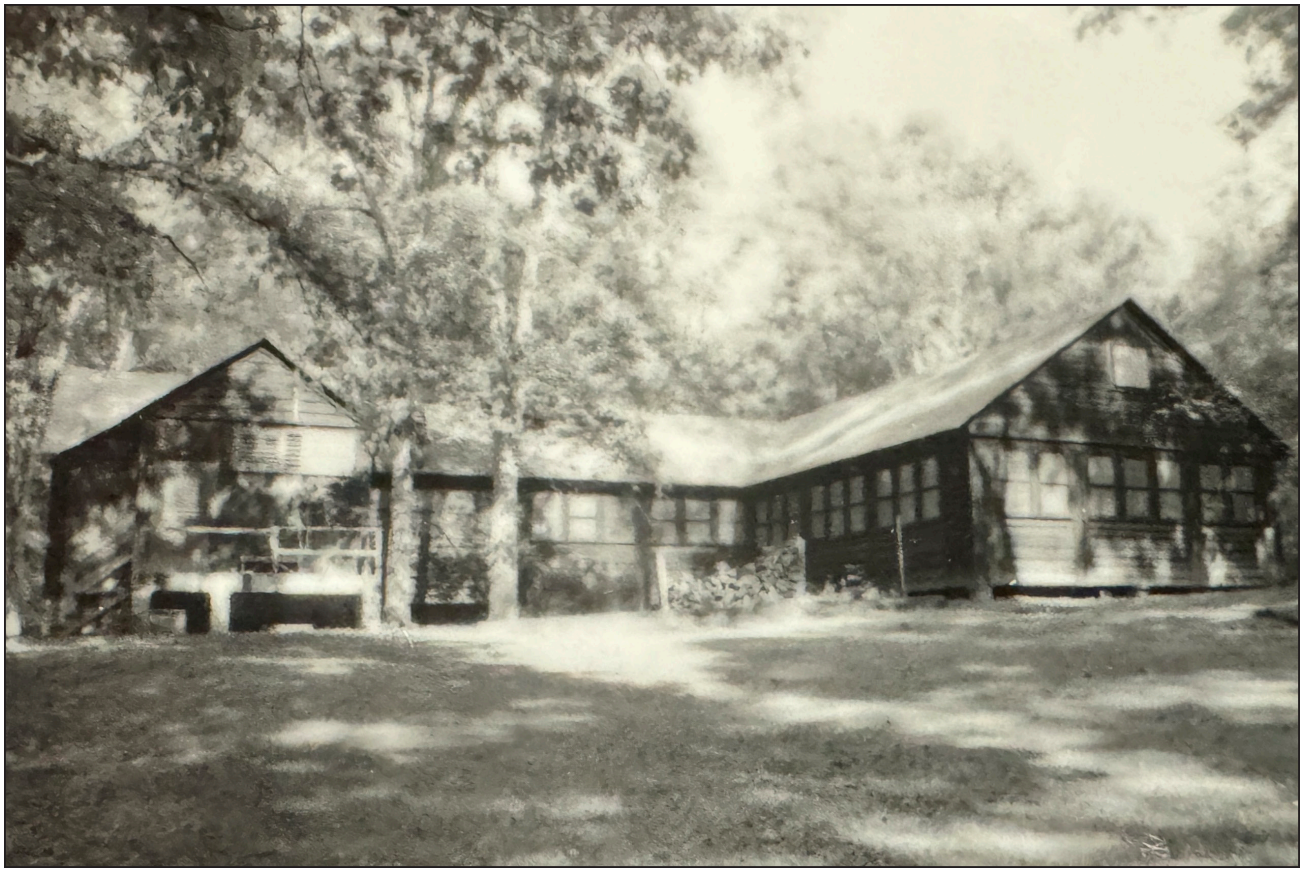


Figure 89. Survey photo of the dining hall's southeast elevation, taken by Sara Amy Leach ca. 1988. Note the reconfiguration of the loading platform, the removal of the ice doors and refrigerator windows, and the addition of an industrial fan vent on the dining room's gable wall. PRWI 6807, PRWI Archives, Triangle, VA.



Figure 90. The 2001 CCC reunion. Note the wear and deterioration already exhibited by the non-original floor. PRWI 14196, PRWI Archives, Triangle, VA.



Figure 91. The dining hall's northeast elevation, September 1988. PRWI 1972, PRWI Archives, Triangle, VA.



Figure 92. The dining hall's northwest elevation, September 1988. Note the new landing and stairs leading from the projecting bay on the northeast elevation. PRWI 1974, PRWI Archives, Triangle, VA.

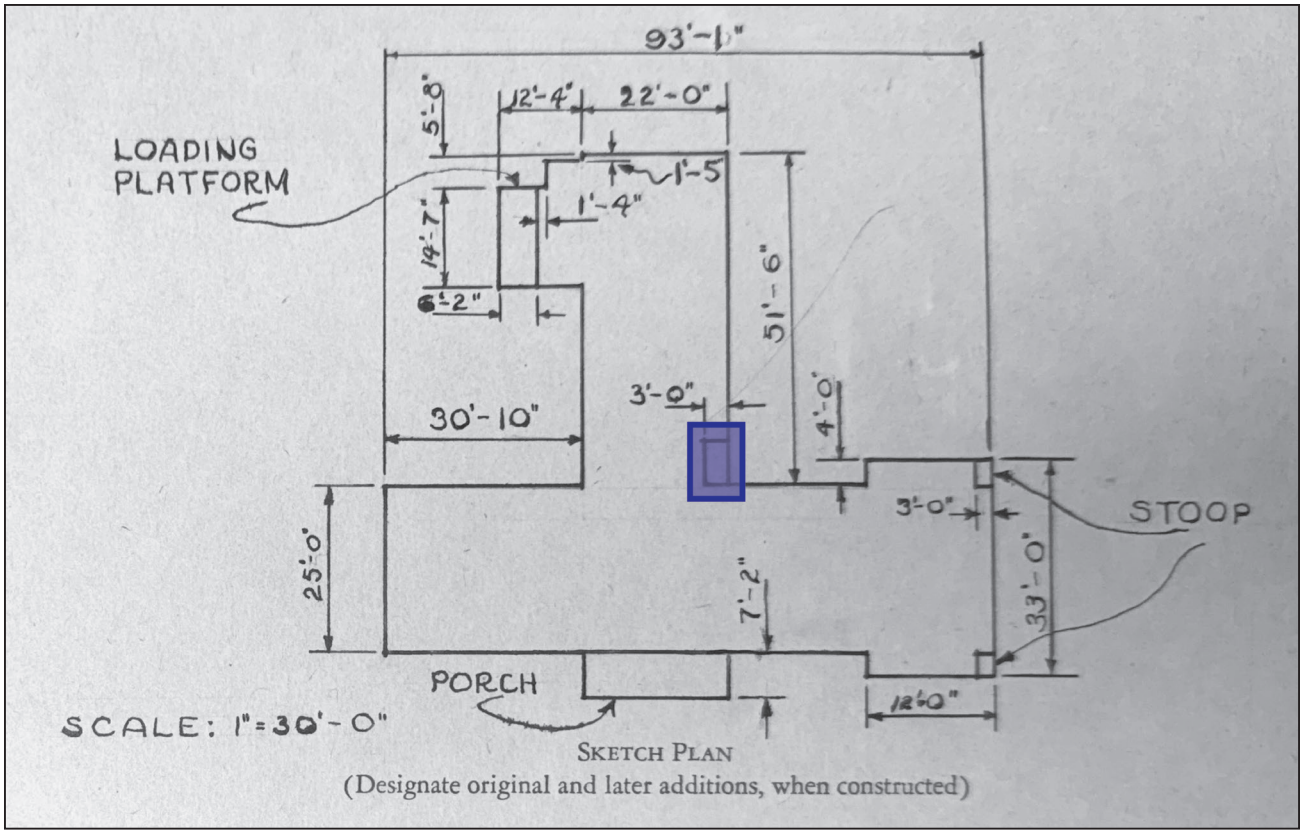


Figure 93. Sketch of the dining hall's floor plan from the 1951 survey with the location of the landing on the service wing's northwest elevation highlighted. PRWI 3137, PRWI Archives, Triangle, VA.

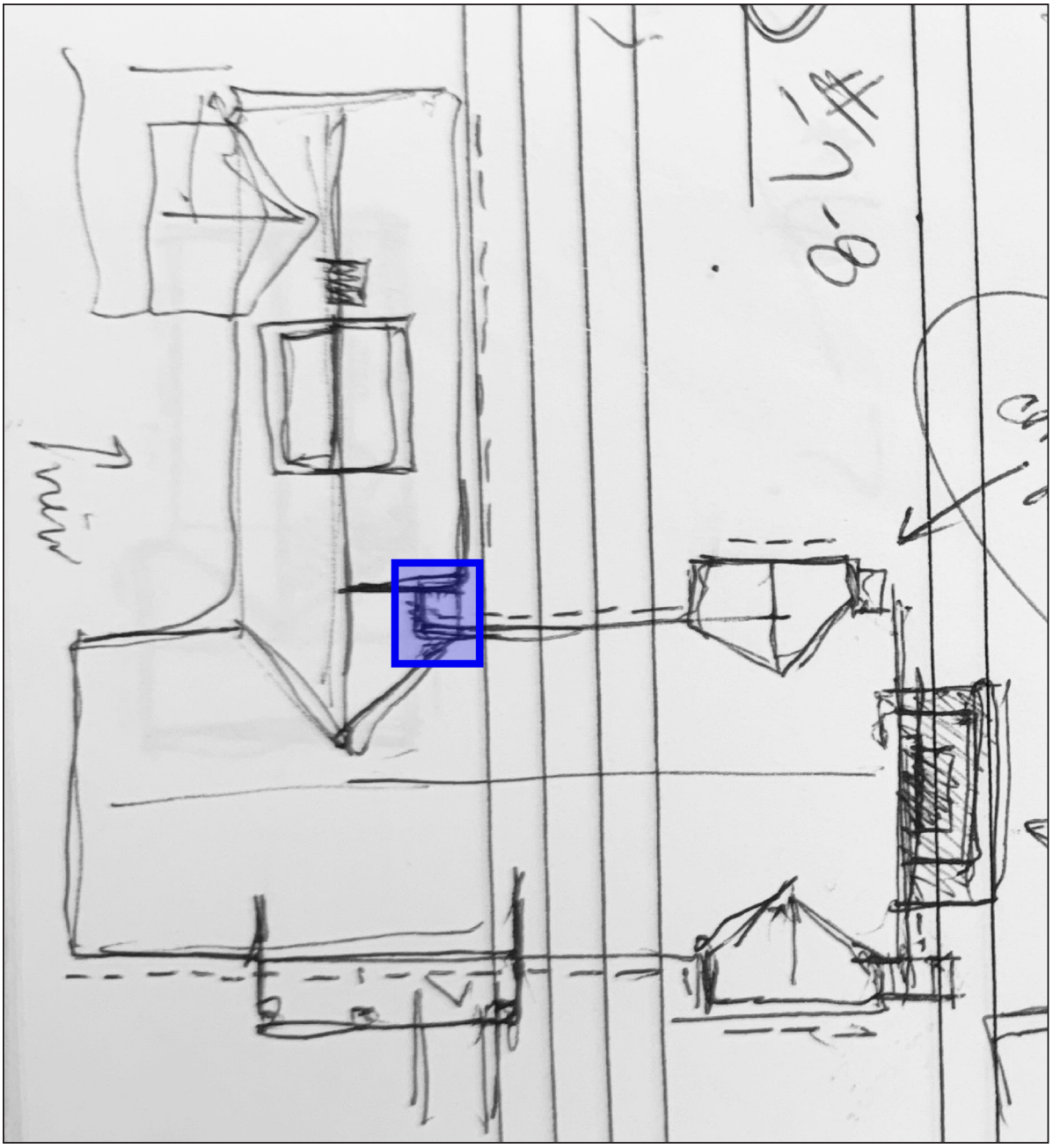


Figure 94. Sketch of the dining hall's floor plan from Leach's ca. 1988 survey, with the location of the landing on the service wing's northwest elevation highlighted. PRWI 6807, PRWI Archives, Triangle, VA.

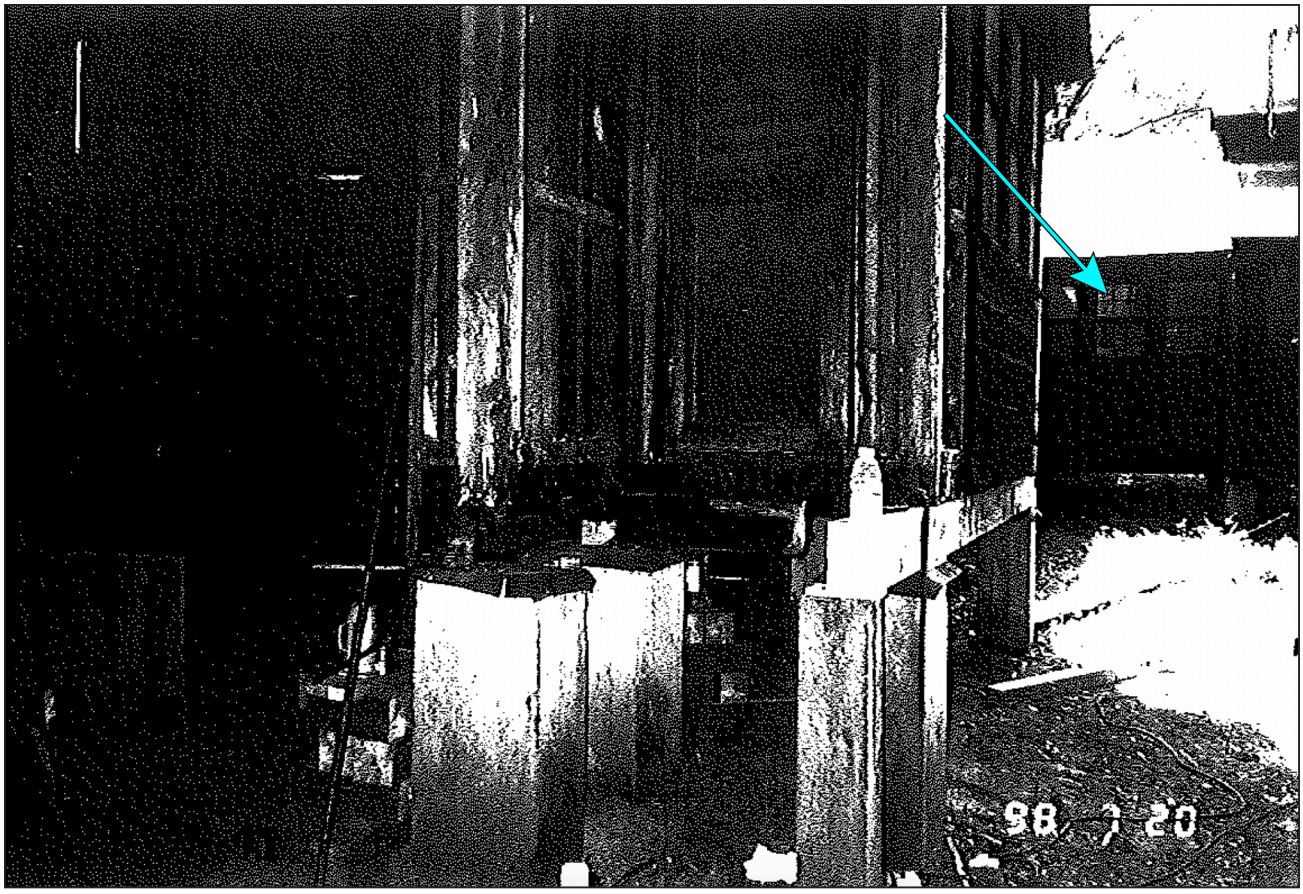


Figure 95. Sill beam replacement at the southwest elevation of the dining room in 1998. Note that the exterior entrance on the service wing's northwest elecation has been replaced with a window (indicated with blue arrow). "Assessment of Actions Having an Effect on Cultral Resources," 1999, PRWI maintenance records.



Figure 96. The kitchen interior, 2001. A blue arrow points to the former location of the entrance on the service wing's northwest elevation. PRWI 14207, PRWI Archives, Triangle, VA.



Figure 97. CCC reunion in the Cabin Camp 3 Dining Hall, looking towards the kitchen from the dining hall, 2001. Note the non-original flooring and reconfigured partition wall with a plywood panel finish. PRWI 14195, PRWI Archives, Triangle, VA.



Figure 98. The dining hall water closet with a plywood panel covering the entrance to the shower stall. Note that the surfaces around the opening to the shower stall are finished with the same white fiberboard and metal trim as the other walls, suggesting that the shower stall was enclosed after this finish was installed. Building Conservation Associates, Inc., 2023.



Figure 99. Volunteers participating in National Public Lands Day in front of the Cabin Camp 3 Dining Hall, 2001. Note the plywood ramp leading from the front door to the porch and another ramp extending from the south side of the porch. PRWI 14235, PRWI Archives, Triangle, VA.



Figure 100. CCC reunion at the Cabin Camp 3 Dining Hall, view looking towards the primary entrance to the dining room, 2001. Note the plywood ramp leading from the porch to the entryway and the non-original door. PRWI 14205, PRWI Archives, Triangle, VA.

UNDATED ALTERATIONS

Research conducted to date has yielded insufficient information to accurately date some alterations that are physically evident at the Cabin Camp 3 Dining Hall or to definitively determine if certain deviations from the original design reflect as-built conditions or alterations. However, the overview below of known information about the following alterations can still help inform preservation-related decisions and future research. Notably, numerous undocumented alterations appear to have occurred between the late 1970s and the early 1990s, indicating that additional research into this period would be especially helpful.

EXTERIOR

Replacement of exterior screen assembly components—Some screen assemblies had been replaced prior to 1951, and additional replacements—either of the entire assemblies or of individual assembly components—have occurred since (Figure 85–Figure 86). As described above, the original building specifications call for bronze-wire screens, and early photographs indicate that the screen assembly's wood frames were constructed using flat corner brackets.[467] Currently, the screen assemblies feature light-colored metal mesh, likely aluminum, and exhibit a variety of construction methods (see Physical Description).

Replacement of the front door to the dining room—Historic photographs show that the original wood tongue-groove double doors and corresponding screen doors to the dining room were replaced sometime between 1951 and 2001 (Figure 85, Figure 99–Figure 100). In known photographs of the dining hall taken between 1951 and 2001, however, the front door is obscured, preventing identification of a more precise date for this alteration (Figure 88, Figure 91).

Replacement of dormer louvre with a duct—One of the original wood louvers on the northwest side of the ventilation dormer above the kitchen has been replaced with a metal duct (see Physical Description). Archival research to date has yielded no historic documentation of this change.

Enclosure of the covered passageway on the service wing's southeast elevation—As described above, original drawings for the dining hall show that the primary entrance to the service wing was via a covered passageway.

Archival research to date has not confirmed that this entrance was built as designed. The earliest photographs of the southeast elevation date from 1951 and show a screen door at the entrance of where the covered passageway would have been, suggesting that this area was originally enclosed or had been enclosed by 1951 (Figure 86).

INTERIOR

Painting of wood features in dining room—Currently, most wood surfaces on the dining room interior walls—including the tongue-and-groove wall cladding, window sash and frames, and posts—are painted light green (see Physical Description), with the exception of the interior cladding on the gables and the exposed roof structure. Photos of the dining hall's interior suggest that the walls were first painted sometime after the 1960s (Figure 6).

Addition of built-in shelving to the dining room—The projecting bay on the northeast side of the dining room features built-in shelving not shown in the original drawings (see Physical Description). Archival research to date has yielded no historic documentation of this feature.

Removal of original custom-built kitchen cabinets and worktable—To date, no photographs showing the original kitchen furniture have been located. The original cabinets and worktable may have been removed when the OSS winterized the building and upgraded the kitchen equipment. Given that the countertops and tabletop were made of the same asbestos-cement material as the dining room tables, it is possible that any surviving components of the original kitchen furniture were removed in the late 1970s or 1980s. Non-origianl kitchen cabinets were again removed in 2014.[468]

Removal of original custom-built shelves in the storeroom—The original custom-built wood shelves in the storeroom have been replaced with commercially available freestanding wire shelves (see Physical Description).

Installation of wrought-iron chandeliers in dining room—Five electric wrought-iron chandeliers currently hang in the dining room. While hand-forged light fixtures were common in RDA-era dining halls, these chandeliers may not be original to the building.[469] They are not shown in the building's original construction drawings nor are they mentioned in specifications for the building, including lists of materials to purchase or manufacture on site.[470] In fact, there is nothing in these documents to suggest that the building had

originally included electricity. They are also not visible in the earliest known photo of the dining room's interior, although they may have been obscured by the roof trusses (Figure 69).

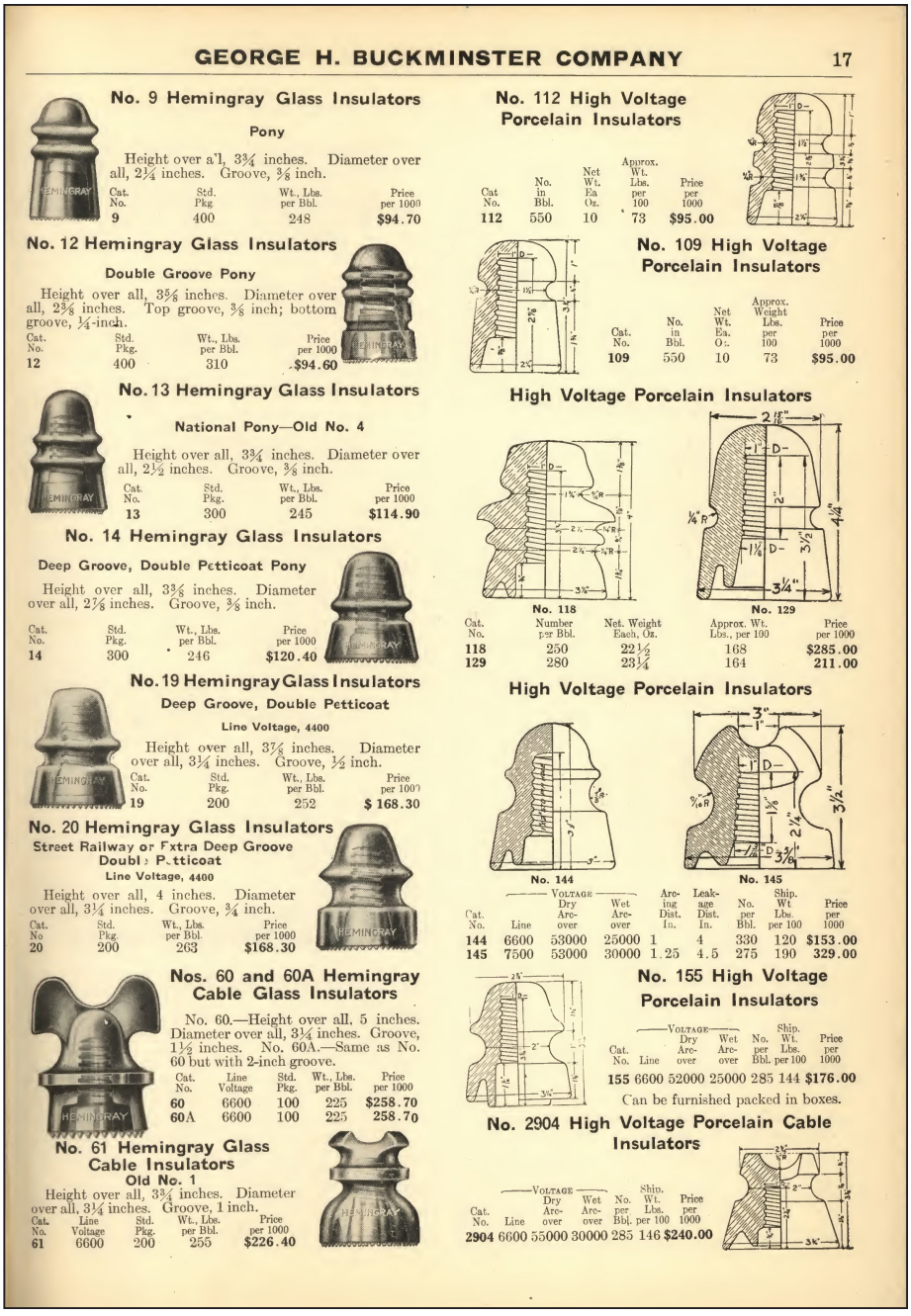
The first known instance of the dining hall having electricity occurred during the OSS's occupation of the Chopawamsic RDA, when the organization installed new wiring and electric appliances at the building.[471] Additionally, the first known photograph in which the chandeliers are clearly visible dates from Camp Orenda's use of the camp between 1964 and 1974 (Figure 6). Consequently, the chandeliers were likely installed sometime between 1942 and 1974.

Installation of threaded brackets for glass insulators on northwest elevation—There are currently five threaded brackets for glass insulators on the northwest elevation of the service wing. They were likely installed during the OSS's occupation of the camp.

Beginning in the mid-19th century, telegraph, electric, and eventually telephone wires were secured to utility poles and other structures using glass insulators mounted on wood pins and brackets. Because of wood's porous nature, it can become conductive through water absorption, so glass—a nonporous insulator—was used to prevent electric current loss (Figure 101–Figure 103).[472] The production of glass insulators reached its apex from the 1920s through the 1940s, after which their use slowly declined.[473] In the late 1960s, the Hemingray Glass Company—a major manufacturer—discontinued their glass insulators, signaling the end of the product's wide-spread usage in the US.[474]

While the dining hall was constructed during the heyday of glass insulators, it is unlikely that the brackets are original to the building. As mentioned above, there is no evidence to suggest that the dining hall was serviced by electric or telephone lines as originally built. Additionally, the 1938 as-built site plan of Cabin Camp 3 shows the camp's telephone lines, with a line connecting only to the nature lore building—which was constructed as the camp's original administration building—and a proposed line to the new administration building (Figure 104). This conforms with guidance offered in *Park and Recreation Structures, Part III*, which mentions telephones only in reference to camp administration buildings.[475]

In 1951, a park-wide building survey reported that the dining hall featured both electricity and a telephone.[476] Consequently, the glass insulator brackets may have been installed as part of the OSS's upgrades to the building's utilities.



GEORGE H. BUCKMINSTER COMPANY 17

No. 9 Hemingray Glass Insulators

Pony

Height over all, 3¾ inches. Diameter over all, 2¼ inches. Groove, ⅜ inch.

Cat. No.	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
9	400	248	$94.70

No. 12 Hemingray Glass Insulators

Double Groove Pony

Height over all, 3⅝ inches. Diameter over all, 2⅜ inches. Top groove, ⅜ inch; bottom groove, ¼-inch.

Cat. No.	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
12	400	310	$94.60

No. 13 Hemingray Glass Insulators

National Pony—Old No. 4

Height over all, 3¾ inches. Diameter over all, 2½ inches. Groove, ⅜ inch.

Cat. No.	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
13	300	245	$114.90

No. 14 Hemingray Glass Insulators

Deep Groove, Double Petticoat Pony

Height over all, 3⅝ inches. Diameter over all, 2⅞ inches. Groove, ⅜ inch.

Cat. No.	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
14	300	246	$120.40

No. 19 Hemingray Glass Insulators

Deep Groove, Double Petticoat

Line Voltage, 4400

Height over all, 3⅞ inches. Diameter over all, 3¼ inches. Groove, ½ inch.

Cat. No.	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
19	200	252	$168.30

No. 20 Hemingray Glass Insulators

Street Railway or Extra Deep Groove Double Petticoat

Line Voltage, 4400

Height over all, 4 inches. Diameter over all, 3¼ inches. Groove, ¾ inch.

Cat. No	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
20	200	263	$168.30

Nos. 60 and 60A Hemingray Cable Glass Insulators

No. 60.—Height over all, 5 inches. Diameter over all, 3¼ inches. Groove, 1½ inches. No. 60A.—Same as No. 60 but with 2-inch groove.

Cat. No.	Line Voltage	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
60	6600	100	225	$258.70
60A	6600	100	225	258.70

No. 61 Hemingray Glass Cable Insulators

Old No. 1

Height over all, 3¼ inches. Diameter over all, 3¼ inches. Groove, 1 inch.

Cat. No.	Line Voltage	Std. Pkg.	Wt., Lbs. per Bbl.	Price per 1000
61	6600	200	255	$226.40

No. 112 High Voltage Porcelain Insulators

Cat No.	No. in Bbl.	Net Wt. Ea Oz.	Approx. Wt. Lbs. per 100	Price per 1000
112	550	10	73	$95.00

No. 109 High Voltage Porcelain Insulators

Cat. No.	No. in Bbl.	Net Wt. Ea. Oz.	Approx. Weight Lbs. per 100	Price per 1000
109	550	10	73	$95.00

High Voltage Porcelain Insulators

No. 118 No. 129

Cat. No.	Number per Bbl.	Net. Weight Each, Oz.	Approx. Wt. Lbs., per 100	Price per 1000
118	250	22½	168	$285.00
129	280	23¼	164	211.00

High Voltage Porcelain Insulators

No. 144 No. 145

Cat. No.	Voltage Dry Arc-over	Voltage Wet Arc-over	Arcing Dist. In.	Leakage Dist. In.	No. per Bbl.	Ship. Wt Lbs. per 100	Price per 1000
144	6600	53000	25000	1	4	330	120	$153.00
145	7500	53000	30000	1.25	4.5	275	190	329.00

No. 155 High Voltage Porcelain Insulators

Cat. No.	Line	Voltage Dry Arc-over	Voltage Wet Arc-over	No. per Bbl.	Ship. Wt. Lbs. per 100	Price per 1000
155	6600	52000	25000	285	144	$176.00

Can be furnished packed in boxes.

No. 2904 High Voltage Porcelain Cable Insulators

Cat. No.	Line	Voltage Dry Arc-over	Voltage Wet Arc-over	No. per Bbl.	Ship. Wt. Lbs. per 100	Price per 1000
2904	6600	55000	30000	285	146	$240.00

Figure 101. Advertisement showing a variety of glass and porcelain insulators, 1924. George H. Buckminster Company, *General Supply Catalogue* No. 5, 17.

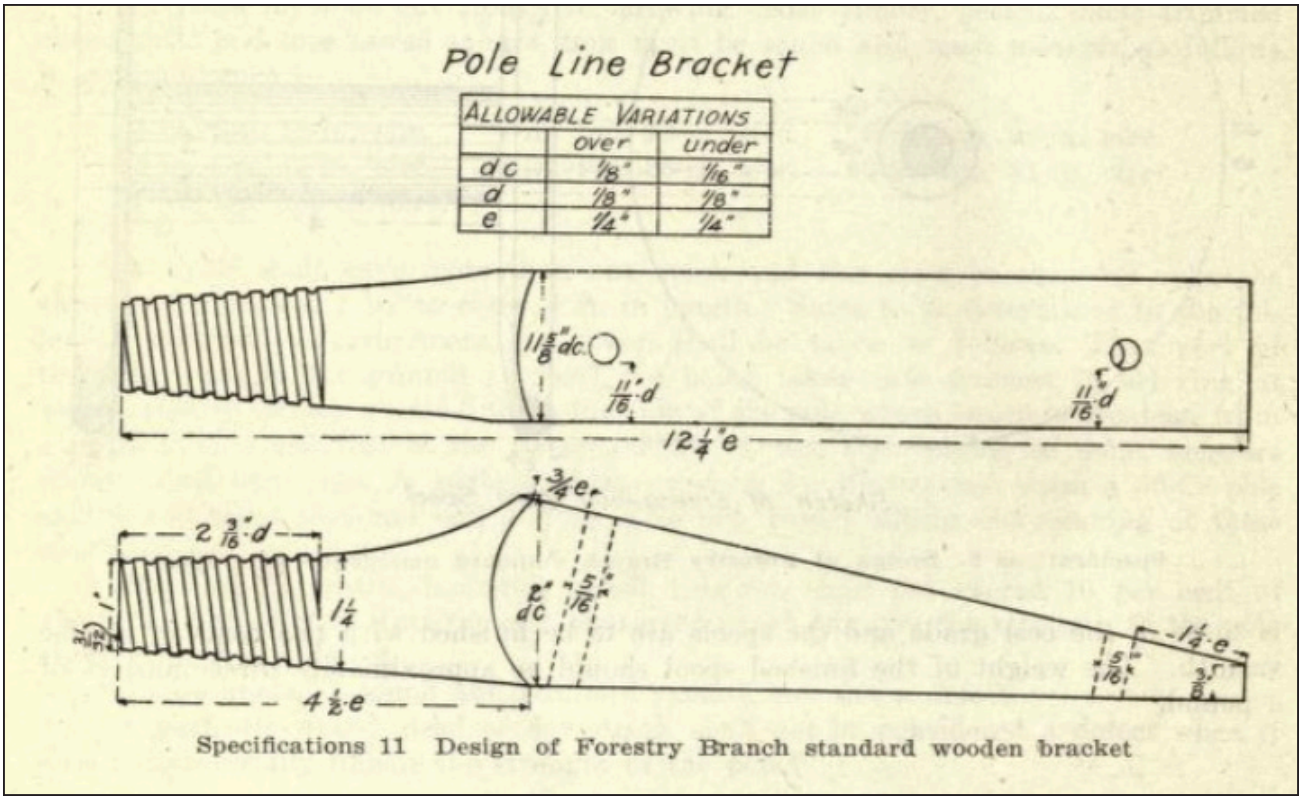


Figure 102. A standard bracket for mounting glass insulators, 1920. W.M. Millar, *Methods of Communication Adapted to Forest Protection*, 218.

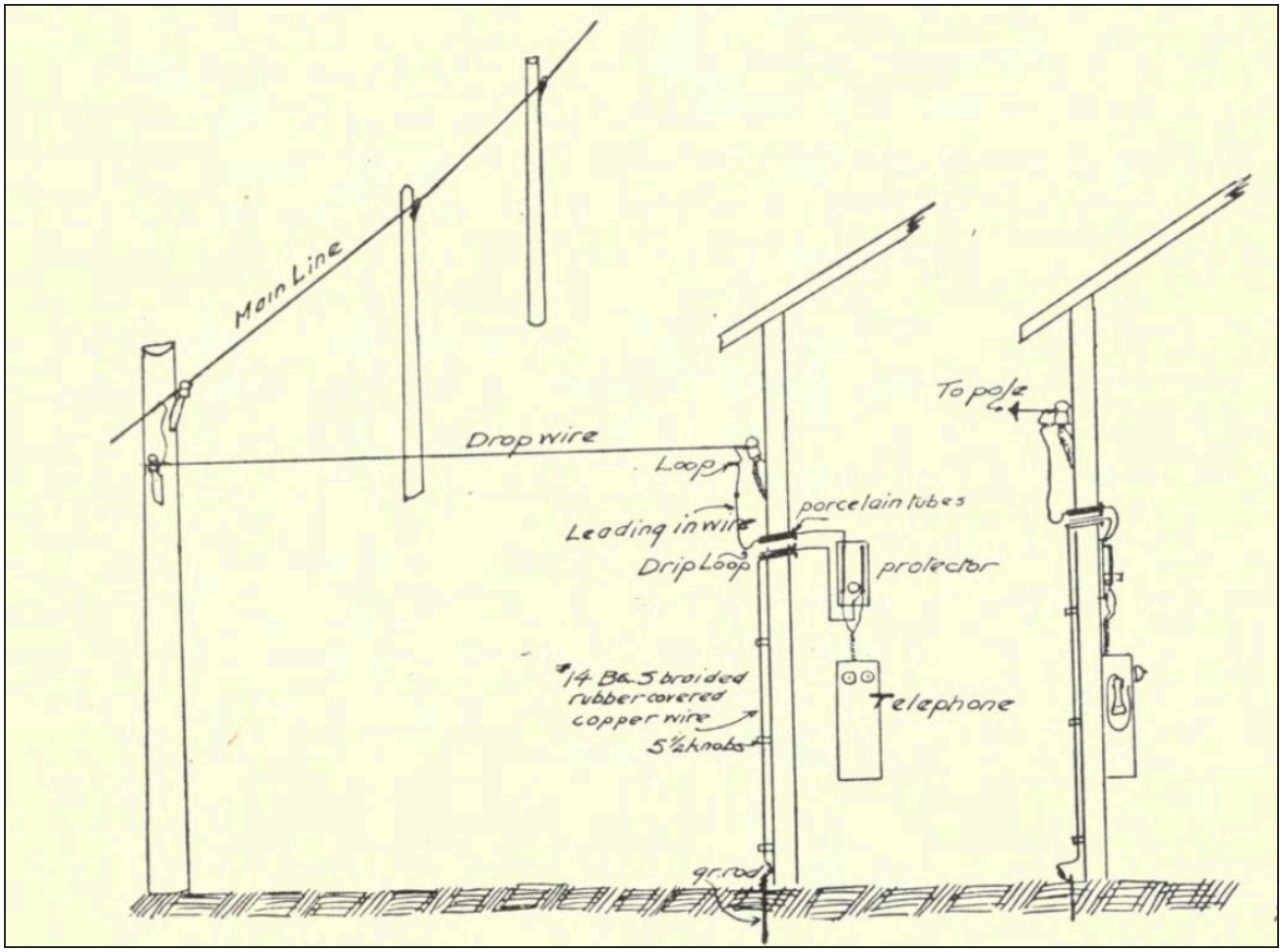


Figure 103. An illustration showing the installation of a telephone line at a house, 1920. Note the glass insulators and wood brackets used to secure the line to the utility poles and house. W.M. Millar, *Methods of Communication Adapted to Forest Protection*, 93.

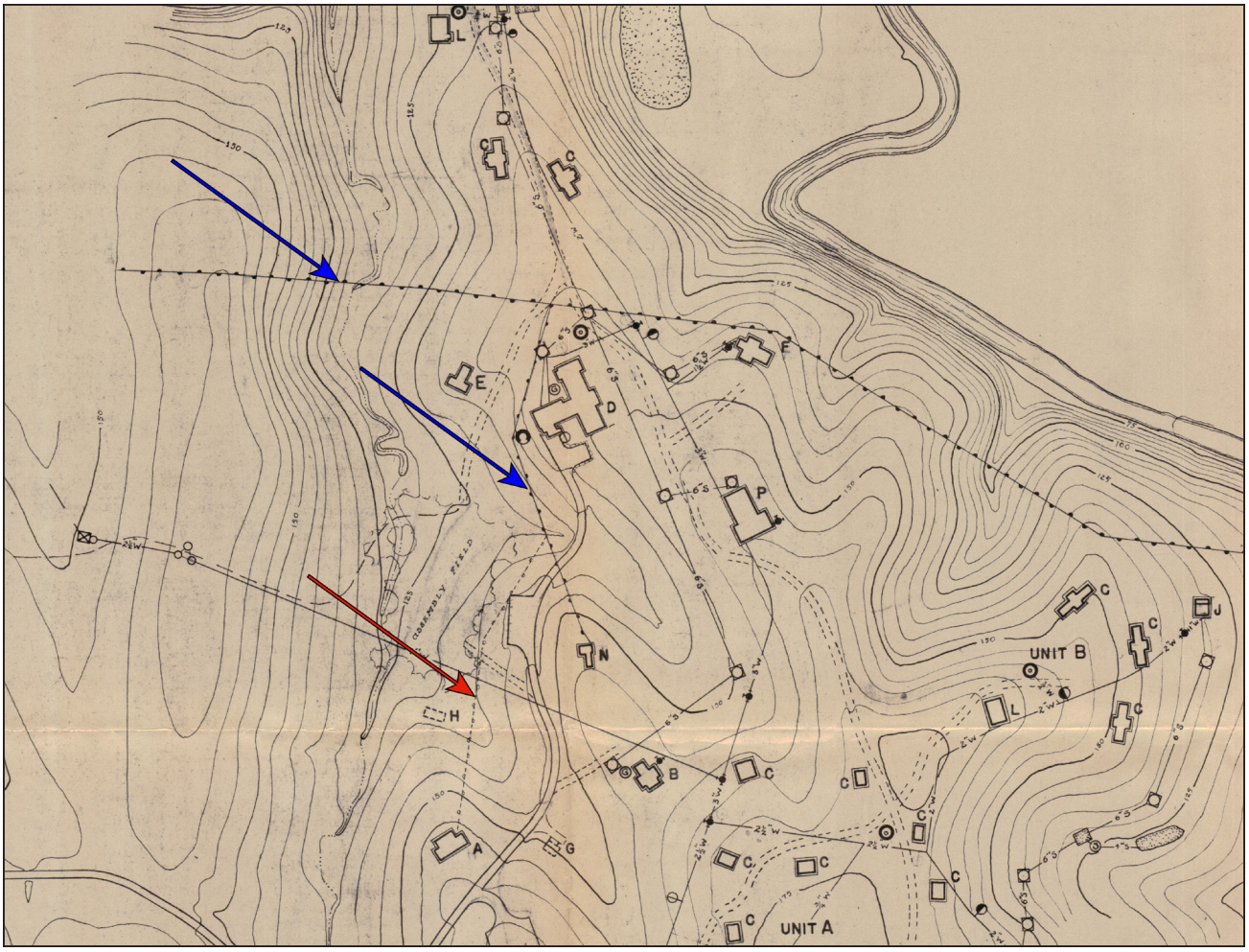


Figure 104. Detail of the 1938 as-built site plan of Cabin Camp 3. Note the existing telephone lines (solid black lines with black circles on alternating sides; indicated with a blue arrow) extending across the camp and to the nature lore building (N). A proposed telephone line (dotted line with unfilled circles on alternating sides; indicated with a red arrow) extends to the administration building (A). PRWI 3280, PRWI Archives, Triangle, VA.

PHYSICAL DESCRIPTION

The single-story wood-framed dining hall was built in the NPS Rustic Style in 1937 and 1938 and conforms with the T-shaped plan for camp dining halls in Albert Good's *Park and Recreation Structures*.[477] While the exterior and dining room itself retain many of their original design elements, the service wing has been updated to meet the functional requirements of a modern camp food service facility.

The description below provides a detailed account of the dining hall's existing materials and appearance, as derived from site visits in October and December 2023. Appendix D includes existing conditions drawings and Appendix E includes key plans for the existing conditions photographs. Refer to the Chronology of Development and Use for details of the original design and subsequent alterations.

SITE AND LANDSCAPE FEATURES

Cabin Camp 3 is located in the southeastern portion of PRWI, north of Joplin Road (Route 619) and west of Interstate 95, relatively close to the Visitor Center (Map 1). The camp is "characterized by a large north-to-south oriented ridge" that "narrows as it approaches the South Fork of Quantico Creek to the north" and consists of three decentralized cabin units, designated A, B, and C.[478] Most of the A-Unit and B-Unit buildings are organized in clusters towards the wide southern section of the ridge, while the C-Unit buildings are organized linearly along the ridge's narrow northern tip (Map 2). The camp is surrounded by a deciduous forest that includes white oak (*Quercus alba*), red oak (*Quercus rubra*), tulip poplar (*Liriodendron tulipifera*), and beech (*Fagus grandifolia*) trees. Ground cover within the camp includes wild violet (*Viola sororia*), ground ivy (*Glechoma hederacea*), clover (*Trifolium repens*), crabgrass (*Digitaria sanguinalis*), fern (*Woodwardia virginica*), dandelions (*Taraxacum officinale*), and the invasive Japanese stiltgrass (*Microstegium vimineum*).[479]

The Cabin Camp 3 Dining Hall is located in the southern portion of the C-Unit (Map 2). However, due to the unit's linear organization, the dining hall is approximately equidistant from the structures at the far sides of all three units. As discussed in the context section "Dining Halls in Organized Camps," the siting of dining halls in a central location was typical of organized camp layouts at the time Cabin Camp 3 was constructed.

The dining hall is sited on the on the uneven western slope of the ridge that runs through the camp. Its primary elevation faces the top of the ridge to the

northeast, where a gravel north-south road serves as the primary circulation path through the C-Unit (Figure 105–Figure 106). A free-standing concrete drinking fountain is located in the open space in front of its northeastern end (Figure 107). The southeast elevation, which faces a gravel parking area and access road, and the northwest elevation, which faces the forest and several other camp structures, run perpendicular to the ridge's slope (Figure 108–Figure 109). The southwest elevation, which is several feet above grade due to the uneven terrain, faces the forest (Figure 110).

In general, the landscape design takes advantage of the uneven, forested terrain to invoke a sense of remoteness and preserve scenic views from the dining hall. The Cabin Camp 3 infirmary, for example, is located across the road from the dining hall's primary elevation. However, it is situated slightly downhill on the ridge's eastern slope and is partially obscured by trees, minimizing its visibility from the dining hall. Similarly, the northwest elevation faces two cabins, but trees partially screen the buildings from the dining hall (Figure 111). The southeast elevation, which includes the service entrance to the kitchen, is the exception to this rule. This elevation faces a gravel parking lot and an access road to Cabin Camp 3, facilitating food delivery and other services necessary for a functioning kitchen.



Figure 105. Cabin Camp 3 Dining Hall northeast elevation, view from the southeast near the top of the ridge that runs through the camp. Building Conservation Associates, Inc., 2024.



Figure 106. The location of the ridge-top road that runs through the C-Unit of Cabin Camp 3, view to the northeast from the dining hall's northeast elevation. While other camp buildings are visible, the dining hall's view of the forest is unobstructed. Building Conservation Associates, Inc., 2024.



Figure 107. The drinking fountain in front of the dining hall's northeast elevation. Henry Adams LLC, 2024.



Figure 108. Cabin Camp 3 Dining Hall, view looking northeast from the gravel access road leading to camp. Building Conservation Associates, Inc., 2024.



Figure 109. Cabin Camp 3 Dining Hall, view looking northeast from the forest. Building Conservation Associates, Inc., 2024.



Figure 110. Cabin Camp 3 Dining Hall, view looking southwest. Building Conservation Associates, Inc., 2024.

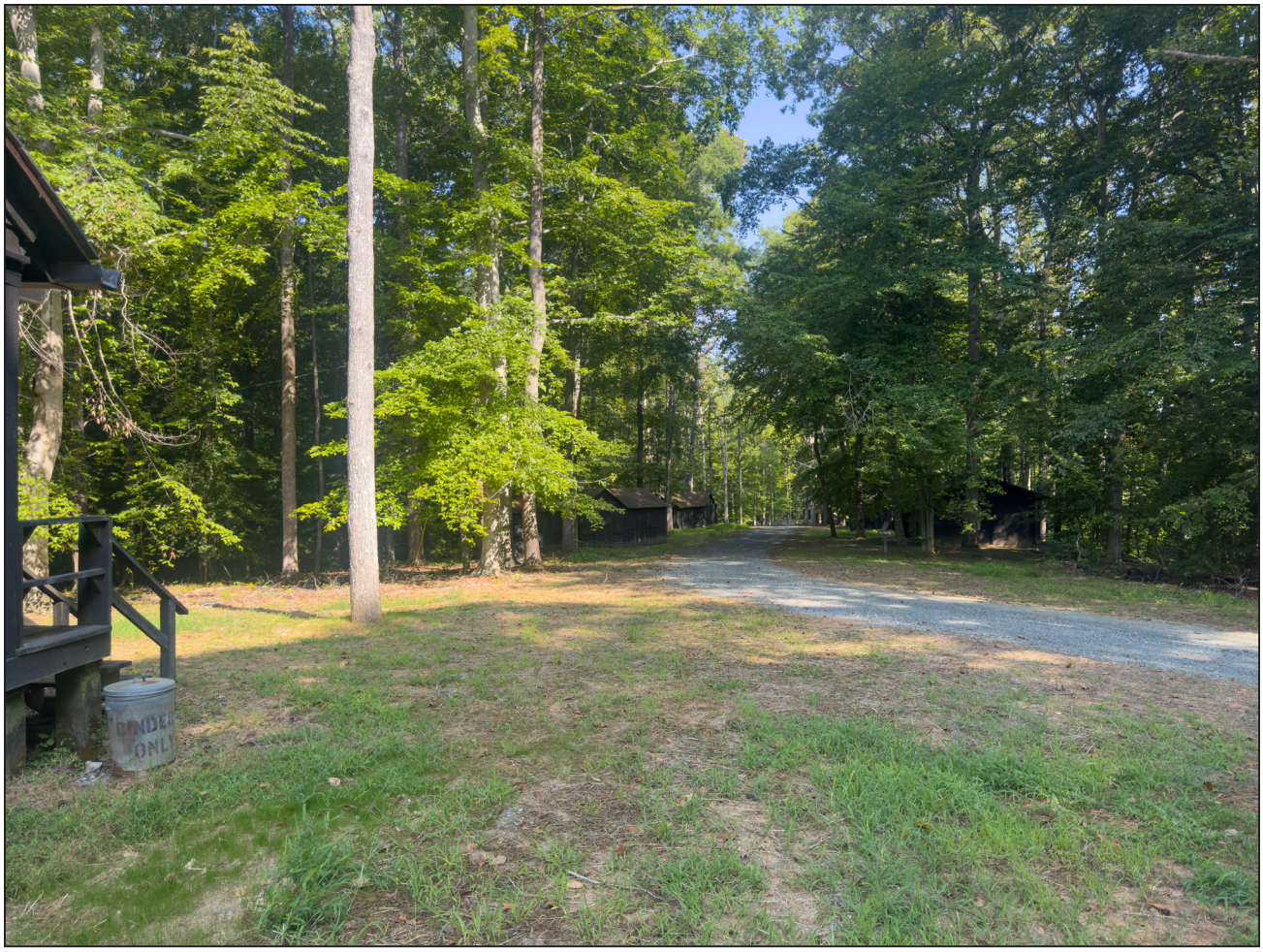


Figure 111. View from the Cabin Camp 3 Dining Hall, looking northwest along the path through the rest of Cabin Camp 3. Building Conservation Associates, Inc., 2024.

OVERALL DESCRIPTION

The dining hall is a wood-frame, single-story, cross-gabled building and is T-shaped in plan. The top of the T is the northeast-facing front portion of the building—oriented parallel to the ridge along which the C-Unit is organized—and houses the dining room. The leg of the T houses the rear service wing, which extends perpendicularly from the middle of the dining wing towards the southwest and includes the kitchen, walk-in refrigerator, storeroom, closet, and half-bathroom (see Appendix D).

Much of the building's low horizontal massing can be described in terms of its repetitive and clearly articulated bays (Figure 112). These bays consist of groupings of two, three, or four double-hung six-over-six dropped-sash windows with exterior wood-framed screen assemblies. Vertical waney-edge boards delineate the boundaries between the bays while horizontal waney-edge siding runs above and below the windows. Occasionally, other elements, such as chimneys and entryways, serve as a bay's central feature instead of a window grouping.

The dining wing is nine bays in length, with each bay featuring three windows (Figure 113). The northeast-most bays on the northeast and southwest elevations are cross-gabled and project the width of a single window from the wing's main volume (Figure 114). The service wing extends from the center two of the eight non-protruding bays on the dining wing's southwest elevation (Figure 115). A porch with a shed roof mirrors this formation, extending from the corresponding bays on the dining wing's northeast elevation (Figure 116). The gable walls of the dining wing are three bays across, and the middle bay of the northwest gable wall features a massive brick chimney (Figure 110).

The service wing extends five bays from the center of the dining wing to the southwest. Like the dining room's elevations, the three easternmost bays on the service wing's northwest and southeast elevations feature multi-window groupings accentuated by the placement of horizontal and vertical waney-edge boards. The southwest end of the wing deviates from the rest of the building; it features single irregularly spaced windows and is clad in vertical rough-sawn siding with waney-edge battens (Figure 117). Additionally, a projecting cross-gabled bay that houses the service entrance, a water closet, and a walk-in refrigerator extends from the two westernmost bays of the service wing's main volume on its southeast elevation (Figure 118). The above-mentioned stylistic

deviations from the rest of the building in terms of cladding and window placement conform with interior programmatic differences. The southwest end of the service wing houses the utilitarian kitchen "dependencies" mentioned by Albert Good in his description of camp dining halls in *Park and Recreation Structures, Part III*.[480] Here, the "dependencies" include the storeroom, walk-in refrigerator, closet, and bathroom.

Two dormers with integrated wood louvres for ventilation straddle the ridge of the service wing's roof (Figure 119). On the northwest elevation, one of these louvres has been replaced with a duct (Figure 120). To the southwest of these dormers, a brick ridge chimney rises out of the kitchen. The roofline is interrupted where the service wing's northwest elevation intersects with the dining wing (Figure 120).



Figure 112. The southeast end of the dining hall's northeast elevation, which demonstrates the clear articulation of the building's bays through multi-window groupings and waney-edge board orientation. Building Conservation Associates, Inc., 2024.



Figure 113. The dining hall's northeast, primary elevation. NPS NCR, 2024.



Figure 114. The cross-gabled projecting bay and its dimensional lumber landing and steps on the northwest end of the dining room's northeast elevation. The stairs behind the chimney lead to an identical bay on the dining room's northwest elevation. Building Conservation Associates, Inc., 2024.



Figure 115. Cabin Camp 3 Dining Hall, view looking northeast from the forest. NPS NCR, 2024.



Figure 116. The front porch on the northeast elevation of the dining room, which extends from the building opposite the service wing. Building Conservation Associates, Inc., 2024.



Figure 117. The northwest elevation of the service wing, view looking southwest. Note the differences in cladding and window placement between the northeast and southwest end of the wing. Building Conservation Associates, Inc., 2023.



Figure 118. The projecting bay at the southwest end of the service wing's southeast elevation. Building Conservation Associates, Inc., 2024.



Figure 119. The ventilation ridge dormer and chimney at the roof of the service wing, view looking northwest at the southeast elevation. Building Conservation Associates, Inc., 2023.



Figure 120. The recessed bay where the service wing intersects with the dining room interrupts the roofline of the service wing's northwest elevation. Building Conservation Associates, Inc., 2023.

ROOF FEATURES

The dining hall's roof is clad with gray Enviroshakes®, a composite roofing material that mimics the appearance of cedar shakes.[481] The Enviroshakes® are staggered and irregularly sized (Figure 121). Unpatinated copper flashing is visible at the chimneys, the kitchen ridge dormers, and facia.

Gutters and other rain diversion mechanisms are present only where the slope of the roof would shed water directly over an entrance. A copper rain diverter is installed on half of the porch's shed roof, and there are two wood box gutters over secondary entrances leading from the protruding bays toward the northeast end of the dining room (Figure 122–Figure 123). The roof's shallow eaves are open, exposing the rafter ends.

FENESTRATION

The dining hall features double-hung six-over-six windows with wood frames and wood sash, which were originally able to be completely stowed into wall cavities located beneath each assembly. The windows in the dining room are slightly larger than those in the service wing. They are held in place by spring bolts—usually three, which are located on either side of each upper sash and on one side of each lower sash (Figure 124). A few windows on the service wing feature four spring bolts—one on each side of both their upper and lower sash (Figure 125). As discussed in the Conditions Assessment, strategically installed trim currently prevents the sills from opening and secures the upper sash in place.

The windows have exterior wood-framed screen assemblies that are attached to the exterior walls with hinges at the tops of the frames (Figure 126). Some of the frames employ flat corner brackets to secure their members, while others use a combination of corner braces and corrugated joint fasteners (Figure 127–Figure 128). The screen material itself is a metal mesh, likely aluminum.

EXTERIOR MATERIALS AND COLOR SCHEME

The exterior walls are clad in dark-brown-stained waney-edge wood siding or rough-sawn siding with waney-edge battens.[482] In general, the orientation of the waney-edge boards accentuates the dining hall's fenestration. Vertical boards frame window groupings and entryways, breaking up sections of horizontally oriented boards and demarcating the building's bays (Figure 112). The southwest end of the service wing deviates from this pattern and is clad in

vertical rough-sawn siding with waney-edge battens (Figure 129). Regardless of the cladding used on the walls, the building's gables are clad in horizontal waney-edge siding. The waney-edge siding is finished with SuperDeck®, an exterior deck stain from Sherwin Williams, in a custom color that approximates the appearance of the siding's original creosote stain (Figure 130).[483] Most of the building's exterior wood elements—including the porches, stairs, and screen and window frames—match the dark brown color of the waney-edge siding.

Other exterior elements and their materials include the dark gray Enviroshake® roofing, the relatively new unpatinated copper flashing, the red brick and medium-gray mortar of the chimneys, and the light gray concrete foundation piers capped with galvanized iron (Figure 131). The gray concrete footers for the fireplaces and walk-in refrigerator are also visible underneath the building (Figure 131).

STYLE

The building's design adheres to the principles of the NPS Rustic Style, which emphasizes harmony with the natural environment, as discussed in the context section "Influences on the Design of the Cabin Camp 3 Dining Hall."[484] Its low horizontal massing is typical of the style, which generally avoids vertical emphasis, and its scale is appropriate for the surrounding woodlands. Many of the building's wood elements—including visually prominent features such as its exterior cladding and king post trusses—were locally milled, aligning with the NPS's preference for native, minimally processed materials for buildings constructed in the Rustic Style.[485] Furthermore, the building avoids rigid straight lines through its waney-edge siding and staggered Enviroshakes®, and the cross-gabled projecting bays break up the otherwise straight planes of the T-shaped plan. Its visible timber-frame structure and rough-sawn exterior cladding are evocative of historic vernacular construction, and its exterior color scheme utilizes a naturalistic palette primarily composed of dark browns and grays.



Figure 121. View looking east at the southeast end of the dining hall's southwest elevation. Recently installed Enviroshakes® are staggered and irregularly sized, complementing the dining hall's rustic aesthetic. Building Conservation Associates, Inc., 2023.



Figure 122. The copper rain diverter above the front porch on the dining hall's northeast elevation. Building Conservation Associates, Inc., 2023.



Figure 123. The wood box gutter above the entrance to the projecting bay on the northwest end of the dining room's southwest elevation. There is an identical gutter above the entrance to the corresponding bay on the dining room's northeast elevation. Building Conservation Associates Inc., 2023.



Figure 124. A window in the dining room with three spring bolts: two on the upper sash and one on the lower sash. Building Conservation Associates, Inc., 2023.



Figure 125. A window on the service wing with four spring bolts: two on the upper sash and two on the lower sash. Building Conservation Associates, Inc., 2023.



Figure 126. A typical screened-window assembly on the dining hall's northeast elevation. Building Conservation Associates, Inc., 2023.



Figure 127. A screen assembly constructed using flat corner braces. Building Conservation Associates, Inc., 2023.



Figure 128. A screen assembly constructed using a combination of corrugated metal fasteners (visible at the mitered edges where two members meet) and a corner brace (visible at the frame's inside corner). Building Conservation Associates, Inc., 2023.



Figure 129. Detail of the southwest end of the service wing is clad in vertical siding with waney-edge battens. Building Conservation Associates, Inc., 2023.



Figure 130. Detail of the dining hall's waney-edge siding. Note the dark stain, which approximates the siding's original creosote stain. Building Conservation Associates, Inc., 2023.



Figure 131. Detail of the masonry chimney at the northwest gable end of the dining room. Building Conservation Associates, Inc., 2024.



Figure 132. Concrete piers with galvanized iron termite caps are visible beneath the building. The larger, shaft-like structure in the background of this image is the footer that supports the concrete slab below the kitchen fireplace. Building Conservation Associates, 2023.

NORTHEAST ("FRONT") ELEVATION[486]

The northeast elevation is the dining hall's primary elevation (Figure 113). It is nine bays across, with eight of the nine bays featuring a series of three windows. As mentioned above, the orientation of the waney-edge siding—vertical between each group of windows and horizontal beneath them—accentuates the bays.

The central bay features the primary entrance to the dining hall. It consists of a six-panel exterior door and an interior wood-framed screen door (Figure 133). Dark-stained plywood surrounds the doorway, having been installed to infill the rest of the original double door opening. The rest of the bay is clad in vertical waney-edge siding. A dimensional lumber porch covered by a shed roof extends across the main entrance as well as the bay to its immediate southeast. The porch is accessible from two steps that extend across its full length and a wood ramp with a wood railing at its southeast end (Figure 134). A second smaller ramp, made of plywood and painted black with yellow along its edges, leads from the porch to the main entrance. The porch roof is supported by three wood posts that align with the boundaries of the bays from which the porch extends.

The northernmost bay protrudes from the building's main volume and has a cross-gabled roof with a triangular gable louvre (Figure 135). While the three-window grouping is repeated on the main plane of this protrusion, its southeast and northwest walls, which extend perpendicularly from the building's main volume, feature a single window and entryway, respectively. A dimensional lumber landing and set of stairs extend from this secondary entrance and beyond the northwest elevation (Figure 114).

There are three simple signs on the dining hall's northeast elevation, all of which are of wood, stained dark brown to match the siding, and incised with white-painted characters. The first sign is located near the southeast corner of the elevation and reads "198" (Figure 136). The second sign is on the middle post that supports porch's roof and reads "60" (Figure 133). According to the 1989 NRHP nomination for the Camp Orenda Historic District, each building in PRWI had two numerical designations: a "consecutive property inventory number" assigned by the NPS for administrative purposes—in this case 198—and "a type number [that] is consistent among camps and identifies function," with all dining halls in the park being designated by the number 60.[487] Today,

the park's consecutive property inventory numbers are no longer used, and current park employees informally refer to them as "military numbers," referencing—perhaps erroneously—the OSS's occupation of the park.[488] The third sign is above the main entrance and reads "MESS HALL" (Figure 137). Additionally, there are two double-headed floodlights on this elevation: one above the main entrance and one on the southeast eave of the porch roof, above the ramp (Figure 133–Figure 134).



Figure 133. The primary entrance to the dining room. Note the sign reading "60" on the porch post at left. Building Conservation Associates, Inc., 2023.



Figure 134. The dining hall's front porch, which is accessible from stairs and a ramp. Note the double-headed floodlights on the porch roof above the ramp. Building Conservation Associates, Inc., 2024.



Figure 135. The cross-gabled, projecting bay at the northeast end of the dining hall's northeast elevation. Building Conservation Associates, Inc., 2024.



Figure 136. The sign reading "198" at the southeast corner of the dining hall's northeast elevation. Building Conservation Associates, Inc., 2023.



Figure 137. The main entrance to the dining hall, on the building's northeast elevation. Note the sign reading "MESS HALL" and the dual-headed floodlight above the door. Building Conservation Associates Inc., 2023.

NORTHWEST ("RIGHT SIDE") ELEVATION

The northwest elevation includes one of the dining room's gable walls, the northwest walls of the dining room's projecting bays, and one of the service wing's eave walls.

The dining room's northwest gable wall features a massive brick chimney (Figure 138). The brick does not conform with any typical bonding system, as header rows are inconsistently spaced between stretcher rows. The chimney narrows at slopes faced with sailor bricks on its northeast, northwest, and southwest walls, and the northeast and southwest slopes meet to form a brick cricket between the chimney and the dining room's gable wall (Figure 139–Figure 140). The chimney is flanked by two-window bays with the standard configuration of vertical and horizontal waney-edge siding. An exhaust fan that ventilates the dining room is located above the western set of windows (Figure 141). The cross-gable bays that protrude from the dining room's northeast and northwest elevations are set back slightly from the dining room's gable wall, and their northwest elevations feature doors made from vertically oriented wood boards that open onto dimensional lumber landings and stairs (Figure 142–Figure 143).

The service wing's northwest elevation is five bays across (Figure 144). The bay that abuts the dining wing is set back slightly from the others such that the intersection between the two wings conforms with the overall rhythm of bays on the dining room's northeast and southwest elevations. The recessed bay and the two bays immediately to its southwest both feature the standard multi-window groupings accentuated by vertical and horizontal waney-edge siding. While the two bays closest to the dining wing each have three windows, the third, central bay is slightly larger with four windows. The third window of the second bay and the fourth window of the third bay are obscured from the interior by wall assemblies added sometime after construction (Figure 145).[489] Further investigations would be necessary to understand the full composition of these interior assemblies, but the visible interior wall cladding at the locations of these windows is fiberboard paneling. The two westernmost bays of this elevation are clad in rough-sawn vertical boards and waney-edge battens, and both feature one window each. Five threaded brackets for mounting glass pin insulators are attached to the service wing's northwest

elevation, distributed across all the elevation's bays except the recessed bay abutting the dining room (Figure 146–Figure 147).



Figure 138. The northwest gable wall of the dining room. Building Conservation Associates, Inc., 2024



Figure 139. Detail of the sailor-brick-faced slopes on the chimney's northeast, northwest, and southwest walls. Building Conservation Associates, Inc., 2023.



Figure 140. The slope on the northwest wall of the chimney. Note how the slope rises between the upper part of the chimney and the dining hall's gable wall to form a cricket. Building Conservation Associates Inc., 2023.



Figure 141. The exhaust fan on the northwest gable wall of the dining room. Building Conservation Associates, Inc., 2023.



Figure 142. The entrance and dimensional lumber landing and steps of the protruding bay on the dining hall's northeast elevation. Building Conservation Associates Inc., 2024.



Figure 143. The entrance and dimensional lumber landing and steps of the protruding bay on the dining hall's southwest elevation. Building Conservation Associates Inc., 2023.



Figure 144. The northwest wall of the service wing. Building Conservation Associates, Inc., 2023.



Figure 145. Two windows (outlined with yellow dashed lines) on the service wing's northwest elevation obscured from the interior by fiberboard wall paneling. Building Conservation Associates, Inc., 2023.



Figure 146. Detail of the threaded brackets for glass insulators on the service wing's northwest elevation. Building Conservation Associates, Inc. 2023.



Figure 147. The locations of the five threaded wood brackets for glass insulators (indicated with light blue arrows) on the service wing's northwest elevation. NPS NCR, 2023.

SOUTHWEST ("REAR") ELEVATION

The dining hall's southwest elevation consists of one of the dining room's eave walls, which is intersected by the service wing, and the service wing's gable wall.

At the northwest end of the dining room's southwest elevation are four three-window bays with the standard configuration of vertical and horizontal waney-edge boards (Figure 148). The northernmost bay is identical to its corresponding bay on the east elevation: it is cross-gabled, projects the width of a single window from the dining room, and features a gable vent.

The gable wall of the service wing, which extends from the middle of the dining room, is elevated several feet above grade due to the slope of the terrain (Figure 149). The wall below the gable is clad in vertical rough-sawn siding with waney-edge battens and features three single windows, while the gable is clad with horizontal waney-edge boards and features a wood gable vent. The southwest elevation of the projecting bay that extends from the service wing's southeast elevation is set back slightly from the wing's southwest gable wall and features one window. Steps from the service entrance porch descend towards the southwest onto a concrete platform (Figure 150).

The southeast end of the dining room's southwest elevation features three standard bays of three-windows each (Figure 151).



Figure 148. The northwest end of the dining room's southwest elevation. Building Conservation Associates, Inc., 2024.



Figure 149. The southwest elevation of the service wing. Building Conservation Associates, Inc., 2024.



Figure 150. The concrete platform at the base of the steps to the service wing porch. Building Conservation Associates, Inc., 2024.



Figure 151. The southeast end of the dining room's southwest elevation. Building Conservation Associate, Inc., 2024.

SOUTHEAST ("LEFT SIDE") ELEVATION

The dining hall's southeast elevation consists of the cross-gabled wall of the service wing and one of the dining room's gable walls.

The southeast elevation of the service wing is four bays across (Figure 108). A large cross-gabled projecting bay spans the width of what would otherwise be two bays at the elevation's southwest end (Figure 152). This cross-gabled bay includes the primary entrance to the service wing and two small, screened openings towards the top of the wall. Originally, these openings served as "ice doors," allowing blocks of ice to be inserted into refrigeration units from the exterior of the building. Today, they provide ventilation to the electric walk-in refrigerator. The bottom of this projecting bay is clad in vertical rough-sawn siding with waney-edge battens and its gable is clad in horizontal waney-edge siding. A wood sign above the service wing's southeast entrance, stained dark brown to match the siding, reads "60" in white paint, denoting the PRWI number for dining halls. There are two lights on this bay: a floodlight on a mounting arm at the peak of the gable and a utilitarian sconce on the southwest side of the service entrance (Figure 153–Figure 154) A dark-brown–stained dimensional lumber porch with steps from the southwest extends across the full length of the bay (Figure 152–Figure 154).

The other three bays of the service wing's southeast elevation are similar to their corresponding bays on the service wing's northwest elevation and feature multi-window bays accentuated by the standard configuration of vertical and horizontal waney-edge siding (Figure 155). Two original windows are missing or have been covered; their former locations are now clad with straight-cut horizontal siding that noticeably deviates from the waney-edge boards and rough-sawn siding used elsewhere on the building (Figure 156). Hardware from the screen assemblies is still installed above the former locations of these windows. A wood fence in front of the middle of these three bays conceals propane tanks (Figure 157).

There is a small door—referred to as a garbage removal door on the 1937 blueprints—below the service wing window directly adjacent to the dining room that originally allowed food waste to be removed from the front end of the kitchen without having to transport it back though the rest of the service wing (Figure 158). This door is presently secured shut and is concealed from the building's interior. Clad in horizontal waney-edge siding, the door blends

in with the rest of the elevation except for its wrought-iron handle and partially broken wrought-iron strap hinges.

The southeast gable wall of the dining room has three bays—a central three-window bay flanked by two-window bays (Figure 159–Figure 160). The bays are accentuated by the standard configuration of vertical and horizontal waney-edge siding while the gable above is clad entirely in horizontal waney-edge board. There are two sources of ventilation on this elevation—a wood gable vent and a set of square metal louvres that conceal a fan.



Figure 152. The large projecting bay at the southwest end of the service wing's southeast elevation. Building Conservation Associates, Inc., 2024.



Figure 153. The southwest protruding bay on the service wing's southeast elevation. Note the floodlight on the mounting arm at the peak of the bay's gable. Building Conservation Associates Inc., 2023.



Figure 154. The service entrance on the southwest bay of the service wing's southeast elevation. Note the sign reading "60" above the door and the utilitarian sconce beside the door. Building Conservation Associates, Inc., 2023.



Figure 155. The northeast end of the service wing's southeast elevation. Note the straight-cut siding in place of two missing windows (outlined in light blue dashed lines) on the left and center bays. Building Conservation Associates, Inc., 2023.



Figure 156. Detail of a missing or covered window on the bay adjacent to the gross-gabled service entrance on the dining hall's southeast elevation. Originally, this bay had four windows. Building Conservation Associates Inc., 2023.



Figure 157. Propane tanks concealed by a fence on the dining hall's southeast elevation. Building Conservation Associates, Inc., 2023.



Figure 158. Door to remove food waste on the service wing's southeast elevation. Building Conservation Associates, Inc., 2023.



Figure 159. The southeast gable wall of the dining room. Building Conservation Associates, Inc., 2024.



Figure 160. An oblique view of the southeast gable wall of the dining room. Building Conservation Associates, Inc., 2024.

INTERIOR

The interior of the dining hall is divided into two zones that correspond with the distinct wings of the building's T-shaped floor plan (Appendix D). The dining room is a single undivided space that occupies the entirety of the building's front wing, while the service wing, which extends from the middle of the dining room, is divided into a sequence of utilitarian spaces, starting with the kitchen, which is directly adjacent to the dining room. Towards the back of the kitchen is an L-shaped hallway that leads to a walk-in refrigerator, storeroom, closet, water closet, and the exterior service entrance. Additionally, there is a hatch to the service-wing attic above the bend in the L-shaped hallway. The following text and images provide a more detailed description of the dining hall's interior spaces.

DINING ROOM

The interior of the dining room is characterized by its exposed roof structure of wood, consisting of nine king post trusses, as well as its many windows (Figure 161–Figure 162). The interior configuration of fenestration and wall cladding echoes that of the exterior.

Painted structural posts and vertical boards punctuate each grouping of two or three windows, while horizontal tongue-and-groove boards run beneath the windows, as shown in the original drawings in Appendix B (Figure 163). The gables are clad in diagonal tongue-and-groove boards and feature large integrated industrial exhaust fans—one at the center of the southeast gable and one on the southwest side of the northwest gable (Figure 164). The southeast gable wall also features a black-and-white portrait of President Franklin Roosevelt, who enacted the New Deal initiatives that ultimately led to the creation of PRWI. Five wrought-iron electric chandeliers with wood braces hang from the ceiling and exposed metal electrical conduits run along many of the wood surfaces (Figure 165).

The upper half of the room—the roof structure and the gables—are unpainted. Neither the original drawings nor the original specifications mention a finish for the gable walls, and it's unclear when examining them from the floor level if they have been stained or coated. Most wood surfaces below the purlins are painted light green. The floor is covered with light gray epoxy coating that continues up the wall to form a baseboard (Figure 166).

The main entrance to the dining hall is at the center of the room's northeast wall (Figure 167). Although currently fitted with a single door, as visible from the exterior, brown-painted plywood infill reveals the extent of the original double-door opening. There are two bulletin boards—one enclosed in a glass case—on each side of the door. The walls on either side of the original door opening are clad with vertical tongue-and-groove boards, which have been left unpainted above and behind the bulletin boards.

The partition wall between the dining room and the service wing is directly across from the main entrance and is clad in plywood paneling, grooved to mimic random-width wood boards (Figure 168–Figure 171). This wall features two open doorways, a service window, built-in plywood storage cupboards, and an interpretive panel.

There is a large running-bond brick masonry fireplace at the dining room's northwest gable wall (Figure 172). The fireplace's brick face rises to a wood beam running across the wall and features a roughly textured shallow wood mantelpiece atop two stepped rows of headers. A brick hearth laid in a chevron pattern and bordered by wood trim extends from the fireplace. At the time of the site visits, black rubber mats were laid on either side of the hearth (Figure 173).

The projecting bays at the northwest end of the dining room have tongue-and-groove ceilings, and the northeast bay features a built-in shelf (Figure 174).

The dining room furniture is movable and does not match the designs on the original drawings. The tables have plywood tops and black metal legs attached to wood feet. There are two types of wood benches: five-board benches (sometimes called bucket benches, a term that technically refers to a larger category of furniture) with keyhole details on the legs and trestle benches with A-shaped legs (Figure 175).



Figure 161. The dining room, view looking north. Building Conservation Associates, Inc., 2023.



Figure 162. The dining room, view looking south. Building Conservation Associates, Inc., 2023.



Figure 163. Typical interior configuration of fenestration and wall surfaces. Vertical elements flank each window grouping, while horizontal tongue-and-groove boards run beneath them. Building Conservation Associates, Inc., 2023.



Figure 164. The dining room's interior gables are clad in unpainted diagonal tongue-and-groove siding. Note the large exhaust fan and prominent portrait of President Roosevelt. Building Conservation Associates, Inc., 2023.



Figure 165. One of five electrified wrought iron chandeliers with wood braces in the dining room. Building Conservation Associates, Inc., 2023.



Figure 166. Detail of the epoxy floor coating where it turns up to form a baseboard. Building Conservation Associates, Inc., 2023.



Figure 167. The primary entrance to the dining hall as viewed from the interior. Note the brown-painted plywood infill that marks the width of the original door opening. Building Conservation Associates, Inc., 2023.



Figure 168. The partition wall between the dining room and the service wing, view looking southwest. Building Conservation Associates, Inc., 2023.



Figure 169. The wall between the dining room and the service wing, view looking west. Building Conservation Associates, Inc., 2023.



Figure 170. Storage cupboards in the partition wall between the dining room and the kitchen. The plywood cladding is grooved, mimicking random-width wood boards. Building Conservation Associates Inc., 2023.



Figure 171. The service window in the partition wall between the dining room and the kitchen. This image shows the grooves in the plywood paneling. Building Conservation Associates Inc., 2023.



Figure 172. The northwest gable wall of the dining room, which features a large brick fireplace. Building Conservation Associates, Inc., 2023.



Figure 173. Detail of the fireplace on the northwest gable wall, showing the brick hearth bordered by wood trim with black mats on both sides. Building Conservation Associates, Inc., 2023.



Figure 174. The interior of the projecting bay on the dining hall's northeast elevation. Building Conservation Associates, Inc., 2023.



Figure 175. A typical dining table with a plywood tabletop, metal legs, and wood feet. One five-board bench (left) and two trestle benches (right) are stored upside down on top of the table. Building Conservation Associates, Inc., 2023.

SERVICE WING

The service wing includes the kitchen, walk-in refrigerator, storeroom, closet, a hallway, and a water closet. Much of the floor is covered in terra-cotta–colored quarry tile, which also forms most of the baseboards. In general, the walls are built out and appear to be clad in one of two types of panels: fiberboard with a white coating or fiberglass reinforced plastic (FRP) backed by plywood. Most of the ceiling is covered in white-painted plywood. Light-colored metal trim, painted white in some places, covers the seams between wall panels. In general, two types of light fixtures are used throughout the service wing: fluorescent lights in the kitchen and individual exposed lightbulbs mounted to ceiling and walls in the storeroom, closet, and half bathroom. Both types of lights are used in the hallway that runs through the southwestern portion of the building. Additionally, there is one double-head light fixture in the hallway, above the door to the storeroom.

The kitchen is located directly off the dining room (Figure 176–Figure 177). In addition to the finishes described above, it also features coated wood paneling at the top of its northeast and southwest walls, as well as wood trim and wood windowsills. In some places, the tile baseboard has been replaced by a light-colored wood baseboard. A ten-range gas stove with an integrated griddle is located near the center of the room in front of a large brick chimney that is laid in common bond and painted red. A large ventilation hood obscures much of the chimney above the stove. On the southwest side of the chimney, about 18 inches above floor level, one can see faint outlines of three former openings that have been filled with an unknown material and painted to match the rest of the chimney. These formerly housed cast-iron cleanout doors in each of the chimney's three flues for removal of the ash dump (Figure 178). Most of the food preparation surfaces and storage units are commercially produced kitchen equipment and are not built in.

An L-shaped hallway that leads to the building's service entrance begins at the back of the kitchen (Figure 179). Looking down this hallway from the kitchen, there is a large walk-in refrigerator to the left, the entrance to the storeroom near the corner to the right, and the entrance to the closet straight ahead (Figure 180–Figure 181). Around the corner of the hallway, on its southwestern wall near the exterior entrance to the service wing, is the water closet. A small hatch above the corner of the hallway leads to the attic (Figure 182).

Unlike other areas of the service wing, the closet and storeroom may retain some of their original finishes. The walls of both rooms, the ceiling of the closet, and the floor of the storeroom are all clad in similar tongue-and-groove boards painted white and brown and white and gray, respectively. The storeroom houses numerous metal shelving units, and traces of old built-in shelves are visible on the wall surfaces (Figure 183–Figure 184). A hot-water heater in the southeast corner is housed in a former closet that was previously only accessible from the service wing's hallway (Figure 185). The closet's back wall has been removed, but its door, covered by fiberboard paneling in the hallway, is still visible behind the water heater. The closet is small and irregularly shaped due to a shower stall that was added to the water closet shortly after the completion of the dining hall (Figure 186). Immediately to the left of the door is a small nook used for broom and mop storage (Figure 187). Shelves for cleaning products are installed on the room's northern wall.

The water closet is very small with a just a toilet, wall-mounted sink, electric hand dryer, and mirror (Figure 188). The former shower stall has been covered by a wall panel, but its concrete lip is visible where a baseboard would otherwise be (Figure 189). During the October 2023 site visit, a small investigative probe was cut into the plywood covering the shower stall. While it was difficult to see any detail or accurately aim a camera inside the opening, some photos were taken of the inside of the concealed shower stall, revealing galvanized steel on the wall behind peeling paint; wood slats on the floor; orange stains towards the bottom of the wall, possibly from rust; and a metal conduit that likely supplies power to the hand dryer (Figure 190–Figure 191). Additionally, wood boards and trim were visible behind unidentified cladding (possibly the same galvanized steel exposed behind paint lower on the walls) at the top of the shower (Figure 192).

The ceiling hatch in the hallway leads to an unfinished attic space above the service wing, where the service wing's roof structure, which includes trusses identical to those in the dining room as well as the unpainted upper extension of the kitchen chimney, is visible (Figure 193). In addition, the interior side of horizontal waney-edge board siding can be seen (Figure 194). The attic-side of the service wing's various ceiling surfaces reveals that, in some places, a tongue-and-groove ceiling survives under more recent plywood cladding (Figure 195).



Figure 176. The dining hall's kitchen, view looking west. Building Conservation Associates, Inc., 2023.



Figure 177. The dining hall's kitchen, view looking north. Building Conservation Associates, Inc., 2023.

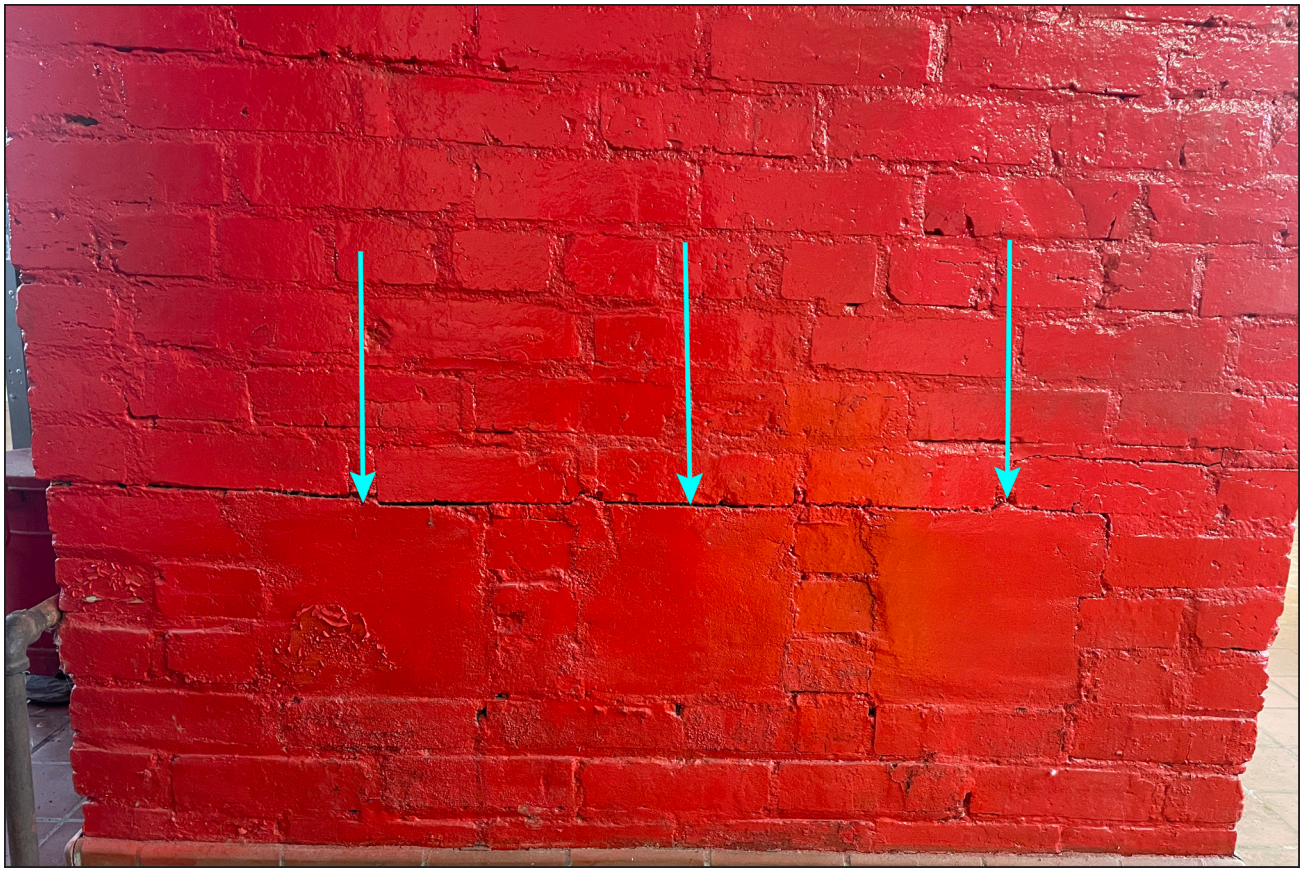


Figure 178. The former locations of the cleanout doors (indicated with light blue arrows) on the kitchen chimney's northwest wall. Building Conservation Associates, Inc., 2023.



Figure 179. Part of the L-shaped hallway that begins at the rear of the kitchen, view looking southwest. Building Conservation Associates, Inc., 2023.



Figure 180. The walk-in refrigerator in the dining hall service wing. Building Conservation Associates, Inc., 2023.



Figure 181. The corner of the service wing hallway, including the open door to the closet at center and the closed door to the storeroom at right. Note the double-headed light fixture above the door to the storeroom. Building Conservation Associates, Inc. 2023.



Figure 182. The hatch to the attic at the corner of the service wing hallway. Building Conservation Associates, Inc., 2023.



Figure 183. The storeroom, view looking northeast. Building Conservation Associates, Inc., 2023.



Figure 184. The storeroom, view looking west. Building Conservation Associates, Inc., 2023.



Figure 185. A former closet in the corner of the storeroom. The original door to the closet is still visible behind the water heater. Building Conservation Associates, Inc., 2023.



Figure 186. The closet, view looking southwest. Building Conservation Associates, Inc., 2023.



Figure 187. A small nook used for brooms on the southeast side of the door to the closet. Building Conservation Associates, Inc., 2023.



Figure 188. The dining hall water closet, view looking west. Building Conservation Associates, Inc., 2023.



Figure 189. Exposed concrete lip from enclosed former shower stall. Building Conservation Associates, Inc., 2023.



Figure 190. The hole cut into the plywood covering the former shower stall in the water closet. Building Conservation Associates, Inc., 2023.



Figure 191. Detail of the former shower stall looking down into the probe opening towards the floor, showing peeling paint on the galvanized steel walls and wood slats on the shower floor. Building Conservation Associates, Inc., 2023.



Figure 192. The upper portion of the shower stall as viewed looking up through the probe, showing the wood boards, trim, and an unidentified ceiling material. Building Conservation Associates, Inc., 2023.



Figure 193. The service wing attic, view looking northeast. Building Conservation Associates, Inc., 2023.



Figure 194. The service wing attic, view looking southwest. Building Conservation Associates, Inc., 2023.



Figure 195. Tongue-and-groove boards visible in the attic. Building Conservation Associates, Inc., 2023.

EVALUATION OF SIGNIFICANCE

PRIOR EVALUATIONS

The Cabin Camp 3 Dining Hall has been identified as a contributing resource in the following evaluations of significance for Cabin Camp 3 and PRWI:

DOCUMENT	PUBLICATION DATE	PERIOD OF SIGNIFICANCE	LEVEL OF SIGNIFICANCE	NR CRITERIA APPLIED	AREAS OF SIGNIFICANCE NOTED
Camp Orenda/SP-26 Historic District NR Nomination[490]	1989	1933-1942	Local and State	A and C	Architecture, Entertainment/ Recreation, Conservation
Prince William Forest Park Historic District NR Nomination[491]	2012	c. 3,800 BC–AD 1945	National	A, C, and D	Architecture, Archaeology, Entertainment/ Recreation, Ethnic Heritage, Industry, Military, Social History
Cabin Camp 3 Cultural Landscape Inventory (CLI)[492]	July 2021 (draft in progress)	1935–1942	National	A and C	Not applicable
Prince William Forest Park Cabin Camps 1–5 Cultural Landscape Report (CLR)[493]	December 2023	1935–1969	National	A and C	Architecture, Community Development, Conservation, Entertainment/ Recreation, Ethnic Heritage, Industry, Landscape Architecture, Military, Politics and Government, Social History

Table 1. Previous evaluations of significance.

The park's history as an RDA and its high concentration of CCC-constructed rustic architecture are central to each study's evaluation of significance. The two studies that address only Cabin Camp 3—the 1989 NR nomination for the Camp Orenda/SP-26 Historic District and the forthcoming Cabin Camp 3 CLI—address the camp's significance only within the context of the RDA program. Their proposed periods of significance start with the establishment of either the CCC (1933) or the Chopawamsic RDA (1935) and end with the OSS's appropriation of the park in 1942. The CLR, in contrast, encompasses

all of the park's cabin camps and extends the period of significance to 1969 in order to include the park's OSS occupation, its history of providing recreational facilities—albeit segregated ones—for African Americans during an era when many parks excluded them altogether, and later improvements associated with Mission 66 and Parkscape USA. The 2012 PRWI Historic District nomination takes the most expansive approach to its period of significance, spanning the establishment of large Native American campsites and quarries within the park's present boundaries to the end of World War II.

The relatively limited scope of the Cabin Camp 3 CLI compared with the CLR for Cabin Camps 1–5 and Prince William Forest Park NR nomination is attributable to several factors. First, during the period of segregation at PRWI, Cabin Camp 3 hosted only white campers. Second, as noted in the CLI, the camp has retained little integrity from its period of OSS occupation.[494] In both cases, Cabin Camp 3 still helps illustrate these chapters of PRWI's history but only when considered alongside the park's other camps. Finally, only one Mission 66 project was completed within Cabin Camp 3, so the camp contributes relatively little to this area of significance in park-wide evaluations.[495]

These documents include little information on the Cabin Camp 3 Dining Hall as an individual building. Their brief physical descriptions highlight its rustic styling, T-shaped plan, continuous fenestration, decorative gable-end chimney, and extensive use of locally sourced materials, including its waney-edge siding. No individual significance is ascribed to the dining hall in these documents, yet most of them acknowledge the importance of dining halls in the context of each camp. The 1989 nomination specifically highlights the size, complexity, and cost of the dining hall relative to other buildings in Cabin Camp 3.

The CLR offers a brief, but comparatively robust, analysis of the dining halls within PRWI. The document affirms the importance of the dining halls within the context of their camps, describing them as "the historical center of each cabin camp" and as a "driving force in the camp planning process."[496] It also acknowledges that the dining halls followed a largely standardized design, and offers a brief overview of the dining halls' collective integrity, stating, "[d] ining halls at Camps 1, 2, and 3 remain little changed from the CCC-era of construction. Camp 4 retains its OSS addition, while Camp 5 retains its Mission

66-era additions. As a collection, the dining halls convey the varied periods of development across the camps."[497]

NATIONAL REGISTER EVALUATION

As part of a group of functionally related historical camp structures, Cabin Camp 3 Dining Hall contributes to the significance of the 1989 and 2012 NR-listed historic districts.

For a property to be recognized as possessing historic significance worthy of its inclusion on the NR, it must meet at least one of the four following criteria:

- Criterion A: Be associated with events that have made a significant contribution to the broad patterns of our history;
- Criterion B: Be associated with the lives of persons significant in our past;
- Criterion C: Embody the distinctive characteristics of a type, period, or method of construction, or represent the work of a master, or possess high artistic values, or represent a significant and distinguishable entity whose components may lack individual distinction; or
- Criterion D: Have yielded, or be likely to yield, information important in prehistory or history.[498]

CRITERION A: ASSOCIATION WITH EVENTS THAT HAVE MADE A SIGNIFICANT CONTRIBUTION TO THE BROAD PATTERNS OF OUR HISTORY.

As an example of a CCC-constructed RDA facility, the Cabin Camp 3 Dining Hall is associated with historical events related to the history of the RDA program, including the federal relief efforts of the New Deal, the growing popularity of outdoor recreation in the first half of the 20th century, and the development of organized camping as a specific genre of outdoor recreation. Additionally, as one of the many PRWI buildings used by the OSS, it is associated with the OSS occupation of the camp during World War II.[499]

CRITERION C: EMBODIMENT OF THE DISTINCTIVE CHARACTERISTICS OF A TYPE, PERIOD, OR METHOD OF CONSTRUCTION.

The Camp Cabin 3 Dining Hall possesses the distinctive characteristics of the NPS Rustic Style, including its use of local materials and vernacular construction techniques, site-appropriate scale, and overall harmony with its natural surroundings. It also embodies the craftsmanship of CCC construction, as evidenced by its locally harvested timber frame structure, its wrought-iron door hardware, and the ornamental brick work on its gable-end chimney. Furthermore, as discussed in the context section, "Dining Halls in Organized Camp," the Cabin Camp 3 Dining Hall is representative of the development of

food-service facilities in organized camps, a specific building typology that was standardized through the RDA program and the publication of Good's *Park and Recreation Structures*.[500]

Because the significance of the Cabin Camp 3 Dining Hall is derived from its relationship to other extant camp buildings and landscape features, it is does not qualify as being individually significant.

PERIOD OF SIGNIFICANCE

Because the Cabin Camp 3 Dining Hall is not independently eligible for the NR, it does not have its own period of significance. However, its contributions to the significance of the 1989 and 2012 NR-listed historic districts date from its construction in 1937 to the OSS's departure from the Chompawamsic RDA in 1945.

2024 INTEGRITY EVALUATION

The Cabin Camp 3 Dining Hall retains a high degree of integrity—the ability to convey its significance through its physical features—as a contributing resource to the 1989 and 2012 NR-listed historic districts. The NR criteria recognize seven aspects of integrity: location, setting, design, materials, workmanship, feeling, and association. While these criteria are not usually applied to individual contributing resources within a historic district—they are applied instead to each historic district as a whole—for the purposes of this HSR, the following analysis addresses the existing integrity of the Cabin Camp 3 Dining Hall.

Aspect of Integrity	Degree of Integrity	Rationale
Location	High	The Cabin Camp 3 Dining Hall remains in its original 1937 location on the western slope of a ridge running through Cabin Camp 3, in the southern portion of the camp's C-Unit.
Setting	High	The Cabin Camp 3 Dining Hall is still set in a naturalistic landscape intended to convey wilderness, characterized by the surrounding forest, uneven terrain, and other CCC-constructed camp facilities. Importantly, the dining hall remains centrally positioned among each of the camp's three units as per NPS guidance on RDA planning. While some newer elements have been introduced to the setting—including updated facilities like the 1969 latrines, small-scale features such as utility poles and electrical boxes, and landscape features—these additions do not detract from the dining hall's naturalistic setting or its relationship to the other camp buildings.

ASPECT OF INTEGRITY	DEGREE OF INTEGRITY	RATIONALE
Design	High	The Cabin Camp 3 Dining Hall retains many of its original exterior and interior design features, especially those that are emblematic of the NPS Rustic Style and CCC craftmanship, including its low horizontal massing; T-shaped plan; projecting cross-gabled bays; general fenestration patterns and ventilation features; exposed king-post trusses; gable-end fireplace and chimney with ornamental brickwork; ridge chimney extending from the kitchen; and color, texture, and orientation of original finishes such as the exterior waney-edge siding and interior tongue-and-groove cladding. Additionally, while many exterior access features—steps, landings, and porches—have been replaced in kind with only slight modifications to their designs, those that have survived have retained their general siting, forms, and material palette, contributing to the dining hall's overall retention of design integrity. In general, the service wing interior retains slightly less design integrity than other interior spaces due to the extensive presence of non-original finishes. However, it still retains its overall floor plan, relationship to the dining room, and specific features including its original windows and kitchen chimney.
Materials	Moderate	Many of the dining hall's exterior materials—including its waney-edge siding, wood trim, six-over-six wood frame windows, brick chimneys, and, to a more limited extent, its wrought iron hardware—are original to the building or have been replaced in kind as part of ongoing maintenance. The interior of the dining room, storeroom, and closet also retain a high material integrity, as they feature a significant proportion of original finishes. In the dining room, these materials include original tongue-and-groove wall cladding, the exposed wood roof structure with king-post trusses, and the brick fireplace and hearth. In the storeroom and closet, original finish materials primarily include the wood tongue-and-groove cladding—used for the walls of both rooms, the ceiling of the utility closet, and the flooring of the storeroom. Other areas of the service wing—including the kitchen, hallway, and bathroom—retain less material integrity. Non-original finishes cover many of these spaces' surfaces, but some historic materials, including the wing's windows, the brick chimney in the kitchen, and the currently concealed timber-frame roof structure and 1938 shower stall, have been retained.
Workmanship	High	The Cabin Camp 3 Dining Hall features several surviving examples of craftmanship stemming from its construction by the CCC. Many of the wood elements—including structural and framing members as well as the waney-edge siding—were harvested and milled locally by CCC laborers and the doors' wrought-iron hardware was produced at an on-site blacksmith shop.[501] The ornamental brickwork at the dining room's gable-end chimney and the assembly of the building's timber-frame structure and trusses are also illustrative of CCC craftsmanship.
Feeling	High	Through its simple rustic aesthetic, institutionally sized dining room and kitchen, naturalistic setting, and proximity to other camp structures of the same era, the Cabin Camp 3 Dining Hall retains its historical feeling as a dining hall within a CCC-constructed organized camp.

Aspect of Integrity	Degree of Integrity	Rationale
Association	High	The dining hall's overall rustic styling, use of local materials, and quality of workmanship all demonstrate its association with CCC camp construction and NPS Rustic Style architecture. Meanwhile, several aspects of the building, including its central location within Cabin Camp 3, T-shaped plan, programmatic layout of interior spaces, ample fenestration and ventilation features, and kitchen chimney, are emblematic of RDA dining hall design standards, underscoring the dining hall's association with the RDA program and related historical events and patterns, including New Deal relief efforts and the evolution of organized camps as a type of outdoor recreation.

Table 2. Evaluation of integrity.

Condition Assessment

Constructed in 1937-1938, the Cabin Camp 3 Dining Hall has fulfilled its original purpose as a food service facility for over 80 years. While the building is in generally good condition, this assessment identifies several key issues affecting the building's character-defining features. First, most of the windows no longer operate as originally intended, and there are numerous instances of mechanical damage to window frames and lites. Second, several of the exterior wood elements, including the front porch, the landings at the northwest end of the dining room, and the waney-edge siding on the northeast elevation, exhibit localized areas of decay facilitated by damp conditions. Finally, there are areas of spalling brick on the dining room fireplace and chimney, likely due to water infiltration and subsequent freeze-thaw cycles. Many of the other issues identified in this assessment are cosmetic, including widespread biological growth on the building's exterior and salt efflorescence on the building's fireplace and chimneys. Recommendations for the treatment of the various conditions addressed in the following assessment are included in Part II of this HSR.

METHODOLOGY

The HSR team, consisting of GWWO Architects, BCA, and Henry Adams, completed multiple site visits between October 2023 and January 2024 to observe the existing conditions of the materials, structure, systems, and layout of the Cabin Camp 3 Dining Hall. These observations informed an existing conditions assessment as well as treatment recommendations for maintenance and upgrades to the dining hall that will allow it to continue to serve as a recreation space and food service facility.[502] Note that observed conditions are presented in this section and in the consultant reports in Appendix G. Treatment recommendations, including priorities and potential methods for remediation, are presented in Part II below.

Each team member independently conducted assessments of the building based on their expertise and scope of work. Staff from the NPS provided access to all accessible areas of the building, including the kitchen wing attic and previously enclosed shower. The exterior elevations were observed from the ground. Window assemblies were primarily observed from the interior.

To inform their observations of the building, the authors of this report reviewed archival documents provided by NPS, as well as documents uncovered during the research for the HSR. Particularly relevant documents

included the original 1937 drawings and specifications as well as some historical photographs.

This conditions assessment uses the overall conditions designations as defined in ASTM E2018-15, "Standard Guide for Property Condition Assessments: Baseline Property Condition Assessment Process." The Standard defines the conditions categories as:

- Good: in working condition and does not require immediate or short-term repairs above an agreed threshold.
- Fair: in working condition but may require immediate or short-term repairs above an agreed threshold.
- Poor: not in working condition or requires immediate or short-term repairs substantially above an agreed threshold.

"The agreed threshold is presumed to be the de minimis reporting threshold unless otherwise specified. Where used to describe the physical condition of a property, system, component or piece of equipment, the terms good, fair and poor . . . are intended to reflect predominant condition of the property or system."[503]

EXTANT HISTORIC MATERIALS AND CHARACTER-DEFINING FEATURES

While the dining hall's exterior and the dining room interior retain their original character and many of their historic materials, the service wing has been more heavily altered to meet the functional requirements of a modern institutional kitchen. It is unclear to what degree original materials have been covered rather than replaced, especially in the kitchen and water closet.

The table below (Table 3) lists the character-defining features (whether from the building's historical period or later replacements in kind) that contribute to the overall significance of the dining hall. It is followed by a discussion of specific architectural elements that are categorized as being in "fair" or "poor" condition.

FEATURE & MATERIALS	LOCATION	INSTALLATION DATE(S)	OVERALL CONDITION[504]	NOTES
NPS Rustic Style design	Exterior/Interior	1937	N/A	The building retains its original aesthetic.
T-shaped floor plan	Exterior/Interior	1937	N/A	The building retains its original plan.
Wood dropped-sash window assemblies	Exterior/Interior	1937	Poor	Limited operability; widespread wood loss due to impact damage; multiple instances of cracked lites and sashes that are out of alignment.
Brick chimney, fireplace, and hearth	Exterior/Interior	1937	Fair	Widespread salt efflorescence and biological growth; limited areas of spalling brick.
Wood waney-edge siding	Exterior	1937	Fair	Areas of wood decay, biological growth, and impact damage, especially on northeast elevation.
Wood-and-aluminum-mesh screen assemblies	Exterior	1937	Fair	Frames exhibit areas of wood loss and insect damage; screens exhibit holes and rips; several assemblies not securely attached to the building.
Wood trim	Exterior	1937	Fair	Localized areas of minor wood loss; instances of insect and woodpecker damage.
Wood gutters	Exterior	1937	Good	Could not be fully observed from the ground; minor biological growth on wood; limited corrosion of metal lining; do not match original drawings.
Wood porches, landings, and stairs	Exterior	- 1937 - 1988 (access features at dining room's northwest end replaced) - 1998 (stairs replaced)	Fair	Areas of wood decay and biological growth.
Wood doors and wrought-iron hardware	Exterior	1937	Good	Limited chipping at the bottom of the door to the projecting bay on the dining hall's southwest elevation.
Concrete and brick foundation piers with galvanized iron termite caps	Exterior	1937	Fair	Limited areas of minor spalling on concrete piers; varying levels of corrosion present on termite caps.
Wrought-iron chandeliers	Interior, dining room	Unknown (before 1974)	Good	Limited surface-level corrosion.

Feature & Materials	Location	Installation Date(s)	Overall Condition[504]	Notes
Wood trusses, posts, beams, and purlins.	Interior, dining room	1937	Good	Limited gray discoloration; small insect holes but no evidence of active infestation.
Wood roof deck	Interior, dining room	- 1937 - 2002	Good	Few instances of dark discoloration, likely associated with water infiltration prior to the 2022 roof rehabilitation.
Wood tongue-and-groove wall and ceiling paneling	Interior, dining room and storeroom	1937	Good	Limited gray soiling above dining room chimney; green paint obscures the walls' original appearance.
Wood tongue-and-groove floor	Interior, storeroom	1937	Good	Localized areas of minor cupping.

Table 3. Cabin Camp 3 Dining Hall character-defining features. Replacement dates, if known, are noted.

WOOD DROPPED-SASH WINDOW ASSEMBLIES WITH EXTERIOR SCREENS

The dining hall features six-over-six double-hung windows with wood sashes and frames. According to the original 1937 drawings, which may not reflect the as-built condition of the service wing window, all the windows except for those in the storage room were dropped-sash windows. This configuration enabled the entire sash to slide down into a wall cavity underneath the windowsill so that the window opening would only be covered by the built-in exterior screen, facilitating cross-ventilation to the building in the summer heat.

Most of the original windows appear to have survived, but six windows on the service wing have been covered or removed. As discussed in the "Physical Description," the two missing windows on the service wing's southeast elevation are either completely covered by siding or have been removed. They are not visible from the kitchen interior and their location on the building's exterior is now clad with non-original straight-cut siding. Two windows on the service wing's northwest elevation have been obscured by interior wall cladding of fiberboard panels but are still visible from the exterior. Two windows in the service-wing closet—an exterior window on the southwest elevation and an interior window between the office and the service wing hallway—were removed in 1938 to accommodate the addition of a shower to the water closet.

Due to the built-in exterior screen assemblies, the remaining windows were observed primarily from the interior. The windows no longer operate as originally intended, as trim has been strategically installed on all dining room windows to secure the upper sashes and prevent the wall cavities from opening, and fewer than half of the windows' bottom sashes are operable (Figure 196–Figure 197). In both the service wing and the dining room, most windows are missing at least one spring bolt, and one window in the dining room is missing the hinges that allow the windowsill to swing open (Figure 198). The appearance of many windows is negatively impacted by smeared glazing putty, and, to a lesser extent, errantly applied paint or stain (Figure 199–Figure 200). Additionally, several sashes throughout the building are out of alignment, possibly due to broken or loose sash cords, although additional investigations would be necessary to determine the exact cause (Figure 201–Figure 202). There is also a gap at the meeting rails between many upper and lower sashes (Figure 203).

In general, the windows in the dining room are in worse condition than those in the service wing. Of the 58 windows in the dining room, more than half exhibit varying degrees of wood loss—likely due to impact damage—especially at the muntins, and 15 had at least one cracked lite (Figure 204–Figure 207). The windows in the service wing appear to be in better condition but are still largely inoperable. Due to the non-original wall cladding and windowsills in the kitchen and the water closet, it is difficult to discern whether the windows in these rooms were built as dropped-sash windows as per the original plans or to assess the condition of any remaining dropped-sash features.

The building's attached exterior screen assemblies consist of aluminum-mesh screens attached to wood frames. The screen material itself has been replaced—the original construction documents call for bronze-wire mesh. Many of the wood frames appear to have been replaced as well. Based on a design for a screen door in the original drawings, it is likely that the original frames were assembled using flat corner brackets. Currently, some frames still employ flat corner brackets, suggesting that they may be original, while others use a combination of corner braces and corrugated joint fasteners to secure their members and are probably replacements (Figure 208–Figure 209).

The frames display a range of relatively minor issues, including insect holes and other small losses in the wood caused by general wear and damage (Figure

210–Figure 211). Some of this damage may be the result of chewing from the local squirrel population, a common problem at PRWI.[505] There are holes or tears in the screens themselves on at least three assemblies, and there is one instance of a screen having detached from its frame (Figure 212–Figure 213). Many of the screen assemblies hang slightly lower than the window openings and do not close properly unless physically lifted into the opening (Figure 214). This appears to be a result of their installation or incorrectly sized hinge hardware, although warping may also be a factor. Several screen assemblies are warped, and some are no longer securely attached to the building (Figure 215). One window on the northwest elevation of the service wing is missing a screen assembly entirely (Figure 212). The screen outside the water closet is fully unsecured and appears to be held in place by a rafter (Figure 216).

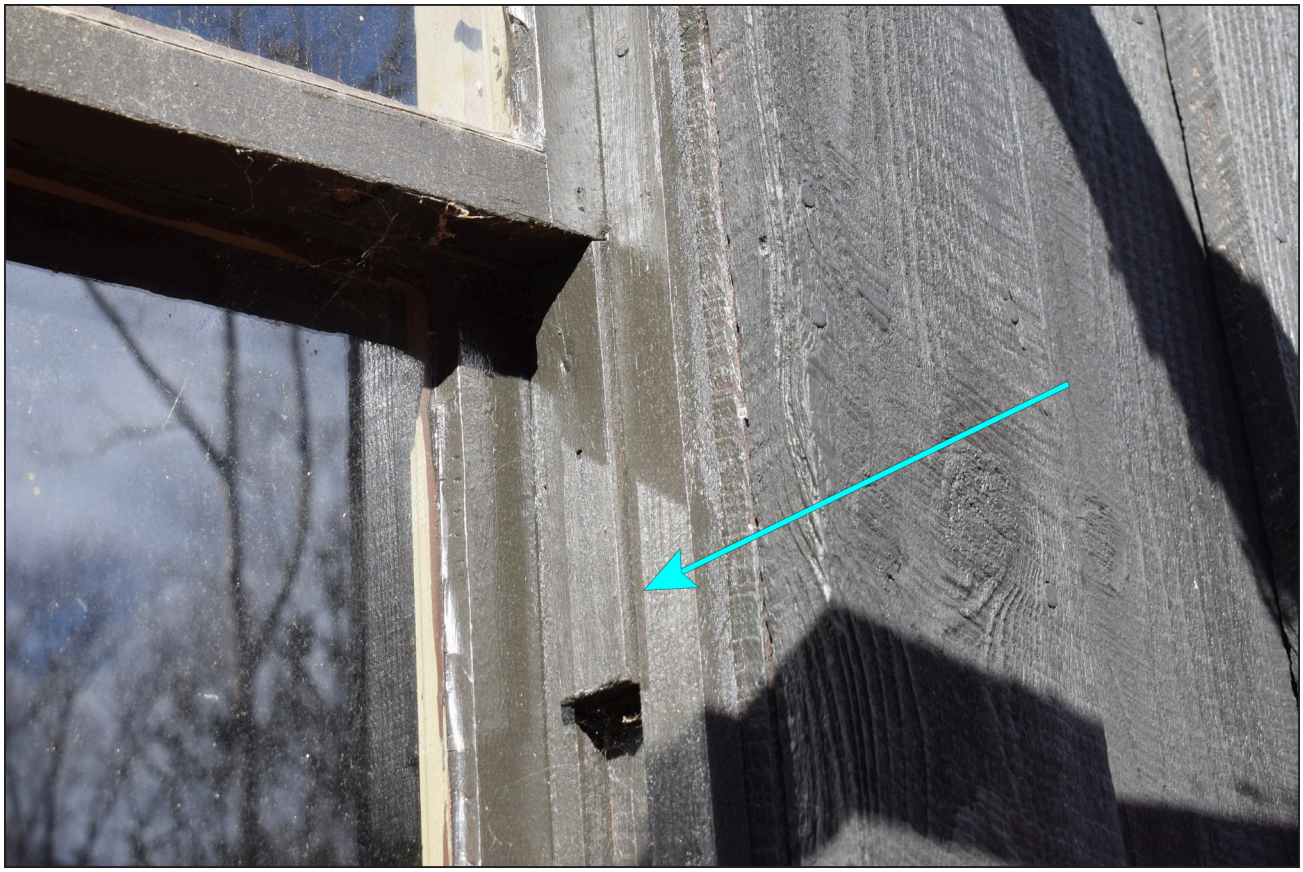


Figure 196. Wood trim (indicated with a light blue arrow) has been installed on the windows' side jambs, rendering the upper sashes inoperable. Building Conservation Associates, Inc., 2023.



Figure 197. Wood trim (indicated with light blue arrows) installed vertically along the dining room window interiors prevents the cavities below the windows from opening. Building Conservation Associates, Inc., 2023.



Figure 198. The former location of a missing spring bolt (indicated with a light blue arrow) on the lower sash of a window. Building Conservation Associates, Inc., 2023.



Figure 199. A smeared brown substance, likely glazing putty or the exterior stain, is present around the outer edges of the lites in this window's upper sash. Light blue arrows indicate areas where the brown substance is particularly pronounced. Building Conservation Associates, Inc., 2023.



Figure 200. A dark-colored paint or stain (indicated with a light blue arrow) around the edges of a dining room window. Building Conservation Associates, Inc., 2023.



Figure 201. Misaligned sash (indicated with a light blue arrow) on the dining room's northwest elevation. Building Conservation Associates, Inc., 2023.

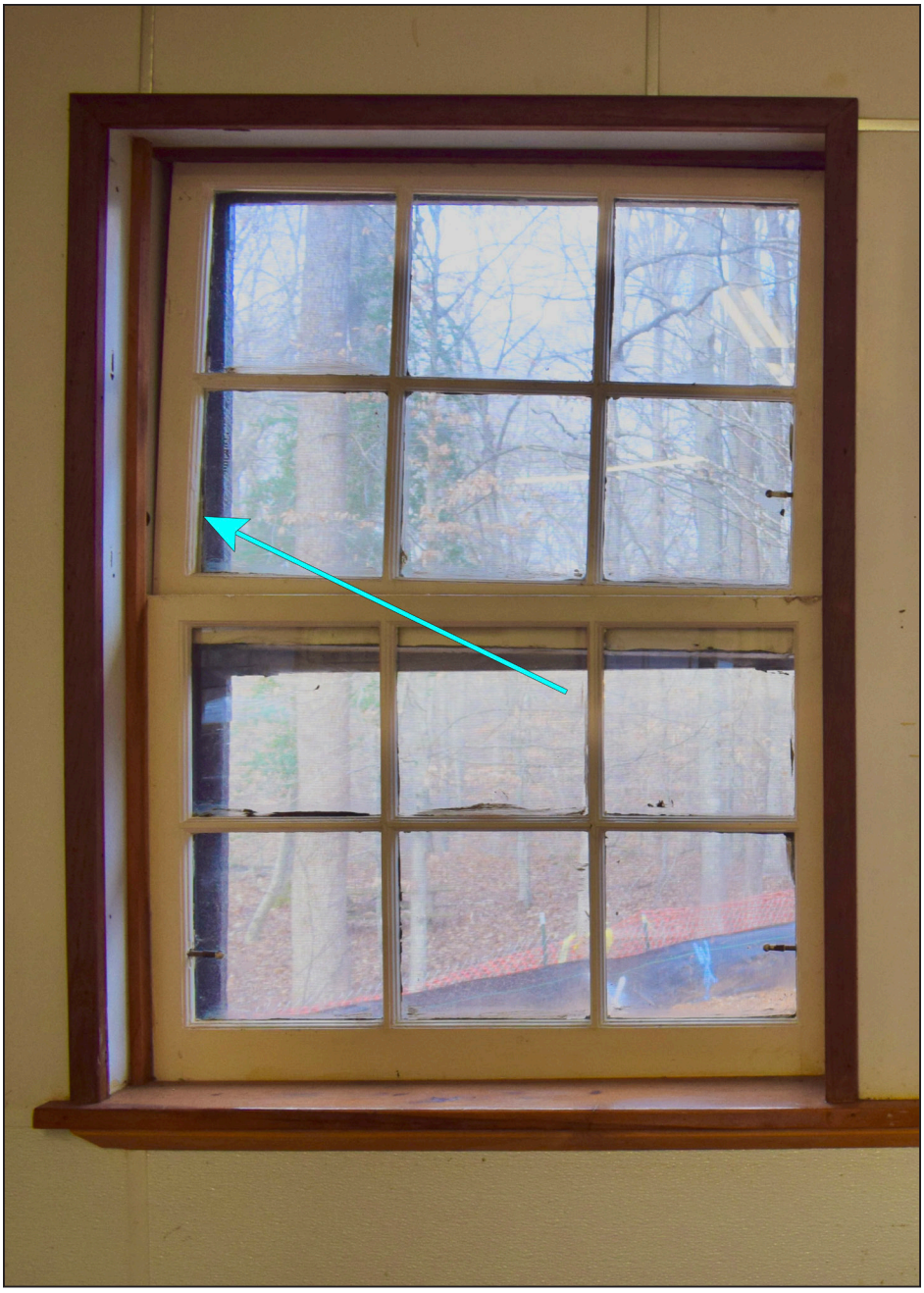


Figure 202. Misaligned sash (indicated with a light blue arrow) on the service wing's northwest elevation. Building Conservation Associates, Inc., 2023.



Figure 203. Detail of a gap at the meeting rail (indicated with a light blue arrow) at the dining room's southwest elevation. Building Conservation Associates Inc., 2023.



Figure 204. An example of wood loss (indicated with a light blue arrow) on the interior of the dining room's southwest elevation. Building Conservation Associates, Inc., 2023.



Figure 205. An example of wood loss (indicated with light blue arrows) at the projecting bay on the dining room's northeast elevation. Building Conservation Associates, Inc., 2023.



Figure 206. An example of wood losses (indicated with light blue arrows) on the interior of the dining room's northwest elevation. Building Conservation Associates, Inc., 2023.



Figure 207. A cracked lite (indicated with a light blue arrow) on the dining room's southwest elevation. Building Conservation Associates, Inc., 2023.



Figure 208. A screen assembly constructed using flat corner braces, consistent with the design for screen doors shown in the original construction drawings. Also note the large hole in the aluminum-mesh screen. Building Conservation Associates, Inc., 2023.



Figure 209. A screen assembly constructed using a combination of corrugated metal fasteners (visible at the mitered edges where two members meet) and a corner brace (visible at the frame's inside corner). Frames constructed using this method are likely replacements. Also note the tear in the aluminum-mesh screen. Building Conservation Associates, Inc.



Figure 210. An example of general wear (circled with light blue dashed lines), possibly chewing damage from squirrels, on a screen assembly at the service wing's northwest elevation. Building Conservation Associates, Inc., 2023.



Figure 211. Insect or woodpecker damage (indicated with light blue arrow) to the wood frame of a screen assembly on the dining room's southwest elevation. Building Conservation Associates Inc., 2023.



Figure 212. Bay on the service wing's northwest elevation showing several types of damage and deterioration (indicated with light blue arrows) to the screen assemblies. The left window is missing a screen assembly. There is a hole at the bottom of the center screen. The right screen assembly has both a hole in the screen and moderate wood loss at the frame. Building Conservation Associates Inc., 2023.



Figure 213. Hinge visible at the upper left of the image is no longer secured to the building. The screen itself has become detached from its frame (at upper right). Building Conservation Associates, Inc., 2023.



Figure 214. Many of the screen assemblies, such as these on the northeast elevation, hang too low from their hinges, likely due to their installation or incorrectly sized hinge hardware, and do not sit properly within the window openings. Building Conservation Associates, Inc., 2023.



Figure 215. A warped screen frame on the dining room's southwest elevation that has partially detached from the building. Building Conservation Associates, Inc., 2023.



Figure 216. The water closet's screen assembly appears to be detached from the building and held in place only by a rafter (indicated with a light blue arrow). Building Conservation Associates, Inc., 2023.

WANEY-EDGE SIDING

The wood waney-edge siding on the northwest, southwest, and southeast elevations is in generally good condition, exhibiting relatively few instances of minor damage, including localized cracks and splinters as well as limited bird and insect damage (Figure 217–Figure 219). Additionally, some areas exhibit evidence of pest infestations, including a chewed hole on the dining room's southeast elevation and unidentified droppings and frass on the northwest elevation of the service wing (Figure 220–Figure 222). There is minor general soiling and biological growth towards the bottom of the southeast elevation, which is not evident on the other elevations (Figure 223). The northeast elevation is in worse condition than the others and exhibits extensive biological growth, rot, and general deterioration on its lower boards, especially towards its southern end (Figure 224–Figure 226). In at least one area, the decay caused by wet conditions on the northeast elevation appears to have facilitated mechanical damage to the siding (Figure 227).

The variable conditions of the siding appear to be related to the topography and roof drainage. Because the terrain slopes downhill from the southeast to northwest, the southeast corner of the dining room is closer to grade than the rest of the building. The dining room's southeast elevation is a gable wall, so while it is relatively susceptible to soiling due to its proximity to the ground and the nearby gravel road, it is not severely affected by roof drainage. The northeast elevation is not only close to grade, but also severely impacted by roof drainage and splash-back, which contributes to the presence of soiling and biological growth. A relatively short eave without a gutter drains water close to the base of the wall, and the elevation's orientation to the northeast limits its opportunities to dry from sun exposure.

WOOD TRIM

While much of the exterior wood trim is in good condition, some sections exhibit insect damage, likely exacerbated by bird damage. The most severe examples of insect damage appear on the front porch, the southwest elevation of the dining room, and the northwest elevation of the service wing (Figure 228–Figure 230).



Figure 217. A crack (indicated with a light blue arrow) in the wood waney-edge siding on the service wing's southeast elevation. Building Conservation Associates Inc., 2023.



Figure 218. Cracks (indicated with light blue arrows) in the wood waney-edge siding on the dining room's southwest elevation. Building Conservation Associates, Inc., 2024.

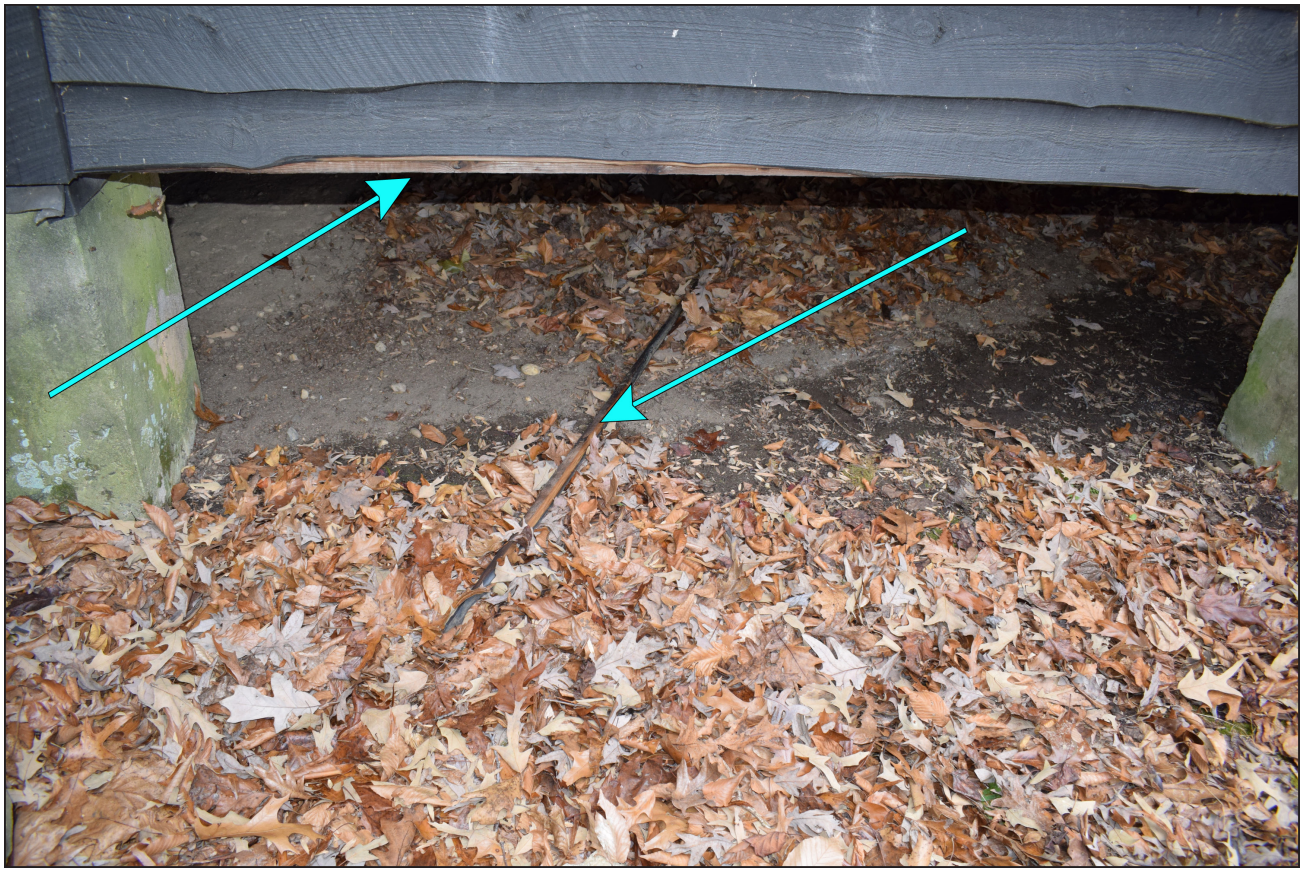


Figure 219. A splintered waney-edge board (at top) on the service wing's northwest elevation. The piece of wood that splintered off from the building lies directly below. Building Conservation Associates Inc., 2023.



Figure 220. A chewed hole (indicated with a light blue arrow) in the wood waney-edge siding on the dining room's southeast elevation. Building Conservation Associates Inc., 2023.



Figure 221. Area of droppings and frass from an unidentified pest infestation (outlined with blue dashed lines) on the service wing's northwest elevation. Building Conservation Associates Inc., 2023.



Figure 222. Detail of droppings and frass seen in Figure 221. Building Conservation Associates Inc., 2023.



Figure 223. Area of general soiling (outlined with dashed blue lines) on the dining room's southeast elevation. Building Conservation Associates Inc., 2024.



Figure 224. Biological growth, rot, and general deterioration of the lower waney-edge siding on the dining room's northeast elevation, towards the southwest end of the building. Building Conservation Associates Inc., 2023.



Figure 225. Detail of biological growth, deterioration, and rot on the dining room's northeast elevation. Building Conservation Associates, Inc., 2023.

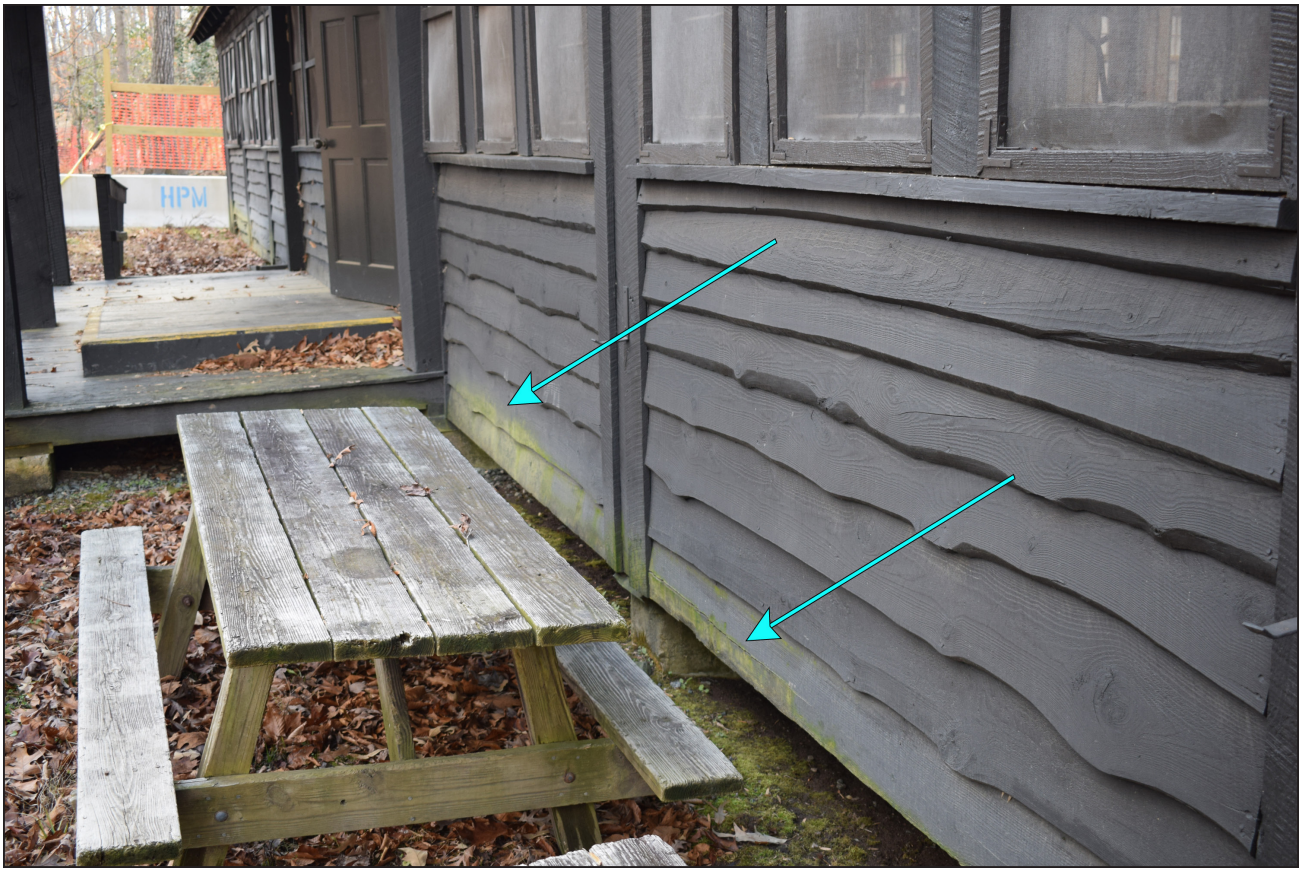


Figure 226. Biological growth (indicated with blue arrows) on the lower waney-edge boards on the dining room's northeast elevation. Building Conservation Associates Inc., 2023.



Figure 227. Biological growth and mechanical damage (indicated with a light blue arrow), likely facilitated by general wood decay, on the lower waney-edge siding on the dining room's northeast elevation. Building Conservation Associates Inc., 2023.



Figure 228. Insect damage (indicated with a light blue arrow) to the wood trim above the dining hall's front porch. Building Conservation Associates Inc., 2023.



Figure 229. Insect or woodpecker damage (indicated with a light blue arrow) to the wood trim and general wear to the waney-edge siding and wood gable vent on the dining room's southwest elevation. Building Conservation Associates Inc., 2023.



Figure 230. Insect or woodpecker damage (indicated with a light blue arrow) to the wood trim on the service wing's northwest elevation. Building Conservation Associates Inc., 2023.

PORCHES, LANDINGS, AND STAIRS

Each of the dining hall's entryways opens onto a dimensional lumber porch or stoop with stairs to ground level. The current iterations of these structures are configured slightly differently than shown in the 1937 drawings but are in the same general locations. Overall, these structures are in fair condition. Many areas exhibit minor issues such as biological growth, general weathering, and insect damage (Figure 231–Figure 233). More serious concerns are apparent in some areas, including general wood decay that may indicate a broader pattern of excessive moisture (Figure 234–Figure 236). Areas with high moisture and rot also generally exhibit some degree of finish failure. During site visits in October and December 2023, a thick cover of fallen leaves was observed on some of these surfaces, trapping moisture against the wood. Additionally, there is biological growth on the treads of the front porch steps, which are displaced, possibly due to settling, and angled downward and away from the building, creating a tilted and slippery surface (Figure 237).

DINING ROOM FIREPLACE, HEARTH, AND CHIMNEY

The dining room fireplace and chimney exhibit deterioration associated with moist conditions, possibly exacerbated by the lack of means to close or cover the flue. This appears to be a historical condition, as such a feature is absent from the original construction drawings and specifications. The general appearance of the chimney is affected by salt efflorescence; biological growth, including moss and lichen (Figure 238–Figure 240). The dark staining and biological growth are concentrated on and below the chimney's sailor-brick-faced slopes and are likely attributable to water pooling and runoff from the slopes. Both conditions are especially pronounced on the chimney's northeast side and—to a lesser degree—its northwest side, presumably because these sides receive less sun exposure than the chimney's southwest side.

Some brick units near the top of the chimney, especially those close to and above roofline, exhibit spalling, likely due to water infiltration and subsequent freeze-thaw cycles (Figure 241). The mortar surrounding the spalled bricks is largely intact, signaling that the freeze-thaw damage may be exacerbated by the use of inappropriately hard—likely portland cement-based—mortar to repoint the chimney. Note that the original building specifications do not describe the mortar mix used for the chimney. However, a list of materials to be purchased for the construction of the dining hall includes 335 bags of portland cement—

which were used for the building's various concrete components—as well as 23 bags of hydrated lime.[506]

The spalling bricks are concentrated around the southern corner between the chimney's southeast and southwest sides. This pattern may be related to several factors. First, due to the chimney's orientation and the shadows cast by the dining hall, this area receives more sun exposure than other parts of the chimney. This may cause the area to experience greater temperature fluctuations and, consequently, more freeze-thaw cycles. Second, precipitation in eastern Virginia tends come from the south, as it is usually associated with weather patterns that move northward along the east coast of the US.[507] As a result, the southern corner of the chimney may experience wetter conditions than other parts of the chimney during periods of precipitation. This effect may be exaggerated by the fact that the chimney's northeast, northwest, and southeast sides face trees—albeit of varying proximity—that may offer limited protection from precipitation. In contrast, the chimney's southeast side faces the dining room's roof and receives no such protection. Being more exposed to precipitation and solar heat, the southern corner of the chimney seems to be subjected to more extreme conditions than other parts of the chimney, contributing to the high concentration of freeze-thaw damage there. Note that the high levels of sun exposure would still give the chimney's southern corner ample opportunity to dry, inhibiting conditions associated with persistent dampness seen elsewhere on the chimney.

Cracks, which appear to be inherent to the bricks, run through many individual units across the entire chimney, most likely as a result of the manufacturing process. The visibility of these cracks is exacerbated by their tendency to collect soiling and biological growth. Additionally, the cracks may represent a point of entry for water into the interior of the brick, which could lead to further damage from freeze-thaw stresses (Figure 242–Figure 244).

The dining room fireplace is also affected by water infiltration. During the site visit, the firebox and fireplace opening were visibly damp—especially around the bottom of the firebox, where water would naturally pool, and its sloped back wall—and moisture was trapped under rubber mats on either side of the hearth (Figure 245–Figure 246). Bricks around the bottom of the fireplace opening, where damp conditions were observed, exhibit spalling (Figure 247–Figure 249). As with the exterior, the mortar joints surrounding the spalling

bricks appear to be largely intact, suggesting that incompatible mortar may be exacerbating damage associated with water infiltration and freeze-thaw cycles. The fireplace is also affected by salt efflorescence, which ranges from a white cloudy film to thicker patches. The salt efflorescence is more widespread towards the bottom of the northeast side of the fireplace, which may be related to the generally damp conditions observed on the building's northeast elevation (Figure 172).

The firebricks within the firebox are in largely good condition, with many of them exhibiting minor hairline cracks. Very few of them exhibited more serious concerns such as spalling, possible fractures, and seemingly loose mortar (Figure 248).

The exterior of the kitchen chimney appeared to be in good condition, with only mild efflorescence, but could not be observed closely from the ground (Figure 250). Inside the kitchen, this chimney is covered with a failing red paint and there is limited salt efflorescence near the chimney's northwest corner as well as some areas of mild mortar loss (Figure 251–Figure 252).

It is worthwhile to note that the presence of salt efflorescence on unlined chimneys and fireplaces is common and is associated with burning wood and coal. Consequently, while the salt efflorescence observed on the dining hall's chimney and fireplace may pose a cosmetic concern, it is not necessarily indicative of a broad patterns of material deterioration.

CONCRETE FOUNDATION PIERS AND METAL TERMITE CAPS

The concrete foundation piers and metal termite caps are generally in fair condition. Some of the piers exhibit varying degrees of spalling, usually at their corners, as well as biological growth (Figure 253). Varying levels of corrosion ranging from surface-level rust to the early stages of pitting are present on many of the galvanized iron termite caps (Figure 254–Figure 255).



Figure 231. Biological growth, general weathering, and finish failure at the northwest end of the dining hall's front porch. Building Conservation Associates, Inc., 2023.



Figure 232. Biological growth, general weathering, and finish failure at the rail on the landing that extends from the protruding bay on the dining room's northeast elevation. Building Conservation Associates, Inc., 2024.



Figure 233. Insect or woodpecker damage on the railing of the service entrance porch on the southeast elevation. Building Conservation Associates, Inc., 2023.



Figure 234. Wood decay and finish failure on the landing that extends from the protruding bay on the dining room's southwest elevation. Building Conservation Associates, Inc., 2023.



Figure 235. Wood decay and finish failure where the floor and stairs of the front porch meet, view looking northwest, away from the building. Building Conservation Associates, Inc., 2023.



Figure 236. Impact damage facilitated by wood decay on the stairs to the front porch. Building Conservation Associates, Inc., 2023.



Figure 237. Displaced stairs to the front porch, causing their treads to slant away from the dining hall. They also exhibit biological growth, resulting in slippery, uneven treads that are a hazard to visitors and staff. Building Conservation Associates, Inc., 2024.



Figure 238. Biological growth, efflorescence, and dark staining affect the overall appearance of the chimney's northwest side. Note the dark staining and biological growth is concentrated on and below the sailor-brick-faced slope due to water pooling and runoff. Building Conservation Associates, Inc., 2023.



Figure 239. Biological growth, efflorescence, and dark staining on the chimney's northeast side. Note that the biological growth and dark staining is concentrated on and below the sailor-brick-faced slope due to water pooling and runoff. Both conditions are more pronounced here than on the chimney's other sides, likely because of persistent damp conditions arising from relatively little sun exposure. Building Conservation Associates, Inc., 2023.



Figure 240. Biological growth and dark staining are present to a much lesser extent on the chimney's southwest side than its other sides, possibly due to greater sun exposure. Salt efflorescence is also present on this side, and there are spalling bricks at the chimney's southern corner, near the dining room's roofline. Building Conservation Associates, Inc., 2023.



Figure 241. Spalling bricks and salt efflorescence at the top of the dining room chimney, concentrated above the roofline at its southern corner, where it is the most exposed to precipitation and solar heat. Building Conservation Associates, Inc., 2023.



Figure 242. Detail of salt efflorescence and biological growth on the chimney's southeast side. Note the concentration of both conditions in the crack running through one of the corner bricks. Building Conservation Associates, Inc., 2023.



Figure 243. Detail of salt efflorescence and biological growth on the chimney's northeast side. Note the concentration of both conditions in and around the crack running through the center brick unit. Building Conservation Associates, Inc., 2023.



Figure 244. Detail of salt efflorescence and biological growth on the chimney's northwest side. Note the concentration of both conditions in cracks running through various brick units, most notably the brick at the center of the image. Building Conservation Associates, Inc., 2023.



Figure 245. Damp conditions in the dining room firebox during the December 2023 site visit. Building Conservation Associates, Inc., 2023.



Figure 246. Detail of the damp conditions that were revealed when a mat on the side of the hearth was removed. Building Conservation Associates, Inc., 2023.



Figure 247. Detail of the damp spalling bricks and cloudy salt efflorescence on the northeast side of the fireplace. Building Conservation Associates, Inc., 2023.



Figure 248. Many of the firebricks in the firebox exhibit hairline cracks. Only a few exhibit more serious conditions, such as a brick shown here (indicated with a blue arrow) with a possible fracture and spalling. The mortar joint above the brick appears to be loose. Building Conservation Associates, Inc., 2023.



Figure 249. Detail of damp spalling bricks and thick, patchy efflorescence on the southwest side of the fireplace. Building Conservation Associates, Inc., 2023.



Figure 250. The exterior portion of the kitchen chimney appears to be in good condition and exhibits limited efflorescence and some areas of mild mortar loss. Building Conservation Associates, Inc., 2023.



Figure 251. Failing red paint on the interior portion of the kitchen chimney. Building Conservation Associates, Inc., 2023.



Figure 252. A small patch of salt efflorescence (indicated with a light blue arrow) on the northwest corner of the kitchen chimney. Building Conservation Associates, Inc., 2023.

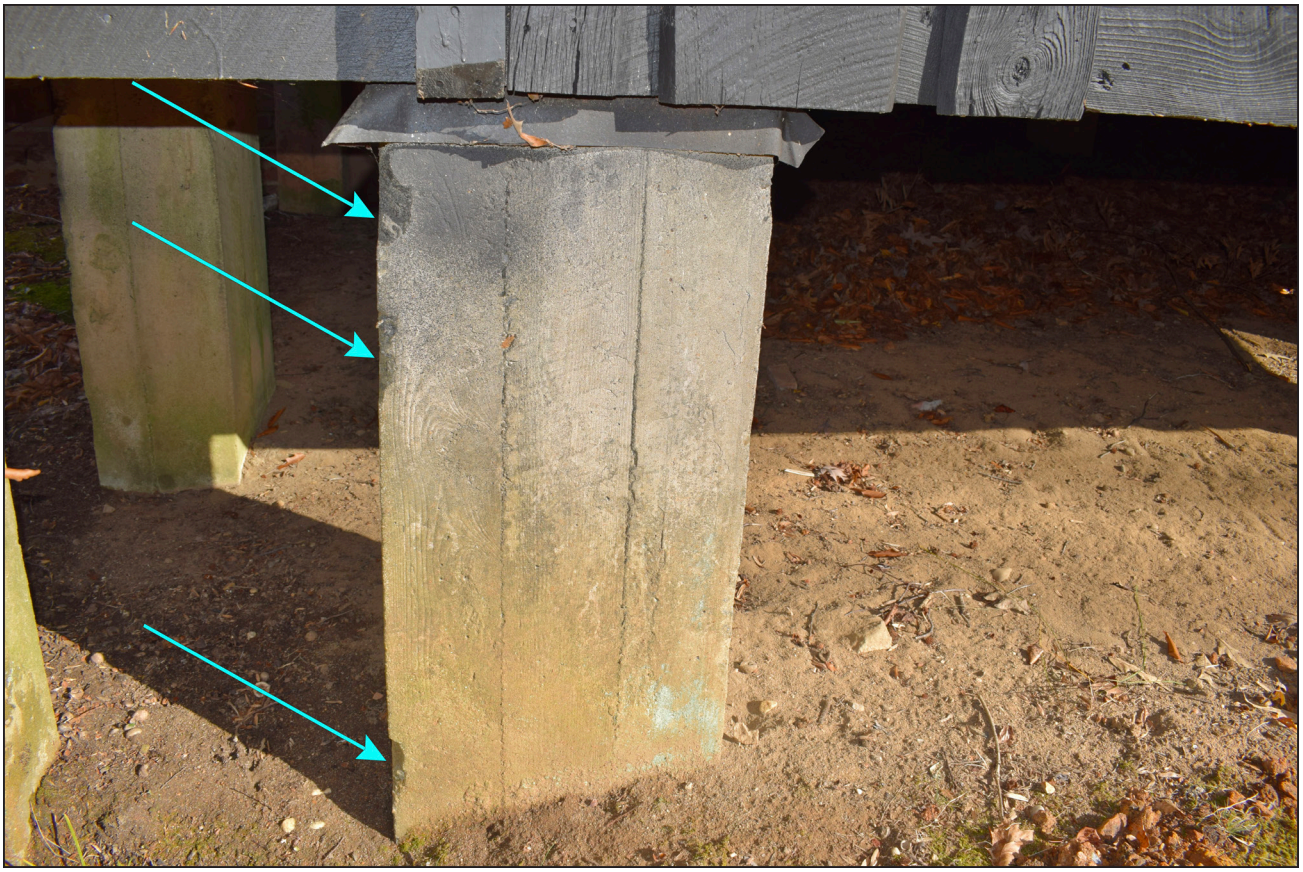


Figure 253. A concrete pier and galvanized iron termite cap in good condition with small corner spalls (indicated with a light blue arrow) and limited biological growth. Building Conservation Associates, Inc., 2023.



Figure 254. Two concrete piers with termite caps that exhibit biological growth and varying degrees of spalling and corrosion. Note that these piers are located where the dining room and service wing meet on the northwest elevation and may be impacted by damp conditions created by drainage from both wings' roofs. Building Conservation Associates, Inc., 2023.



Figure 255. A concrete pier with corner spalling (lower arrow) and corrosion, including mild pitting, on its termite cap (top arrow). Building Conservation Associates, Inc., 2023.

OTHER ARCHITECTURAL FEATURES

EXTERIOR ENVELOPE

The exterior envelope, while generally intact, exhibits several noticeable openings that could affect the overall performance of the building and facilitate water and pest infiltration. These include the previously addressed gaps between the upper and lower window sashes caused by misaligned meeting rails, as well as gaps between windowsills and other exterior elements, either wood trim or waney-edge siding, below several windows on the exterior of the service wing's northwest elevation (Figure 203, Figure 256–Figure 257). Additionally, daylight is visible from the dining room's interior on either side of the fireplace and in several places where wood posts meet the interior wood wall cladding (Figure 258–Figure 259).

INTERIOR WALL CLADDING

The service wing's interior fiberboard wall cladding is warped in several locations (Figure 260–Figure 261). This warping is especially pronounced on the wall to the southwest of the walk-in refrigerator and around plumbing fixtures, suggesting that the condition may be associated with the presence of water, possibly in the form of condensation from the refrigerator.



Figure 256. Opening in the dining hall's exterior envelope (indicated with a light blue arrow) beneath a windowsill on the service wing's northwest elevation. Building Conservation Associates Inc., 2023.



Figure 257. A second opening in the dining hall's exterior envelope, extending beneath two windows on the service wing's northwest elevation. Building Conservation Associates Inc., 2023.



Figure 258. Visible daylight (indicated with a light blue arrow) where the fireplace meets the dining room's northwest wall. Building Conservation Associates, Inc., 2023.



Figure 259. Visible daylight (indicated with a light blue arrow) to the right of a structural post on the dining room's northeast elevation. Building Conservation Associates, Inc., 2023.



Figure 260. Warped fiberboard wall cladding in the service wing hallway to the southwest of the walk-in refrigerator. The warping is especially visible where the wall panels meet the quarry tile baseboard. Building Conservation Associates Inc., 2023.



Figure 261. Warped fiberboard wall cladding beneath the plumbing fixtures on the kitchen's southeast exterior wall. The warping is especially visible where the wall panels meet the quarry tile baseboard. Building Conservation Associates Inc., 2023.

ACCESSIBILITY

The focus of this portion of the building's condition assessment was limited to identifying deficiencies in and potential improvements to food preparation operations and accessibility. Of specific interest was the potential removal of the kitchen ceiling due to pest infiltration and creating an accessible restroom. Data from a 3D scan of the building performed on November 1, 2023, along with specific field measurements, were used to inform code and accessibility conditions of the building.

MAIN ENTRANCE

There are two ramps at the main entrance on the northeast side of the building: one from grade level to the surface of the porch and one from the porch level to the entrance door's threshold. Both are made of wood. The first is 47.5 inches wide, has a slope of approximately 1:10, an overall rise of 14 inches, edge protection on one side, and a guardrail on the other. There is a lip of about one inch at the base of the ramp, which connects to a grass surface. The second is 64 inches wide, has a slope of approximately 1:9, an overall rise of seven inches, and no handrails. The ramp landing on the exterior side of the door does not accommodate the minimum maneuvering clearances. While both ramps exceed the minimum required width of 36 inches, both also exceed the maximum ramp slope of 1:12, and neither have ABAAS-compliant handrails or edge protection. Due to all of these deficiencies, these ramps do not meet code.

RESTROOM

There is a small, single user restroom at the rear of the building. The fixtures are not mounted at accessible heights, there are no grab bars, and the room does not have the proper clearances nor turning radius for accessibility. The door is 22 inches wide and does not meet the minimum width for accessibility.

INTERIOR ROUTES AND ROOMS

There are several threshold conditions in the building between rooms that exceed the ½" maximum required to be accessible. There are two 36-inch wide openings between the dining room and the kitchen and, due to the slope of the dining room floor, the two threshold conditions differ. The total change in level between the rooms varies between ⅝ inch and 1⅛ inch. The change in level between the kitchen and the storeroom is three inches, and the change in

level between the kitchen and walk-in freezer is 5¼". There is no change of level between the kitchen and the restroom or the kitchen and closet.

GENERAL MEANS OF EGRESS

The total number of occupants for the building is as follows:

- Kitchen Areas (kitchen, commercial): 200 gsf/person, six occupants
- Dining Room (assembly, unconcentrated tables & chairs): 15 nsf/person, 157 occupants (posted)
- Total Number of Occupants: 163

The following means of egress components were evaluated:

- Number of exits: two required, two provided: meets code.
- Egress door clear opening width: Minimum 32" required, 32" minimum provided: meets code.
- Door swing: Required to swing in the direction of travel. The main entrance door swings in the direction of travel, however, its interior screen door swings against the direction of travel: does not meet code. The rear/southeast exit door swings against the direction of travel: does not meet code.
- Exit Access: Egress shall not pass through kitchens: does not meet code.
- Exits: Exterior exits are required to lead directly to a public way: do not meet code.
- Door hardware: Both exit doors have single, twist-type knobs: do not meet code.

KITCHEN

The kitchen floor and wall base finish are quarry tile, which extends into the restroom and closet. The kitchen walls are covered with FRP panels except for the top of the walls on the northeast and southwest ends of the room, which have natural finish vertical wood paneling. The kitchen ceiling is painted plywood. All of these finishes meet the basic requirements for kitchens in that they provide easily cleanable surfaces. From the access hatch to the area above the ceiling, daylight is visible in several locations, most likely accounting for the ingress of pests above these areas.

STRUCTURAL SYSTEM

GWWO conducted a structural condition assessment and preliminary structural analysis of the Cabin Camp 3 Dining Hall. The full structural system investigation report is presented in Appendix G. Generally, the structure appears to be in accordance with the original 1937 building drawings.

With a few exceptions, the majority of the structural framing appeared to be in good condition. Visible portions of the timber roof trusses appear sound, though many of the truss members exhibit checks and splits, resulting from the natural seasoning process of the wood over time. Generally, the checks have not compromised the members, but a more detailed inspection is recommended to identify member split locations which could potentially impact structural integrity. The roof rafters and purlins appear to be in good condition, but a valley rafter has partially pulled away from its truss connection at a dining room bay roof. Localized termite damage was observed on kitchen roof framing at two locations.

The floor framing appeared sound except for a few locations of surface rot at girders below the exterior wall where the exterior siding is also rotted, the entrance porch decking, and at the base of a porch post. Kitchen floor joists were notched for utilities at several locations and joist bridging is damaged at two locations at the dining room wing. Mud dauber wasp nests were observed on some of the floor framing, but no damage was detected.

The outer ply of the multi-ply raised porch girder has rotted through and many of the nails at joist connections are corroded. Several concrete foundation piers exhibit surface spalling, from what is believed to be the result of poor concrete consolidation during their original construction, and surface bio-growth. The exterior wall stud framing is concealed by finishes and could not be observed.

A preliminary structural analysis of the timber roof, floor, and wall framing members was conducted based on a laboratory identification of the wood species as Southern Yellow Pine and an assumed grade of No. 1, Dense.

The analysis of selected floor framing members indicates that in only two instances would they meet Code live load requirements for kitchen and dining room occupancies. The analysis of a typical exterior wall stud and post indicates that they will support Code-stipulated roof loads. The analysis assumed that the wall stud framing is in good condition.

For the dining room wing, the analysis indicates that the typical roof purlin and rafter framing members have Code-required capacities. The analysis of a typical roof truss found that, except for an overstress condition in the top chord, the truss members will achieve Code-required capacities. The truss chord and purlin-to-truss connections will require further evaluation, beyond

the scope of a preliminary analysis, due to the locations of some bolts that do not meet Code requirements and a lack of information about some of the fasteners used in the connections. A partial analysis of the truss bottom chord connection determined that it does not meet the Code-required capacity.

MECHANICAL SYSTEM

Henry Adams conducted a condition assessment of the Cabin Camp 3 Dining Hall mechanical system. The full mechanical system investigation report is presented in Appendix G.

The kitchen does not have any heating or cooling. Only natural ventilation from windows is provided. There is a Type I Capture Hood above the cooking appliances in the kitchen. There is a walk-in refrigerator in the kitchen with a split cooling system. The dining room is only ventilated by two propeller type fans mounted in the northwest and southeast walls. All of the equipment, piping, etc. is in poor to fair condition.

ELECTRICAL SYSTEM

Henry Adams conducted a condition assessment of the Cabin Camp 3 Dining Hall electrical system. The full mechanical system investigation report is presented in Appendix G.

The Dining Hall is equipped with a 200-amp, 240/120V, one-phase load center fed from a utility company transformer. The load center is in fair condition but is showing signs of age and rust.

Branch circuits and wiring devices throughout the building are generally in good condition. GFI type receptacles are not installed throughout the kitchen as required by the NEC. Several instances of type NM cable (Romex) are observed which is prohibited by NPS standards.

Luminaires throughout the building are generally in good condition. The kitchen utilizes outdated linear fluorescent technology, while the dining room chandeliers have been retrofitted with LED bulbs. Local control is by toggle switches which generally do not conform with NPS energy saving measures.

Emergency and egress lighting is deficient throughout the Dining Hall. Limited emergency battery units and exit signs do not provide code required egress

coverage and illumination. Exterior luminaires are not provided with an emergency power source.

The telecommunications cabling to the building is non-functioning. There is no security or lightning protection systems to protect the structure.

PLUMBING SYSTEM

Henry Adams conducted a condition assessment of the Cabin Camp 3 Dining Hall plumbing system. The full mechanical system investigation report is presented in Appendix G.

The existing incoming domestic water services is on the northwest side of the building. The domestic water piping is routed exposed below the building to all of the plumbing fixtures. The domestic water gets shut off to the building during the winter. There is a 6kw electric domestic water heater with 120 gallons of storage capacity located in the storage room behind the kitchen. This water heater serves the fixtures in the kitchen.

The sanitary for the water closet and lavatory drops down below the floor and straight down to below grade. The sanitary piping from the kitchen fixtures collects below the building exposed and drops down below grade. This piping discharges into a grease interceptor. The grease interceptor is currently being replaced as noted by NPS staff and observed on site. The vent pipe for the 3-compartment sink and hand sink in the kitchen runs up the exterior southeast wall where it then terminates. The water closet and lavatory in the restroom are vented by an air admittance valve. It is not known if the floor drains or 2-compartment sink are vented.

There is no roof drainage except the overhang at the northeast entrance to the dining room. There is a short section of gutter on the overhang in this area. There is no downspout.

The plumbing fixtures in the building include a water closet and lavatory in the restroom and a hand sink, two-compartment sink, and three-compartment sink in the kitchen.

The water heater is at the end of its life expectancy and is in fair condition. All of the piping is in poor to fair condition. The plumbing fixtures are all in fair to good condition.

FIRE PROTECTION SYSTEM

Henry Adams conducted a condition assessment of the Cabin Camp 3 Dining Hall fire protection system. The full mechanical system investigation report is presented in Appendix G.

The posted maximum occupant load for the Cabin Camp 3 Dining Hall building is 157 persons.

A fire sprinkler system and a fire alarm system are not present in the building.

Fire extinguishing equipment in the building includes the following:

- Kitchen hood suppression system with potassium carbonate wet chemical extinguishing agent in a 2.5-gallon tank.
- One Class K fire extinguisher.
- Three Class ABC fire extinguishers.

The fire extinguishers are in good condition, however, at the time of the survey, (10/30/2023) tags on two of the fire extinguishers indicated that the inspections were not up to date. The Class K extinguisher was last inspected in June 2020 and the Class ABC extinguisher on east wall of dining room was last inspected in May 2022.

Means of Egress exits appear to be adequately located, however, locking hardware and inner screen doors impede the use of the exits.

Placement of interior emergency egress lighting is deficient.

Exterior egress lighting is provided at two of the four exit discharges. Theses luminaires are not provided with an emergency power source as required by IBC Sections 1008.2.3 and 1008.3.



Part II: Treatment and Work Recommendations

Historic Preservation Objectives/Treatment Philosophy
Requirements For Work
Work Recommendations and Alternatives

Historic Preservation Objectives and Treatment Philosophy

The NPS commissioned this HSR to inform interventions that will enable the Cabin Camp 3 Dining Hall's continued use as a safe and healthy food-service facility while also improving the building's accessibility. Given the building's historic significance, any interventions must be balanced with the preservation of its character-defining features in accordance with the Secretary of the Interior's (SOIs) *Standards and Guidelines for the Treatment of Historic Properties* (described in "Requirements for Work"). In Part I, this HSR examined the building's context, history, and existing conditions, providing information necessary to understand the expression of the building's significance through its physical features. In doing so, it established a baseline for the treatment recommendations that are explored in Part II, which will be further refined in a Schematic Design during a later phase of this project.

In the scope of work for this HSR, the NPS outlined the following specific objectives for treatments at the Cabin Camp 3 Dining Hall:

- Upgrade the fire- and life-safety systems, bringing them into compliance with the International Existing Building Code (IEBC), Chapter 12.
- Improve accessibility—especially for the water closet—guided by the principles of Universal Design and the standards described in the IEBC, Chapter 12.
- Remove the drop-ceiling in the kitchen, which currently creates favorable conditions for animal and pest infestations.

The treatment philosophy for this project draws from multiple approaches described in the SOI's *Standards and Guidelines*. Functional upgrades—such as those listed above—will primarily affect the service wing, a space within organized-camp dining halls that has historically been associated with modern kitchen technology and efficiency. These interventions will be developed through the lens of the Rehabilitation treatment standard to meet the need for a contemporary kitchen while retaining the building's historic character. In contrast, the rustic aesthetic of the building's dining room and exterior is historically relevant to its role as a summer camp dining hall. For these areas, the Preservation treatment standard, which generally focuses on the ongoing maintenance and repair of historic materials and features rather than extensive replacement and new construction, is the recommended approach. In addition, limited specific features may be fully restored or reconstructed according to the relevant guidance in the SOI's *Standards and Guidelines*.

The treatment recommendations presented below are based on both the existing physical conditions assessment and the objectives listed above. These recommendations have been developed by subject-matter experts for each discipline and are rooted in professional best practices, guidelines, policies, standards, and codes.

Requirements For Work

APPLICABLE BUILDING CODES

A list of applicable, but not exhaustive, codes is provided below. Applicable codes should also be coordinated with the local Authority Having Jurisdiction (AHJ). See additional code references in the consultant reports in Appendix G.

- 2024 International Building Code (IBC)
- 2024 International Existing Building Code (IEBC)
- 2024 International Mechanical Code (IMC)
- 2024 International Plumbing Code (IPC)
- 2024 International Fire Code (IFC)
- 2024 International Energy Conservation Code (IECC)
- 2024 National Fire Protection Act (NFPA) 101 Life Safety Code
- 2023 NFPA 70 National Electrical Code
- 2015 Architectural Barriers Act Accessibility Standards (ABAAS)

Unless otherwise expressly stated, the words and terms defined by the IBC 2021 shall have the following meanings:

- Means of Egress: A continuous and unobstructed path of vertical and horizontal egress travel from any occupied portion of a building or structure to a public way. A means of egress consists of three separate and distinct parts: the exit access, the exit, and the exit discharge.
- Exit Access Doorway: A door or access point along the path of egress travel from an occupied room, area, or space where the path of egress enters an intervening room, corridor, exit access stairway, or ramp.
- Exit: That portion of a means of egress system between the exit access and the exit discharge or public way. Exit components include exterior exit doors at the level of exit discharge, interior exit stairways and ramps, exit passageways, exterior exit stairways and ramps and horizontal exits.
- Exit Discharge: That portion of a means of egress system between the termination of an exit and a public way.
- Public Way: A street, alley, or other parcel of land open to the outside air leading to a street, that has been deeded, dedicated, or otherwise permanently appropriated to the public for public use and which has a clear width and height of not less than ten feet (3048 mm).

APPLICABLE HISTORIC PRESERVATION REGULATIONS

In the U.S., historic preservation regulations exist at the federal, state, and local levels. At the federal level, the most pertinent regulations include Section 106 of the National Historic Preservation Act and *The Secretary of the Interior's Standards for the Treatment of Historic Properties* (SOIS). While a project at PRWI is unlikely to trigger any reviews below the federal level, a brief overview of historic preservation regulations at the state and local level has been included

to inform any potential consultations with the Virginia Department of Historic Resources (VA DHR) and Prince William Forest County.

HISTORIC PRESERVATION REGULATIONS AT THE FEDERAL LEVEL

Section 106 of the National Historic Preservation Act of 1966 (NHPA), as amended, mandates federal protection of significant cultural resources, including buildings, landscapes, and archeological sites listed in or eligible for listing in the National Register of Historic Places.[508]

A routine step in the NPS's planning process for the treatment of cultural resources is compliance with Section 106 of the NHPA. This requires that federal agencies "take into account the effect" of any undertaking on historic sites listed on or eligible for the National Register during the early stages of planning for that undertaking. To satisfy the requirements of Section 106, regulations have been published (36 CFR Part 800, "Protection of Historic Properties") that require, among other things, consultation with State Historic Preservation Offices (SHPOs), local governments, and Indian tribal representatives. They also establish criteria under which the Advisory Council on Historic Preservation (ACHP) may comment, but as a practical matter, most federal undertakings do not involve review by the ACHP. Section 106 reviews ensure that all interested parties have a voice in the treatment of the nation's cultural heritage.

Some federal agencies, including the NPS, are party to programmatic agreements that tailor the Section 106 process to a specific government program. In 2008, the NPS, ACHP, and National Conference of State Historic Preservation Officers (NCSHPO) signed a programmatic agreement that—among other things—establishes a streamlined review process and clearly defines which kinds of undertakings may qualify for the streamlined process and which require a standard Section 106 review as described in 36 CFR Part 800.

The SOIS provide a preservation philosophy and preservation treatment approaches that are widely understood and almost universally accepted as best historic preservation practice in the United States.[509] By separate regulation, the Secretary has required the application of the Standards in certain programs that the Secretary administers through the NPS. The SOIS have also been widely adopted by state and local governments and by private-sector entities

and are intended to be applied to a wide variety of resource types, including buildings, sites, structures, objects, and districts. The SOIS, revised in 1992, are codified as 36 CFR Part 68 in the 12 July 1995 Federal Register (Vol. 60, No. 133). The revision replaced the 1978 and 1983 versions of 36 CFR 68 entitled "The Secretary of the Interior's Standards for the Treatment of Historic Properties."

The SOIS are neither technical nor prescriptive but are intended to promote responsible preservation practices that help protect the nation's irreplaceable cultural resources. For example, they cannot, in and of themselves, be used to make essential decisions about which features of the historic building should be saved and which can be changed. But once a treatment approach is selected, the SOIS provide philosophical consistency for the work. The SOIS describe four broad approaches to the treatment and use of historic properties. These are, in hierarchical order:

- *Preservation*, which places a high premium on the retention of all historic fabric through conservation, maintenance, and repair. It reflects a building's continuum over time, through successive occupancies and respectful changes and alterations.
- *Rehabilitation*, which emphasizes the retention and repair of historic materials, but provides more latitude for replacement because it is assumed the property is more deteriorated prior to work. (Both the *Preservation* and *Rehabilitation* approaches focus attention on the retention of those materials, features, finishes, spaces, and spacial relationships that, together, give a property its historic character.)
- *Restoration*, which focuses on the retention of materials from the most significant time in a property's history, while permitting the removal of materials from other periods.
- *Reconstruction*, which establishes limited opportunities to re-create a non-surviving site, landscape, building, structure, or object in all new materials according to sound documentary evidence.

HISTORIC PRESERVATION CONSIDERATIONS AT THE STATE AND MUNICIPAL LEVEL

The Virginia Department of Historic Resources (VA DHR) acts as the SHPO for the Commonwealth of Virginia and is therefore a key consulting party for the Section 106 review process. While there are many state-specific laws protecting historic resources in Virginia, they primarily regulate the undertakings of state agencies or the impact of projects at state-owned properties. Consequently, they are unlikely to be applicable for a project at PRWI. However, consulting

with the VA DHR during the earliest stages of project planning will ensure that any potentially relevant state legislation is identified and upheld.

Prince William County, the local unit of government with jurisdiction over PRWI, does not have a local preservation ordinance that would require a review of undertakings within the park.[510] However, the county is a Certified Local Government (CLG) with a qualified historic preservation commission. Such commissions are important consulting parties during the Section 106 review process and can also help facilitate public participation in local historic preservation efforts.

WORK RECOMMENDATIONS AND ALTERNATIVES

In May 2024, the NPS and the authors of this report participated in a workshop to discuss proposed treatment recommendations for the existing conditions identified by the authors of this report. While each consultant presented multiple treatment alternatives for most conditions, the following recommendations include only those selected by NPS staff for the development of a cost estimate (to be provided under separate cover). Additional information regarding the consultants' assessments as well as work recommendations and alternatives discussed during the May 2024 workshop can be found in Appendix G: Consultant Reports.

TREATMENT OF SPECIFIC ARCHITECTURAL FEATURES

The condition assessment of existing architectural features in Part I of this HSR focuses on character-defining extant historic building materials and elements. The following table includes treatment recommendations for the features that were evaluated as being in "fair" or "poor" condition as well as select features in generally "good" condition that exhibit only minor forms of deterioration which the project team determined would be worth addressing.

Note that any chemical products used in the following treatments—including cleaning agents, biocides, and paint strippers—should always be tested using manufacturer's recommendations prior to their wholesale application.

Feature & Materials	Location	Treatment Recommendation
Wood dropped-sash window assemblies	Exterior/ Interior	Remove all extant and unconcealed windows and repair damage as needed. Consider reconstructing and/or restoring the four windows that have been removed or concealed on the northwest and southeast elevations of the service wing. Adopt one of three approaches to restoring the windows' functionality: 1. Restore windows to their original "dropped sash" functionality. 2. Restore the operability of only the bottom sashes. 3. Selectively pursue both of the above-described approaches such that a small number of windows illustrate their original design and function. This hybrid approach may also create an opportunity to restore all windows' original functionality in phases. Ensure that visitors and staff can easily distinguish windows restored according to each approach, either through signage or differences in appearance (e.g., the windowsill hinges of operable dropped-sash windows may be left unpainted to show that the hinges actively serve a function).
Brick chimney, fireplace, and hearth	Exterior/ Interior	*Dining room (interior fireplace and hearth and exterior chimney):* Replace spalled bricks at the south corner of the chimney and around the firebox opening with new bricks matching the existing units and repoint the chimney and fireplace with a compatible mortar. Install a ventilated chimney cap in a material and design that are sympathetic to the building's design and profile to prevent water infiltration. Remove biological growth from the chimney and salt efflorescence from both the chimney and fireplace. *Kitchen (interior portion of chimney):* Remove existing paint and salt efflorescence. Repoint and consolidate the masonry if needed. Refinish the interior portion of the chimney with a reversible, vapor-permeable coating that inhibits masonry dusting and creates an easily cleaned, water-repellant surface without altering the appearance of the brick. Possible coatings to consider include a silicone emulsion such as Prosoco Sure Klean® Weather Seal Interior Masonry Dustproofer, a silicate-based fixative and binding agent such as KEIM Fixativ®, or a reversible masonry-impregnating stain repellant such as AKEMI® Stain Repellent Nano-Effect.
Wood waney-edge siding	Exterior	Install new screened gutters along the northeast elevation to prevent water from draining too close to the building. Those installed on the front porch roof should replicate the dining hall's original wood gutters as shown on the 1937 construction drawings and early photographs (Figure 57-Figure 58, Figure 60). On the rest of the northeast elevation, install new gutters that are sympathetic to the building's design and profile but are differentiated from the building's reconstructed original gutters. Ensure that the gutters function properly, draining away from the building without creating damp conditions on or near exterior wood features. Regrade the terrain, creating a positive slope that allows water to drain away from the building. Replace damaged waney-edged siding to match the existing siding. Clean the siding with a biocide.

FEATURE & MATERIALS	LOCATION	TREATMENT RECOMMENDATION
Wood-and-aluminum-mesh screen assemblies	Exterior	Selectively replace any missing, significantly damaged, or exceptionally warped frames, constructing any new frames with flat corner brackets as shown in early photographs (Figure 57-Figure 58, Figure 60). Stain new frames to match the existing frames. Replace damaged or detached aluminum mesh with matching new aluminum mesh. Reattach any assemblies that are not properly secured to the building.
Wood trim	Exterior	Repair any areas of localized damage if they exhibit less than 25% material loss and no split wood. Replace areas of localized damage if they include split wood, more than 25% material loss, or are otherwise not suited to repairs. Stain any replacements and repairs to match the existing wood trim.
Wood gutters	Exterior, northwest elevation	Replace existing gutters at the northwest elevation with replica V-shaped trough gutters matching those shown on the 1937 construction drawings. Install the gutters such that they function properly, draining away from the building without creating damp conditions on or near exterior features.
Wood porches, landings, and stairs	Exterior	Replace any significantly damaged floorboards and railings and stain any replacements to match existing exterior features. Use treated rough-sawn lumber for elements that are in contact with the ground or not protected from above. Consider reconstructing the original log-hewn step to the front porch (Figure 57-Figure 58, Figure 60).
Wrought-iron hardware	Exterior	Retain and restore any surviving original wrought-iron hardware using appropriate metal coatings to improve appearance and inhibit future corrosion. Ensure that hardware is securely attached to the building.
Concrete and brick foundation piers with galvanized iron termite caps	Exterior	Prepare and paint galvanized metal termite caps. Clean biological growth from piers with a biocide.
Wrought-iron chandeliers	Interior, dining room	Remove or treat corrosion and repaint iron portions of the chandeliers with appropriate coatings for metal to improve appearance and inhibit future corrosion. Consult with electrical engineers on treatments to minimize the visibility of the electrical wires.
Existing Water Closet	Interior, service wing	Return the existing water closet as closely as possible to its 1938 layout and appearance for interpretation. This will entail the in installation of period-appropriate, non-operable plumbing fixtures, including a ca. 1930s NPS toilet; moving the sink to its original location; uncovering the shower stall; and removing and replacing the floor, ceiling, and wall finishes. Note that the original building specifications suggest that the water closet's original finishes matched those in the rest of the service wing.[511] Extant examples of these finishes have survived in the storeroom.

MAINTENANCE RECOMMENDATIONS FOR ARCHITECTURAL FEATURES

To prolong the building's service life and prevent premature deterioration, general maintenance is recommended for all existing architectural materials at the Cabin Camp 3 Dining Hall. Specific maintenance recommendations include the following.

WOOD WANEY-EDGE SIDING

- Clean annually with biocide.

EXISTING AND PROPOSED NEW WOOD GUTTERS

- Clear debris seasonally, ensuring that gutters continue to divert roof drainage from the building's exterior wood elements.
- Clean annually with biocide.

WROUGHT-IRON CHANDELIERS

- Clean annually to remove dust and minor surface corrosion.

WOOD TRUSSES, POSTS, BEAMS, AND PURLINS

- Dust annually with a damp cloth.
- Reapply hard-wax oil treatment to exposed kitchen trusses (see recommendations for the kitchen, below) every 3-5 years, as needed.

TONGUE AND GROOVE WALL AND CEILING CLADDING

- Dust annually with a damp cloth.

MEANS OF EGRESS

Several aspects of the means of egress from the Dining Hall building were evaluated and discussed. The following treatment recommendations were accepted by the NPS.

Number of Exits: Two exits are required from the building. This requirement will be met with the front and rear entrances, with modifications as discussed below. The doors at the northeast end of the dining room do not meet code in their width, door swing, clearances, door hardware, or locking mechanisms; therefore, the exit signs will be removed from these end doors, to avoid a potentially unsafe condition.

Door Swing: Egress doors are required to swing in the direction of travel. The front entrance door swings in the direction of travel, however, its interior screen door swings against the direction of travel. The rear entrance door

swings against the direction of travel, but its exterior screen door swings in the direction of travel. None of the doors are historic. The NPS elected to replace the rear entrance door with a single code-compliant door that references the design of the exterior doors showin on the original construction drawings. The current front entrance door will be replaced with new double doors that match the original front entrance doors as closely as practicable. With an individual width of two feet, six inches each (five feet total), the original front doors do not comply with current building codes. The adaptation of this design for accessibility and code compliance will be explored during design and may require a variance judgement from the AHJ. Screen doors will be omitted from both entrances to ensure that all exterior doors swing in the direction of travel.

Exit to a Public Way: The NPS agreed with the recommendation to provide accessible surfaces at both front and rear exits.

ACCESSIBILITY

Several architectural building elements were examined with regards to accessibility and discussed with the NPS. The following treatment recommendations were accepted by the NPS.

Routes: The front entrance of the Dining Hall is not accessible on the exterior. On the interior of the building, there are several threshold conditions between rooms that exceed the half-inch maximum required to be accessible. The NPS agreed with the recommendation to provide new accessible ramps at the main entrance (including hand and guard rails), to install sloped floor finishes at the two openings between the dining room and kitchen and to provide a 1:12 ramp or 1:20 sloped floor within the storeroom and at the walk-in refrigerator.

Restroom: The NPS elected to provide a new, accessible restroom within the existing storeroom, with a door from the corridor. This will require relocation of the water heater and freestanding freezer. The decision not to modify the restroom in its current location was based primarily on the fact that the enclosed shower could be considered a character-defining feature and has the potential to be interpreted as part of the building's history. At the request of the NPS, a floor-mounted mop sink will be added in the vicinity of the new restroom.

Kitchen and Equipment: The NPS would like to replace the range, griddle, and hood meeting all accessibility requirements including location and operation of

control mechanisms. The walk-in refrigerator is relatively new and in working condition but requires a ramp at its entrance for accessibility. Options to provide either an interior or an exterior ramp will be evaluated during design.

Door Hardware: The NPS agreed with the recommendation to provide new accessible door hardware at all accessible room doors (restroom, storeroom, and both entrance doors).

KITCHEN

All current kitchen finishes meet the basic requirement of durable, easy-to-clean surfaces (corrosion-resistant, nonabsorbent, and smooth); however, the NPS intends to replace the FRP wall panels with ceramic tile and replace the floor and subfloor with new subfloor and quarry tile. In the area above the drop ceiling, daylight is visible in several locations, likely accounting for the ingress of pests. At a minimum, the exterior envelope will be repaired to minimize opportunities for pest infiltration.

Alternatives considered for the ceiling included:

1. Clean and repaint the existing ceiling
2. Remove and replace the existing ceiling with a cleanable surface in the same configuration and location
3. Remove and replace the existing ceiling with a cleanable surface that partially exposes the bottom chord of the truss structures
4. Remove the existing ceiling to fully expose the truss structures

The NPS chose to pursue the fourth alternative after a public health officer confirmed that the exposed trusses are acceptable for the building's current use as a private group rental. However, the wood surfaces of the exposed trusses may not be easily cleanable and could be damaged by cooking grease or aggressive cleaning. Consequently, BCA recommends a food-safe hard-wax oil that penetrates the pores of the wood, creating a protective layer.

STRUCTURAL SYSTEM

The structural treatment strategy for the Cabin Camp 3 Dining Hall is composed of two parts which are recommendations based on deterioration identified during the physical assessment of the building and treatment alternatives based on the results of the preliminary structural analysis.

Repairs of all the deteriorated conditions are recommended and are largely considered to be part of normal building maintenance and upkeep. They include, among other things, surface rot and termite damage on framing members, spalled and chipped concrete foundation piers, rotted porch decking, damaged railings, and broken floor joist bridging. The NPS is in agreement with this treatment recommendation.

The preliminary structural analysis, based on the current building code and assumptions about the building's structural systems and materials, identified deficiencies related to the load-carrying capacity of the floor and roof framing, and two treatment alternatives are proposed. The NPS preferred alternative is based on the provisions of the International Existing Building Code (IEBC) which states that the "Authority Having Jurisdiction," in this case the NPS, may choose to take no further action.

MECHANICAL SYSTEM

Kitchen Hood: The Type I Kitchen Hood is in poor condition and needs to be replaced including associated fire extinguishing system, ductwork, and fan.

Walk-in Refrigerator: The condensing unit for the walk-in refrigerator is in poor condition and the associated refrigerant piping is also in poor condition. However, the evaporator located within the walk-in refrigerator is in good condition. It is understood that the split system is still operational. The Park's preference is that the split system remains, but the exterior refrigerant pipe insulation be replaced.

Dining Room: It is recommended that the mechanical ventilation system be replaced. New wall mounted exhaust fans will be provided in the same locations. The louvers will also be replaced. The louvers will include an insect screen and a damper that will close when the fan is off.

ELECTRICAL SYSTEM

Electric Service: The existing 240/120V, 1-phase, 3-wire, 200-amp underground service to the Dining Hall will remain. The load center will be re-used or relocated as part of the interior renovation. A new grounding system will be provided.

Interior Branch Circuits and Wiring Devices: Wiring is provided by a combination of EMT conduit, MC cable, and NM (Romex) cable. Romex is not

permitted per NPS standards and will be replaced in all instances. MC cable and EMT conduit installations will remain.

Interior Lighting and Controls: Exposed LED tube lighting in the kitchen area will be replaced with a lensed option suitable for food service areas. Occupancy sensing will be provided in small storage rooms only. Chandelier lighting with LED bulbs will remain in the Dining Hall.

Emergency and Egress Lighting: Limited exit signs and emergency battery units are present in the building. Provide new exit signs and emergency battery units along egress routes. These will be fed from an unswitched hot leg of the normal lighting circuit service the space.

Exterior Branch Circuits and Wiring Devices: There is limited wiring on the exterior of the Dining Hall that will remain. The receptacle on the east porch and parking lot pole will be replaced with a GFCI type device and a while-in-use cover.

Exterior Lighting and Controls: Exterior lighting is limited to the east porch and kitchen wing exterior doors. All lighting and controls will remain. Each location will be provided with an LED bulb if not already installed.

Telecommunications/Data Systems: A nonfunctioning network box, phone, and phone jack are located in the building. A cellular dialer will be provided for monitoring the proposed fire alarm system. Existing phones and jacks will be removed.

Intrusion Detection System: No intrusion detection system or devices were observed in the building, and no new system will be provided.

Lightning Protection System: There is no lightning protection system on the Dining Hall building. A Lightning Risk Assessment will be performed to determine if the Park would like to pursue the installation of a lightning protection system as part of a future phase of work.

PLUMBING SYSTEM

Domestic Water Piping: All of the domestic water piping will be replaced. It will be designed to be capable of being winterized.

Domestic Water Heater: The domestic water heater is past its expected life, but still in fair condition. It is always recommended to be proactive with replacing a water heater to avoid failure/leaks. The recommendation is to completely replace the water heater. The new water heater could either by an electric tank type water heater or a propane fired tankless water heater. The Park indicated a preference for a propane fired tankless water heater.

Sanitary System: The sanitary piping only serves the water closet and lavatory. These fixtures are likely being replaced in a new location, so this associated sanitary piping will be replaced and routed to wherever the new fixtures are.

The grease sanitary piping is in very poor condition and needs to be completely replaced. The piping should be properly supported and sloped per code.

A floor sink that is connected to grease sanitary needs to be provided under the 3-compartment sink so that the sink drain can have an indirect connection.

New sanitary vents will be provided for the fixtures in the restroom since they will likely be replaced in a new location. The 2-compartment sink and the floor drains are not currently vented. They need to be vented per code. A sanitary vent pipe that terminates to the exterior or an air admittance device will need to be provided for these. A sanitary vent pipe terminating to the exterior would be ideal, but if for some reason there is not space for a vent pipe, an air admittance device can be provided instead.

Plumbing Fixtures: The existing restroom will be reverted to its 1938 layout and appearance for viewing and interpretation. The current plumbing fixtures will be replaced with non-operational fixtures, including a ca. 1930s NPS toilet. The existing shower will be uncovered, creating an opportunity to interpret the history of segregation at Cabin Camp 3.

A new operational restroom will be provided in a new location. The exact location will be determined further into design. This restroom will include a floor mounted water closet with a flush valve and a wall mounted lavatory.

The kitchen sinks can remain.

The two floor drains in the kitchen are dirty and dented. They do not appear to be a heavy enough duty for foot traffic. Replace the floor drains with drains rated for kitchen use.

A new mop sink will be provided in a location to be determined during design.

FIRE PROTECTION

Kitchen Hood Fire Suppression System: The kitchen hood fire suppression system is showing signs of age. PRWI's preference is to replace it as part of the kitchen exhaust hood replacement. A new wet chemical hood suppression system will be provided. The hood suppression system will have manual and automatic operation.

Fire Alarm System: The building does not have an automatic fire alarm system, nor does it have carbon monoxide detection and warning. Battery-operated smoke alarms are located in the kitchen (qty. 1) and the dining room (qty. 2). PRWI's preference is to provide a new fire alarm system with manual fire alarm boxes, automatic initiating devices (smoke detectors, heat detectors, carbon monoxide detectors, and hood suppression system interface), and audible and visual notification appliances. The existing battery-operated smoke alarms will be removed.

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PRINCE WILLIAM FOREST PARK AND CABIN CAMP 3 HISTORICAL OVERVIEW

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228 See William ca. Tweed, Laura E. Soullière, and Henry G. Law, *Rustic Architecture: 1916–1942* (Washington, DC: National Park Service, US Department of the Interior, 1977).
229 Unless otherwise stated, this description of NPS Rustic Style draws directly from Tweed, Soullière, and Law, *Rustic Architecture: 1916–1942*.
230 Harlan D. Unrau and G. Frank Williss, "Administrative History: Expansion of the National Park Service in the 1930s," (Washington, DC: the Denver Service Center, 1983), 249.
231 US Department of the Interior, *Park Structures and Facilities*.
232 Ibid., 3–4.
233 Tweed, Soullière, and Law, *Rustic Architecture*, 94.
234 Julian H. Salomon and Sidney N. Shurcliff, "Digging into the Camp David Story," *Landscape Architecture* 69, no. 1 (1979), 37; Salomon, "Planning Camp Structures: A Check List of Requirements," 14–15, 25.
235 This is evident, for example, in the correspondence relating to the approval of the Cabin Camp 3 Dining Hall. See Acting Regional Officer A.F. Perkins to Project Manager W.R. Hall, Letter, June 18, 1937, PRWI 3508, PRWI Archives.
236 Wirth, "Cover Memo" in "Portfolio of Buildings for Organized Camps," March 25, 1937, PRWI 5430, PRWI Archives.
237 Good, *Park and Recreation Structures, Part III*.
238 Good himself acknowledged Salomon in the "Apologia" at the beginning of the first volume of the series, and later interviews with Salomon confirmed that he served as the author for the section. Albert Good, *Park and Recreation Structures, Part I: Administration and Basic Service Facilities* (Washington, DC: US Department of the Interior, National Park Service, 1938), 4; Julian H. Salomon, interview by S. Herbert Evison, November 1, 1971, tape number 111; Salomon, interview by Evison, November 1, 1971, transcript, 55; Jeffery Winstel, "Camp Manatoc Dining Hall," National Register of Historic Places

Nomination (Washington, DC: US Department of the Interior, National Park Service, 1997).
239 Salomon, interview by Evison, November 1, 1971, transcript, 5.
240 Ibid. 3–4, 7.
241 Van Slyck, *A Manufactured Wilderness*, 195–196. Note that there is no Rockland County in Maryland, but there is one in New York. In a 1971 interview with S. Herbert Evison—which took place in Suffern, New York—Salomon stated, "I was a Boy Scout Executive *here* in Rockland County [emphasis added]." Also, while Van Slyck states that Salomon joined NPS in 1936, most sources—including his obituary and his biography in *The Regional Review*, a publication produced by NPS Region One—claim that he joined the NPS in 1935. See Salomon, interview by Evison, November 1, 1971, transcript, 1, 13; Lorri Balance, "J.H. Salomon, landscape planner," *The Record* (Hackensack, NJ), September 11, 1987, 19; "The Contributors," *The Regional Review* 4, nos. 4 and 5 (April–May 1940), 37.
242 Salomon, interview by Evison, November 1, 1971, transcript, 26.
243 Balance, "J.H. Salomon, landscape planner," 19.
244 Van Slyck, *A Manufactured Wilderness*, 93.
245 Ibid., 93.
246 Salomon, interview by Evison, November 1, 1971, transcript, 47; Balance, "J.H. Salomon, landscape planner," 19.
247 Good, *Park and Recreation Structures, Part III*, 4.
248 Van Slyck, *A Manufactured Wilderness*, 195–199.
249 Van Slyck, *A Manufactured Wilderness*, 198–199.
250 Strickland, *Administrative History,* 1986, 15–16. Additional research is necessary to understand the full scope of Hall's influence.
251 Ibid., 15.
252 "State Parks Get New Superintendent," *The Star-Democrat* (Easton, MD), May 21, 1954, 4.
253 Ibid., 4; Jamie F. Kuhns, "Meadowbrook Recreation Building," Maryland Historical Trust Inventory of Historic Properties Form (Crownsville, MD: Maryland Department of Planning, Maryland Historical Trust, 2013), Section 8, 2.
254 "State Parks Get New Superintendent," 4.
255 Ibid., 4.
256 "State Park Notes," *Planning and Civic Comment* 20, no. 2 (June 1954), 33–34.
257 Ibid., 33.
258 "Strictly Personal," *Planning and Civic Comment* 22, no. 1 (March 1956), 46.
259 Ibid, 46.
260 A 2004 obituary for Emma Macgill Hall mentions her late husband William R. Hall, who died in 1975 and whose biography generally matches the profile described here. This is likely, but not conclusively, the same William R. Hall. "Emma Macgill Hall: Elementary School Teacher," *The Washington Post*, October 28, 2004, MDB8.
261 Pennsylvania State Historic Preservation Office (PA SHPO), *National Register Evaluation Guidance: Civilian Conservation Corps, Public Works Administration, and Works Progress Administration Isolated Road-Related Features, 1933–1934*, (Harrisburg, PA: Pennsylvania Historical and Museum Commission, 2021), 3.
262 US Library of Congress, Congressional Research Service, *Job Creation Programs of the Great Depression: The WPA and the CCC* by author name redacted, Specialist in Labor Economics, R41017 (January 14, 2010).
263 "Civilian Conservation Corps." *Encyclopedia Britannica*, December 11, 2023. https://www.britannica.com/topic/Civilian-Conservation-Corps.
264 Kuhn and Groesbeck, *Administrative History,* 12.
265 Ibid., 12.
266 Mason, et al., draft CLR, 65.
267 "Justification-Job Application and Completion Record," Chopawamsic RDA Job No. 58, Manuscript, August 1937, PRWI 3664, PRWI Archives.
268 Kuhn and Groesbeck, *Administrative History,* 12.
269 "Job No. 111, ECW-7 Classification 120, Other Buildings, Dining Hall, 3-F, Bill of Materials to be Locally Produced." Manuscript, ca. 1937, PRWI 3508, PRWI Archives.
270 Kuhn and Groesbeck, *Administrative History,* 12.
271 PA SHPO, *National Register Evaluation Guidance: Civilian Conservation Corps, Public Works Administration, and Works Progress Administration*, 5.
272 US Library of Congress, Congressional Research Service, *Job Creation Programs of the Great Depression: The WPA and the CCC.*
273 "Older Americans and the New Deal," *Living New Deal*, accessed February 22, 2024, https://livingnewdeal.org/the-new-deal-and-racism/new-deal-inclusion/older-americans-and-the-new-deal/.
274 Pennsylvania Department of Conservation and Natural Resources, "The Civilian Conservation Corps," accessed March 4, 2024, https://www.dcnr.pa.gov/StateParks/History/CCCYears/Pages/default.aspx.
275 "Justification-Job Application and Completion Record," Chopawamsic RDA Job No. 111, August 1937, PRWI 3508, PRWI Archives.
276 Leach, "ECW Architecture at Prince William Forest Park, 1933– 42," Section E, 16.
277 Additional research into the identity and career of L.S.B. would likely be beneficial to understanding the evolution of dining hall design at the Chopawamsic RDA.
278 Good, *Park and Recreation Structures, Part III*, 184–185.

279 G.M.S., "Layout Plan, Camp 3-F, Mothers' and Tots' Area," Drawing. August 12, 1936, PRWI 3279, PRWI Archives.
280 B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawings, April 29–May 24, 1937, PRWI 3291–3293, PRWI Archives.
281 Birth Certificate for Bernard J. Liff, b. 5 Dec. 1913, Allegheny County registration no. 14738, Commonwealth of Pennsylvania file 208517, supplemental form with name and birth date corrections, March 1965. "Pennsylvania, U.S., Birth Certificates, 1906–1914," *Ancestry*, online database with images, citing Pennsylvania Historical and Museum Commission, Harrisburg, PA.
282 The 1920 Federal Census lists Hebrew as being William and Rebecca Green Liff's native language, while the 1930 Federal Census, identifies it as Yiddish. See 1920 US Census, Allegheny County, population schedule Pittsburgh, Ward 5, p. 8348 (penned), enumeration district (ED) 383, sheet 12A, dwelling 114, family 263, *Ancestry*; 1930 US Census, Allegheny County, population schedule Pittsburgh, Ward 11, block 189 p. 237 (stamped), ED 2174, sheet 22A, dwelling 206, family 310, *Ancestry*.
283 1930 US Census, Allegheny County, population schedule Pittsburgh, Ward 11, block 189 p. 237 (stamped), ED 2-174, sheet 22A, dwelling 206, family 310, *Ancestry*. William Liff's brother, Nathan Liff, was a celebrated boxer and was inducted into the Jewish Sports Hall of Fame of Western Pennsylvania in 2000. Rauh Jewish Archives, "The Liff Family," accessed February 1, 2024, https://rauhjewisharchives.org/entry/liff-family/.
284 Peabody High School, *The Peabody: Mid-Year 1930* (Pittsburgh, PA: 1930), 27. "U.S., School Yearbooks, 1900–2016," *Ancestry*.
285 Mark Belko, "Obituary: Bernard J. Liff, Respected Architect, City Building Codes Volunteer," *Pittsburgh Post-Gazette*, March 11, 2008, https://www.post-gazette.com/news/obituaries/2008/03/11/Obituary-Bernard-J-Liff-Respected-architect-city-building-codes-volunteer/stories/200803110224.
286 Ibid.
287 "Bernard J. Liff FAIA," *Caplan-Liff Family Papers, 1908–2001*, MSS#541, Box 1, Folder 14, Rauh Jewish Archives, Senator John Heinz History Center, Pittsburgh, PA.
288 The last known drawing Liff produced for the RDA is "Storage Building, 3-F," Drawing, October 5, 1937, PRWI 3308, PRWI Archive.
289 Without a comprehensive survey of all the park's original construction drawings, it is impossible to rule out the possibility that Liff also designed buildings for other Chopawamsic Cabin Camps. However, a full survey of all the park's original construction drawings was considered unnecessary for the purposes of this HSR because of the relatively limited role of any one architect in the design process of RDA buildings.
290 Mason, et al., draft CLR, 186.
291 Strickland, *Administrative History*, 65–66.
292 Ibid., 66.
293 Good, *Park and Recreation Structures, Part III*, 184–185; Mason, et al., draft CLR, 186.
294 Mason, et al., draft CLR, 186.
295 Ibid.
296 Additional research may be necessary to understand each architect's role in the development of this cabin typology.
297 B.J. Liff, "Single Latrine, Camp 3-F," Drawing, June 21, 1937, PRWI 5428, PRWI Archives.
298 Mason, et al., draft CLR, 184.
299 "Unit Latrine and Wash House," Hard Labor Creek Recreational Area, Morgan County, GA, August 22, 1936, in "Portfolio of Buildings for Organized Camps," PRWI 5457, PRWI Archives.
300 Mason, et al., draft CLR, 183–184; Leach, "Chopawamsic RDA – Camp (2) Mawavi Historic District," Section 7.
301 B.J.L., "Unit Lodge 3-F," Drawing, August 1–September 10, 1937, PRWI 3307, PRWI Archives.
302 Mason, et al., draft CLR, 183.
303 B.J.L., "Unit Lodge 3-F," Drawing, August 1–September 10, 1937, PRWI 3307; L.S.B., "Unit Lodge, 3-F," Drawing, August 28–September 2, 1937, PRWI 3305, both at PRWI Archives.
304 Mason, et al., draft CLR, 183.
305 Good, *Park and Recreation Structures, Part III*, 188; "Girls Area Unit Lodge,"Chopawamsic Area, Prince William County, VA, June 5, 1936, in "Portfolio of Buildings for Organized Camps," PRWI 5453–5455, PRWI Archives.
306 "Girls Area Unit Lodge,"Chopawamsic Area, Prince William County, VA, June 5, 1936, in "Portfolio of Buildings for Organized Camps," PRWI 5453–5455, PRWI Archives.
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308 Rauh Jewish Archives, "The Caplan Family," accessed February 1, 2024, https://rauhjewisharchives.org/entry/caplan-family/.
309 "Bernard Liffs Are Residing in Schenley Arms," *Pittsburgh Post-Gazette*, December 31, 1938, 7.
310 Bernard Jessie Liff Registration Card, serial no. 2740, October 16, 1940, *U.S., World War II Draft Cards Young Men, 1940–1947*, Ancestry.com; S. Allen Chambers Jr., "Wheeling," [WV], *SAH Archipedia*, eds. Gabrielle Esperdy and Karen Kingsley, accessed February 1, 2024, http://sah-archipedia.org/essays/WV-01-0006-0002-0001.
311 "Bernard J. Liff FAIA," *Caplan-Liff Family Papers*, Box 1, Folder 14, Rauh Jewish Archives.
312 "Bill No. 4067," Pittsburgh Municipal Record 113 no. 41 (October, 1979), 754; "Bill No. 2831," *Pittsburgh Municipal Record* 115, no. 11 (March, 1981), 298; Belko, "Obituary: Bernard J. Liff."
313 "Presentations," *Pittsburgh Municipal Record* 129, no. 22 (May 1995), 864–866.
314 Belko, "Obituary: Bernard J. Liff."
315 Frank Vater, President, Associated Subcontractors of Western Pennsylvania to Bernard Liff, Letter, January 14, 1974, and "Honor Award for Contribution to the Profession," November 6, 1995, *Caplan-Liff Family Papers*, 1908–2001, MSS#541, Box 1, Folder 12, Rauh Jewish Archives, Senator John Heinz History Center, Pittsburgh, PA; Historic Pittsburgh, "Guide to the Caplan

Liff Family Papers, 1908-2001," accessed February 1, 2024, https://historicpittsburgh.org/islandora/object/pitt%3AUS-QQS-mss541/viewer.
316 Belko, "Obituary: Bernard J. Liff."

DINING HALLS AT ORGANIZED CAMPS

317 Van Slyck, *A Manufactured Wilderness*, 125–126.
318 Nadel and Scher, *Not Just Play*, 54, 63.
319 Van Slyck, *A Manufactured Wilderness*, 127.
320 Ibid., 127.
321 Van Slyck, *A Manufactured Wilderness*, 13.
322 Ibid., 127.
323 See, for example, Henry W. Gibson, *Camping for Boys* (New York: Association Press, 1911); Edward Cave, *The Boy's Camp Book* (New York: Doubleday, Page and Company, 1914).
324 Gibson, *Camping for Boys*, 39; Cave, *The Boy's Camp Book*, 39.
325 See, for example, Gibson, *Camping for Boys*, 110.
326 Van Slyck, *A Manufactured Wilderness*,128; Cave, *The Boy's Camp Book*, 108–109.
327 Van Slyck, *A Manufactured Wilderness*,128.
328 See, for example, *The Boy's Camp Book*, 80; Gibson, *Camping for Boys*, 72.
329 Gibson, *Camping for Boys*, 27.
330 See, for example, Gibson, *Camping for Boys*, 39; Cave, *The Boy's Camp Book*, 15, 22.
331 Van Slyck, *A Manufactured Wilderness*,127.
332 Ibid., 129.
333 Ibid., 130.
334 Ibid., 127.
335 Van Slyck, A Manufactured Wilderness,133–134.
336 "Having a Good Time: Boys and Girls at Camp Good Will," 15; Townsend, "Author of 'Chimmie Fadden' Visits Camp Good Will," 43.
337 "Having a Good Time: Boys and Girls at Camp Good Will," 15.
338 "At Camp Good Will: The Brimming Measure of Childish Happiness."
339 Ibid.
340 "Having a Good Time: Boys and Girls at Camp Good Will,"15.
341 Ibid.
342 Van Slyck, *A Manufactured Wilderness*, 20, 23–29.
343 L.H. Weir, *Camping Out: A Manual on Organized Camping* (New York: Macmillan, 1925), 75.
344 Ibid. 73, 79.
345 Winstel, "Camp Manatoc Dining Hall."
346 See, for example, Girl Scouts, *Campward Ho! A Manual for Girl Scout Camps* (New York: Girl Scouts of the United States of America, 1920) 34–37; Weir, *Camping Out*, 78–85.
347 Van Slyck, *A Manufactured Wilderness*, 139–140.
348 Weir, *Camping Out*, 79.
349 Van Slyck, *A Manufactured Wilderness*, 129, 141–142.
350 Girl Scouts, Campward Ho!, 35; Winstel, "Camp Manatoc Dining Hall."
351 It is worth noting that, while RDA dining halls generally conformed to most of the standards and guidelines set forth by Julian Salomon and the NPS, variation did exist among them. Architects across the RDAs differed in their adaptation of this guidance, and many of the model plans shown in *Park and Recreation Structures, Part III*, do not incorporate every individual feature described by Salomon and Good. In fact, not even the T-shaped plan was entirely consistent. *Park and Recreation Structures, Part III*, highlights examples of dining halls that feature Y-shaped and octagonal floor plans as "novel departure[s] from the stereotyped T-shaped dining lodge plan." Still, these variations are largely exceptions that prove the rule. See Good, *Park and Recreation Structures, Part III*, 169–170.
352 Salomon, "Planning Camp Structures: A Check List of Requirements," 14–15; Good, *Park and Recreation Structures, Part III*, 112.
353 Good, *Park and Recreation Structures, Part III*, 161.
354 Ibid.
355 Ibid., 162.
356 Ibid.
357 Ibid., 163.
358 Ibid.
359 Ibid.
360 Ibid.
361 Van Slyck, *A Manufactured Wilderness*, 138.
362 Good, *Park and Recreation Structures, Part III*, 162.
363 Van Slyck, *A Manufactured Wilderness*, 142.

364 Ibid., 139.
365 Ibid., 141.
366 Ibid.
367 Ibid., 140–141.
368 Jay S. Shivers, *Camping: Organization and Operation* (Englewood Cliffs, NJ: Prentice-Hall, Inc., 1989), 123.
369 Concrete floors are described as being easily cleaned, but expensive and uncomfortable in *Park and Recreation Structures, Part III*, suggesting that they were already in use at some camps by 1938. See Good, *Park and Recreation Structures, Part III*, 162; Julian H. Salomon, "Camp Dining Hall—It's [*sic*] Location, Design, Fittings" *The Camping Magazine*, 31, no. 8 (November 1959), 22.
370 The Athletic Institute and American Alliance for Health, Physical Education, Recreation, and Dance, *Planning Facilities for Athletics, Physical Education and Recreation* (North Palm Beach, FL: The Athletic Institute and American Alliance for Health, Physical Education, Recreation, and Dance 1979), 183.
371 Shivers, *Camping: Organization and Operation*, 72.
372 Charles E. Pound, "Modern Dining Hall Design," *The Camping Magazine* 25, no. 1(January 1953), 23.
373 Shivers, *Camping: Organization and Operation*, 72.
374 Ben Schnall, "Architecture Goes Camping," *Architectural Forum* 103 (July 1955), 134-39.
375 Pound, "Modern Dining Hall Design," 23–24.
376 Ibid., 23.
377 Ibid., 23–24.
378 Julian H. Salomon, "Recent Trends in Camp Building," *The Camping Magazine* 27, no. 8 (November 1955), 9.
379 Salomon, "Camp Dining Hall—It's [*sic*] Location, Design, Fittings," 22; Pound, "Modern Dining Hall Design," 24.
380 Salomon, "Recent Trends in Camp Building," 14–15.
381 Ben Schnall, "Portrait of a New Camp–1955," *Camping Magazine* 27, no. 8 (November 1955), 20.
382 Salomon, "Recent Trends in Camp Building," 15.
383 Shivers, *Camping: Organization and Operation*, 72–73.
384 Ibid., 123.
385 Van Slyck, *A Manufactured Wilderness*, xxix.
386 Salomon, "Recent Trends in Camp Building," 9.
387 Lynn S. Rodney and Phyllis M. Ford, *Camp Administration: Schools, Communities, Organizations* (New York: The Ronald Press Company, 1971), 106–107.
388 Ibid., 106.
389 The Athletic Institute and American Alliance for Health, Physical Education, Recreation, and Dance, *Planning Facilities for Athletics, Physical Education and Recreation*, 183.

CHRONOLOGY OF DEVELOPMENT AND USE

390 Unless otherwise noted, content from this section is derived from "Dining Hall and Kitchen, Camp 3-F," Drawings, April 29–May 8, 1937, PRWI 3291–3293; correspondence, project records, building specifications, and other manuscripts related to Chopawamsic RDA Job No. 111 in PRWI 3508; and project records for Chopawamsic RDA Job No. 58 in PRWI 3664, all held at the PRWI Archives.
391 Acting Regional Officer A.F. Perkins to Project Manager W.R. Hall, Letter, June 18, 1937, PRWI 3508, PRWI Archives.
392 The WPA, established in 1935, took over work relief efforts previously offered by the Federal Emergency Relief Administration (FERA), which, in turn, had replaced the Hoover Administration's Emergency Relief Administration, (ERA). See John P. Deeben, "Family Experiences and New Deal Relief Effort," *Prologue Magazine* 44, no. 2 (Fall 2012), https://www.archives.gov/publications/prologue/2012/fall/fera.html; and US Library of Congress, US Library of Congress, Congressional Research Service, *Job Creation Programs of the Great Depression: The WPA and the CCC*.
393 US Library of Congress, Congressional Research Service, *Job Creation Programs of the Great Depression: The WPA and the CCC*.
394 "Justification-Job Application and Completion Record," Chopawamsic RDA Job No. 111, Manuscript, August 1937, PRWI 3508, PRWI Archives.
395 "Justification-Job Application and Completion Record," Chopawamsic RDA Job No. 58, Manuscript, August 1937, PRWI 3664, PRWI Archives.
396 B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawings, April 29–May 24, 1937, PRWI 3291–3293, PRWI Archives; project records for Chopawamsic RDA Job No. 111 in PRWI 3508, PRWI Archives.
397 Good, *Park and Recreation Structures, Part III*, 162.
398 Archival research to date has yielded no information regarding ceiling finishes.
399 "News of the Industry," *Asbestos: A Monthly Market Journal Devoted to the Interests of the Asbestos and Magnesia Industries* 12, no. 3 (September 1930), 56.
400 "Job Number 111, Other Buildings, Dining Hall, ECW-7 Classification 120, Bill of Materials to be Purchased," Manuscript, ca. 1937, PRWI 3508, PRWI Archives.
401 Salomon, "Planning Camp Structures: A Check List of Requirements," 14–15.
402 Good, *Park and Recreation Structures, Part III*, 163.
403 Mason et al., draft CLR, 179.
404 Mason et al., draft CLR, 180–181.

405 B.J.L., "Helps' Latrine, Camp 3-F," Drawing, July 27–28, 1937, PRWI 3303, PRWI Archives.
406 "Job Application and Completion Record," Chopawamsic RDA Job No. 213, June 1938, PRWI 3557, PRWI Archives.
407 Ibid.
408 "Chopawamsic R.D.P., Organized Camp-3-F," Site Plan, October 21, 1938, PRWI 5422, PRWI Archives.
409 Ibid.
410 B.J.L., "Helps' Latrine, Camp 3-F," Drawing, July 27–28, 1937, PRWI 3303, PRWI Archives.
411 "Job Application and Completion Record," Chopawamsic RDA Job No. 111, October 1939, PRWI 3508.
412 Mason et al., draft CLR, 17, 63.
413 B.J. Liff, "Dining Hall and Kitchen, Camp 3-F," Drawings, April 29–May 24, 1937, PRWI 3291–3293, PRWI Archives.
414 Ibid.; Acting Regional Officer A.F. Perkins to Project Manager W.R. Hall, Letter, June 18, 1937, PRWI 3508, PRWI Archives.
415 Savin, "New Sites and New Programs" 73–74.
416 "Job Application and Completion Record," Chopawamsic RDA Job No. 58, August 1937, PRWI 3664, PRWI Archives.
417 "Job Application and Completion Record," Chopawamsic RDA Job No. 111, August 1937, PRWI 3508, PRWI Archives.
418 Ibid.
419 R.M.S., "Toilet Alterations, Dining Hall 3-F," Drawing, July 1938, PRWI 3207, PRWI Archives.
420 "Job Application and Completion Record," Chopawamsic RDA Job No. 111, October 1939, PRWI 3508, PRWI Archives.
421 Kuhn and Groesbeck, *Administrative History,* 16.
422 Chambers, *OSS Training in the National Parks*, 139, 150.
423 Ibid.,152.
424 "Organized Camp No. 3, Central Dining Hall," survey entry, July 10, 1951, PRWI 3137, PRWI Archives.
425 Chambers, *OSS Training in the National Parks*, 152.
426 Ibid., 145.
427 Kuhn and Groesbeck, *Administrative History,* 21.
428 Ibid., 22.
429 Ibid., 25.
430 Kuhn and Groesbeck, *Administrative History,* 66. While Kuhn and Groesbeck date the establishment of Camp Sunshine to ca. 1950, newspaper articles from 1949 and 1950 confirm that the camp's first session was held in 1949. See "15 Places Still Open at Child Heart Camp," *Evening Star* (Washington, DC), August 7, 1949, A-30; and "120 Heart-Handicapped Children Enjoying Rest at Special Camps," *Evening Star* (Washington, DC) August 16, 1950, B-6. For additional information about the FSA's role in the operation of Camp Sunshine see "120 Child Heart Patients Set Out for Week in Camp," *Evening Star* (Washington, DC), August 16, 1951, B-23.
431 "Organized Camp No. 3, Central Dining Hall," survey entry, July 10, 1951, PRWI 3137, PRWI Archives.
432 The Celotex Company offered numerous products that could have been used for ceilings in the mid-20th century. See, for example, "Celotex Structural Insulation and Other Building Products," in *Sweet's File, Architectural* (New York: Sweet's Catalog Service, 1949), 10a.
433 Kuhn and Groesbeck, *Administrative History,* 25.
434 Ibid.
435 While some secondary sources have suggested that the YMCA's Camp Lichtman and Camp Goodwill shared Cabin Camp 1 between 1956 and 1964, accounts regarding each camps' operations for any given year render this suggestion logistically improbable. In 1958, for example, Camp Lichtman held four two-week sessions, operating for a total of eight weeks, at PRWI. That same year, Camp Goodwill hosted approximately 600 campers throughout the season for 12 days each. Assuming that Cabin Camp 1 accommodated a similar number of campers as Cabin Camp 3—approximately 120—Camp Goodwill would have operated for a minimum of eight weeks over the season. Additional research regarding the location of Camp Lichtman after 1955 and whether it may have moved to Cabin Camp 3, setting a precedent for Camp Orenda—also operated by the YMCA—may be worthwhile. See Russell W. Schneider and Charles T. Penn, "Thanks for All," *Evening Star* (Washington, DC), August 21, 1958, A-14; and "Y to Open Camp," *Evening Star* (Washington, DC), June 19, 1958, A-2.
436 National Park Service, "The Visitor, General Package Narrative, Part of the Master Plan, Prince William Forest Park Virginia," Sheet 6-8-2, September 11, 1963. E-TIC Drawing, TIC #3008.
437 YMCA of Metropolitan Washington. "YMCA Camp Letts History," December 9, 2022, https://www.ymcadc.org/ymca-camp-letts-history/.
438 National Park Service, "Replace Flooring in Four Historic Structure Dining Halls," PMIS #50334, 2004.
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440 National Park Service, "Visitor Use and Facilities Survey for Cabin Camps 1–5, Prince William Forest Park, 1984," D-TIC Document, TIC #D22, 2–4.
441 Kuhn and Groesbeck, *Administrative History,* 28–31.
442 Birmingham, T. "Building No. 73: Dining Hall," Sheets 2-4, Drawings, 11/8/1978, PRWI 15766, PRWI Archives.
443 National Park Service, "Repair and Refinish Tables and Benches," PMIS #198501, 2016.
444 Ballester et al., "Asbestos-Cement Panels of the Twentieth Century," in *Eames House Conservation Project: Cemesto Panel Investigations Phase 1* (Los Angeles: Getty Conservation Institute, 2023), 106–107.
445 Sara Amy Leach, "Dining Hall 198/60," Field Survey/Classified Structures Form, ca. 1988, PRWI 6907, PRWI Archives.
446 Leach, "Chopawamsic RDA–Camp (3) Orenda/SP-26 Historic District."

447 Gauden, "Cabins Available for Rent at Prince William Forest."
448 "Assessment of Actions Having an Effect on Cultural Resources," for the replacement of rotted sills at the Cabin Camp 3 Dining Hall, signed October 27, 1999. Retrieved from PRWI's Pre-PEPC records by Anne Marie McKinney, Cultural Resource Specialist, NPS.
449 "Known Cabin Camp 3 Dining Hall Projects," Microsoft Word File shared with BCA by Anne Marie McKinney, Cultural Resource Specialist, NPS, October 17, 2023; National Park Service, "Install Fire Detection and Safety Systems in Public Accommodations," PMIS #62320, 2000.
450 National Park Service, "Repair Unsafe/Unstable Fireplace Chimneys in Cabin Camps," PMIS #28422, 2007.
451 National Park Service, "Replace Flooring in Four Historic Structure Dining Halls," PMIS #50334, 2004.
452 National Park Service, "Replace Roofing on Historic Civilian Conservation Corps Dining Hall in Cabin Camp 3, Building 60," PMIS #88504, 2004.
453 "Known Cabin Camp 3 Dining Hall Projects."
454 National Park Service, "Replace Appliances in Dining Halls," PMIS #63667, 2004.
455 "Known Cabin Camp 3 Dining Hall Projects;" National Park Service, "Assessment of Actions Having an Effect on Historic Properties" for Emergency Repairs to Electrical Systems in Camps 3, 4, and 5, PEPC # 30564, 2010.
456 Kuhn and Bedell, "Prince William Forest Park Historic District."
457 "Known Cabin Camp 3 Dining Hall Projects."
458 National Park Service, "Replace Walk-In Refrigerator Units in Five Historic Cabin Camp Dining Halls," PMIS #185777, 2014.
459 National Park Service, "Repair and Refinish Tables and Benches," PMIS #198501, 2016.
460 National Park Service, "Paint and Stain Exterior of 28 Historic Buildings and Structures at Cabin Camp 3," PMIS #244489, 2020.
461 "Known Cabin Camp 3 Dining Hall Projects."
462 Spencer et al., "Cultural Landscape Inventory: Cabin Camp 3, Camp Orenda, Prince William Forest Park," draft CLI (Washington, DC: U.S. Department of the Interior, National Park Service, July 2021).
463 National Park Service, "Install Sustainable Shakes on Dining Hall in CC3," PMIS #246656, 2021.
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467 "Job Number 111, Other Buildings, Dining Hall, ECW–7, Classification 120, Specifications," ca. 1937, PRWI 3508, PRWI Archives.
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469 Van Slyck, *A Manufactured Wilderness*, 138.
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471 Chambers, *OSS Training in the National Parks*, 145.
472 Adrian Myers, "Telling Time for the Electrified: An Introduction to Porcelain Insulators and the Electrification of the American Home," Society for Historical Archaeology Technical Briefs in Historical Archaeology 5 (2010): 31–42.
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474 Indiana Historical Bureau, "Hemingray Glass Company," accessed April 19, 2024, https://www.in.gov/history/state-historical-markers/find-a-marker/hemingray-glass-company/#_edn9/.
475 Good, *Park and Recreation Structures: Part III*, 121.
476 "Organized Camp No. 3, Central Dining Hall," survey entry, July 10, 1951, PRWI 3137, PRWI Archives.

PHYSICAL DESCRIPTION

477 Good, *Park and Recreation Structures, Part III*, 161–172.
478 Spencer, et al., draft CLI, 82.
479 Ibid., 84–85.
480 Good, *Park and Recreation Structures, Part III*, 163.
481 "Known Cabin Camp 3 Dining Hall Projects;" "Enviroshake®," Enviroshake Quality Engineered Roofing, accessed January 2, 2024, https://www.enviroshake.com/enviroshake-product/.
482 According to the original specifications for the dining hall, the siding was to be "locally found and rough sawed #2 pine or oak." It is currently unknown what kind of wood has been used for any replacements that may have occurred. "Job Number 111, Other Buildings, Dining Hall, ECW–7, Classification 120, Specifications," ca. 1937, PRWI 3508, PRWI Archives.
483 Doug Davidson, Buildings and Utilities Supervisor, PRWI, email to Kevin Wohlgemuth, Associate Conservator, BCA, February 15, 2024.
484 Tweed, Soullière, and Law, *Rustic Architecture*, 93.
485 "Chopawamsic RDP, Job No. 111, ECW-7 Classification 120, Other Buildings, Dining Hall, 3-F, Bill of Materials to be Locally Produced," ca. 1937, PRWI 3508, PRWI Archives.
486 The original drawings for the dining hall refer to each elevation as "Front" (northeast), "Right Side," (northwest), "Rear"

(southwest), and "Left Side" (southeast). The original names of the elevations are referenced in parentheticals in the headings for each elevation.
487 Leach, "Chopawamsic RDA–Camp (3) Orenda/SP-26 Historic District," Section 7, 9.
488 Anne Marie McKinney, NPS, email to Kevin Wohlgemuth, BCA, January 19, 2024.
489 The numerical designations used to refer to bays and windows assume that one reads the elevation from left to right.

EVALUATION OF SIGNIFICANCE

490 Leach, "Chopawamsic RDA–Camp (3) Orenda/SP-26 Historic District."
491 Kuhn and Bedell, "Prince William Forest Park Historic District."
492 Spencer et al., draft CLI.
493 Mason et al., "Prince William Forest Park Cabin Camps 1-5: Cultural Landscape Report."
494 Spencer et al., draft CLI, 13.
495 Spencer et al., draft CLI, 71.
496 Mason et al., draft CLR, 172.
497 Mason et al., draft CLR, 173.
498 National Park Service, "National Register Bulletin 15: How to Apply the National Register Criteria for Evaluation," U.S. Department of the Interior, National Park Service, Cultural Resources, 1997, 44–46.
499 Prior to PRWI's integration in the mid-1950s, Cabin Camp 3 was used exclusively by white campers. Consequently, even in the absence of relevant comparable properties, the Cabin Camp 3 Dining Hall would not be individually representative of PRWI's history of providing facilities to African Americans during the era of legal racial segregation in the U.S. or of the park's early efforts to integrate
500 Good, *Park and Recreation Structures, Part III*, 108
501 "Bill of Materials to Be Locally Produced (Job No. 111)," ca. 1937, PRWI 3508, PRWI Archives.

CONDITION ASSESSMENT

502 GWWO created updated floor plans and elevations for use in this report based on historic construction documents and site visits.
503 ASTM E2018-15, "Standard Guide for Property Condition Assessments: Baseline Property Condition Assessment Process," ASTM, updated 2016.
504 The overall conditions designations are based on the definitions in ASTM E2018-15, "Standard Guide for Property Condition Assessments: Baseline Property Condition Assessment Process." See more detailed conditions descriptions in the Condition Assessment section.
505 Courtney Magill, Architectural Conservator, NPS NCR, "Part 1 100% Draft Review Comments," Excel spreadsheet, April 5, 2024.
506 "Job Number 111, Other Buildings, Dining Hall, ECW-7 Classification 120, Bill of Materials to be Purchased," Manuscript, ca. 1937, PRWI 3508, PRWI Archives.
507 Bruce P. Hayden and Patrick J. Michaels, "Virigina's Climate," The CoCoRaHs 'State Climates' Series, accessed April 23, 2024, https://media.cocorahs.org/docs/ClimateSum_VA.pdf.

REQUIREMENTS FOR WORK

508 National Historic Preservation Act, Section 106, 36 CFR Part 800 — Protection of Historic Properties (incorporating amendments effective August 5, 2004), accessed July 10, 2024, https://www.achp.gov/sites/default/files/regulations/2017-02/regs-rev04.pdf.
509 Anne E. Grimmer, *The Secretary of the Interior's Standards for the Treatment of Historic Properties with Guidelines for Preserving, Rehabilitating, Restoring & Reconstructing Historic Buildings* (Washington, DC: US Department of the Interior, National Park Service, Technical Preservation Services, 2017).
510 Eric Griffitts, Principal Planner and Heritage Resource Specialist, Prince William Forest County, telephone conversation with Drew Barnhart, Architectural Conservator, BCA, June 20, 2024.

WORK RECOMMENDATIONS AND ALTERNATIVES

511 Project records for Chopawamsic RDA Job No. 111 in PRWI 3508, PRWI Archives.

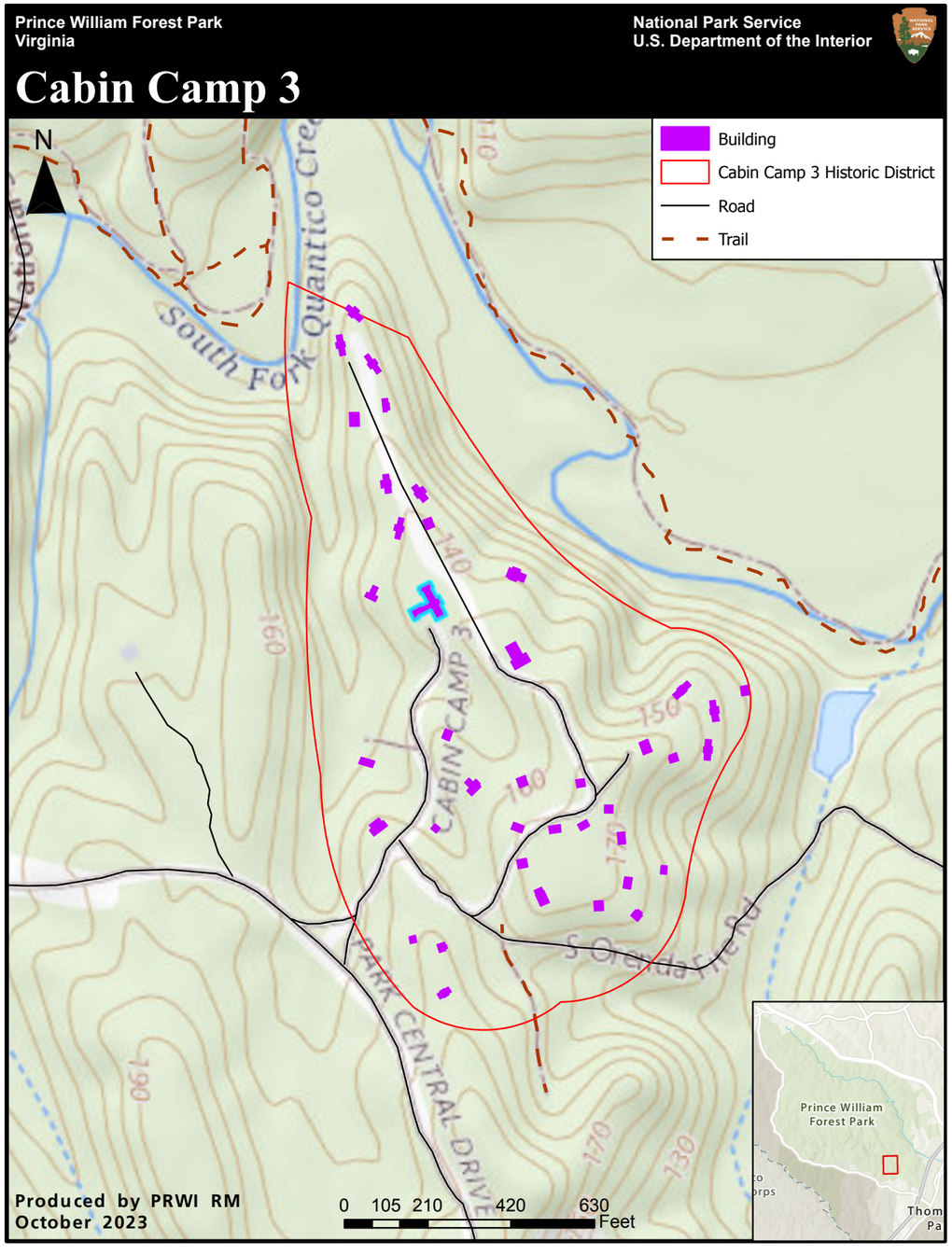
APPENDICES

512 Good, *Park and Recreation Structures, Part III*, 184–185.
513 "Layout Plan, Camp 3-F, Mothers' and Tots' Area," Drawing, August 12, 1936, PRWI 3279, PRWI Archives.
514 "Cabin for Small Children, Mothers' and Tots' Area" Drawing, July 22, 1936, PRWI 3400, PRWI Archives.
515 "Overnight Cabin for Eight, Camp 3-F" Drawing, July 22–December 3, 1936, PRWI 3403, PRWI Archives.
516 "Cabin for Four, Mothers' and Tots' Area," Drawing, July 24, 1936, PRWI 16779, PRWI Archives.
517 "Mothers' and Tots' Area, Cabin for Six," Drawing, July 24, 1936, PRWI 16778, PRWI Archives.
518 "Layout Plan, Camp 3-F, Mothers' and Tots' Area," Drawing, August 12, 1936, PRWI 3279, PRWI Archives.

519 "Double Latrine, Mothers' and Tots' Area," Drawing, August 27, 1936, PRWI 3276, PRWI Archives.
520 "Play Shelter, Camp 3-F," Drawing, September 2, 1936, PRWI 3135, PRWI Archives.
521 "Unit Lodge, 3-F," Drawing, August 28–September 2, 1937, PRWI 3305, PRWI Archives.
522 "Unit Lodge 3-F," Drawing, August 1–September 10, 1937, PRWI 3307, PRWI Archives.
523 "Dining Hall and Kitchen, Camp 3-F" Drawings, May 8–May 24, 1937, PRWI 3291–3293, PRWI Archives.
524 "Single Latrine, Camp 3-F," Drawing, June 21, 1937, PRWI 5428, PRWI Archives.
525 "Helps' Latrine, Camp 3-F," Drawing, July 27–28, 1937, PRWI 3303, PRWI Archives.
526 "Storage Bldg., 3-F," Drawing, October 5–10, 1937, PRWI 3308, PRWI Archives.
527 "Pump House, Camp 3-F," Drawing, July 27, 1937, PRWI 3302, PRWI Archives.
528 "Directors' Quarters, Camp 3-F," Drawings, June 11–22, 1937, PRWI 3126, PRWI Archives.
529 "Help's Quarters for Six, 3-F," Drawing, June 24–July 27, 1937, PRWI 3301, PRWI Archives.
530 The 2021 Draft CLI attributes the design of the Cabin Camp 3 Infirmary to Bernard Liff. However, this is not indicated on the drawing and could not been verified. See Spencer et al., draft CLI, 59 and "Infirmary 3-F," Drawings, May 27–June 15, 1937, PRWI 3294 –3295, PRWI Archives.
531 "Helps' Qts., for Six, 3-F," Drawing, June 11, 1938, PRWI 5474, PRWI Archives.
532 "Garbage Rack, Etc.," Drawing, undated, approved June 20–July 18, 1937, PRWI 3204, PRWI Archives.
533 "Council Circle for Camp 3-F," Drawing, December 14, 1938, PRWI 3243, PRWI Archives.
534 "A Playfield for Camp 3-F," Drawing, April 8–9, 1938, PRWI 3345, PRWI Archives.
535 "Drinking Fountain, Camp 3-F," Drawing, January 11, 1938, PRWI 3336, PRWI Archives.
536 "Outdoor Fireplace, Camp 3," Drawing, November 15–16, 1939, PRWI 7518, PRWI Archives.
537 "Girls' Area Dining Room and Kitchen," Drawings, June 19, 1936, PRWI 3347–3349, PRWI Archives.
538 "Dining Hall and Kitchen, Camp 3-F," Drawings, May 8–May 24, 1937, PRWI 3291–3293, PRWI Archives.
539 "Dining Hall and Kitchen, Camp 4-F," Drawings, December 3–8, 1937, PRWI 3324–3326, PRWI Archives.
540 "R.D.P. Typical Dining Lodge, Two Unit for 56 Campers," Drawings, September 9, 1938, PRWI 3388–3391, PRWI Archives.

APPENDICES

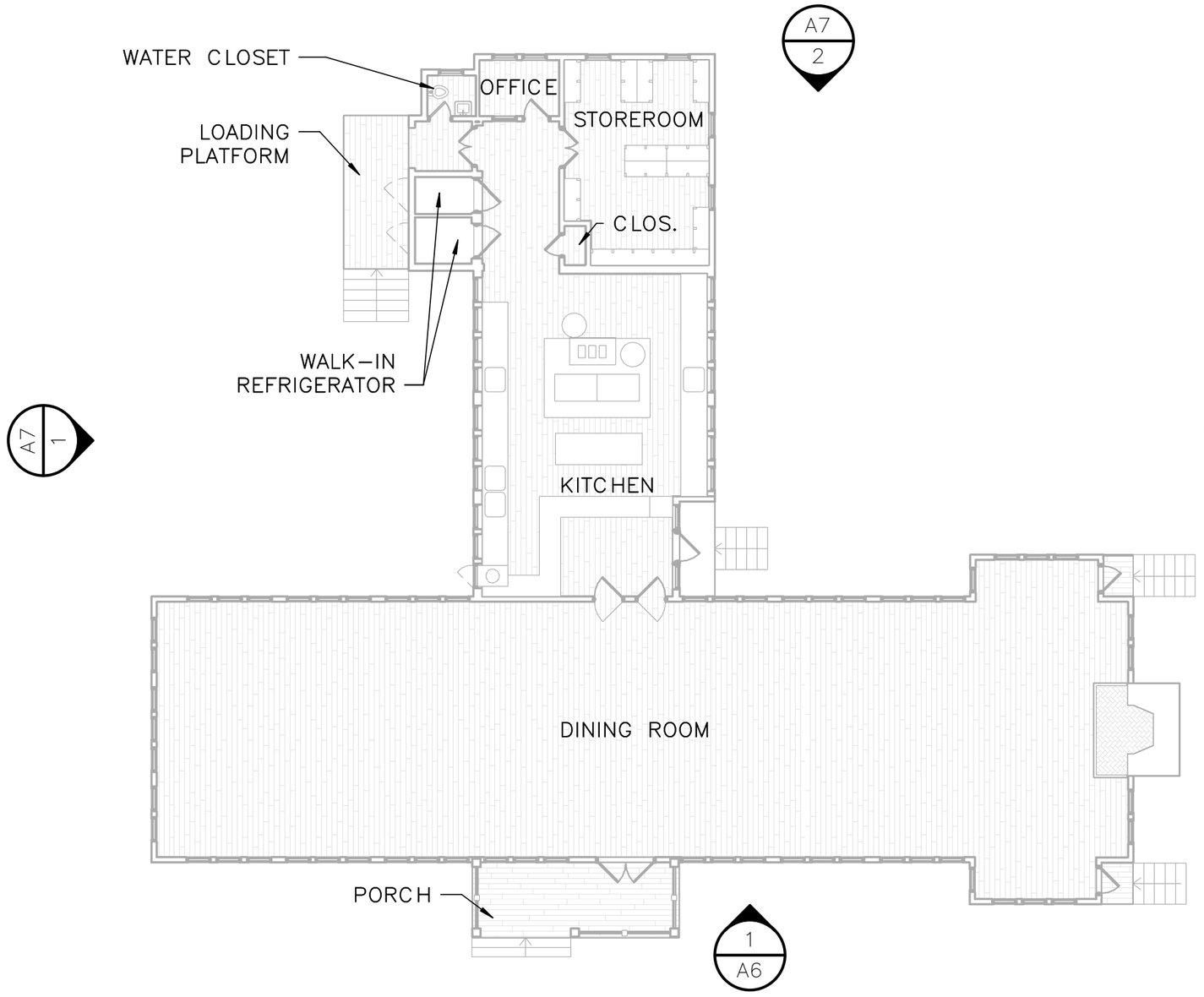
Appendix A: Cabin Camp 3 Topographical Plan (NPS)



CABIN CAMP 3 TOPOGRAPHICAL SITE PLAN (2023)

SEE PLAN SCALE

Appendix B: Digitized Selected Original Construction Drawings (GWWO)



DRAWING LEGEND
HISTORIC DOOR
HISTORIC WALL OR FEATURE

FLOOR FINISH LEGEND
HERRINGBONE BRICK
TONGUE AND GROOVE WOOD PLANK

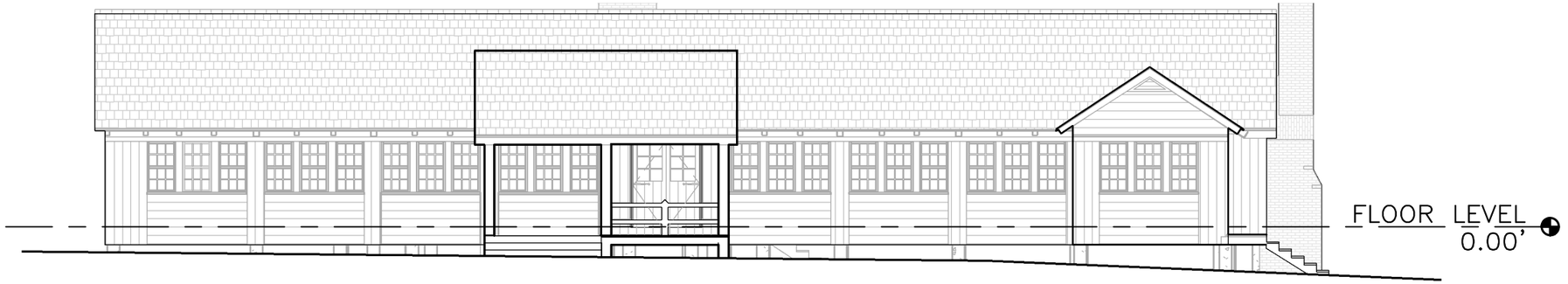
2 A6

4 0 4 8 12

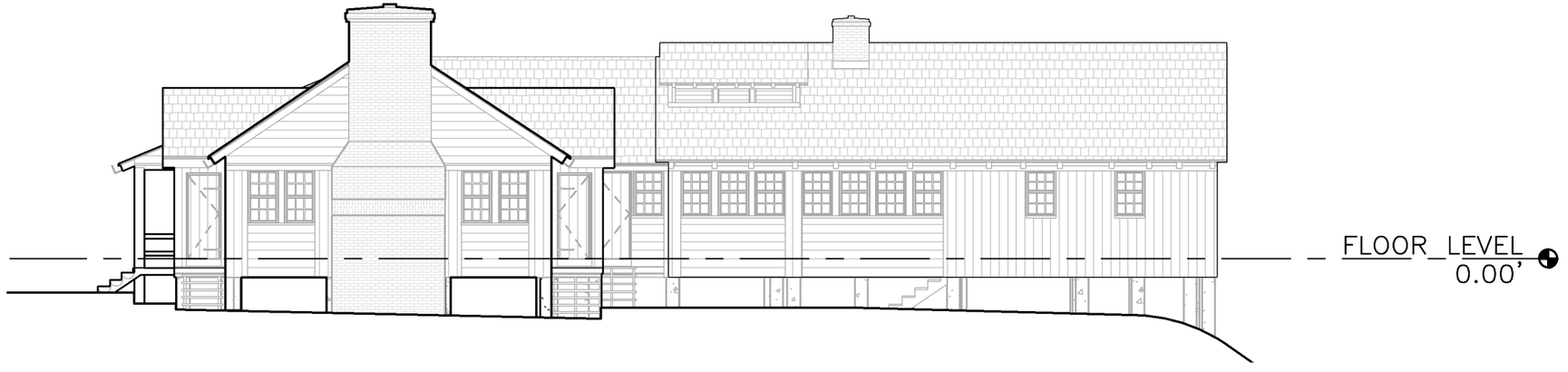
3/32" = 1'

CABIN CAMP 3 DINING HALL FLOOR PLAN - 1937

SEE DRAWING SCALE



1 / A6 NORTHEAST ELEVATION
SCALE 3/32"=1'



2 / A6 NORTHWEST ELEVATION
SCALE 3/32"=1'

4 0 4 8 12
3/32" = 1'

CABIN CAMP 3 DINING HALL ELEVATIONS - 1937

SEE DRAWING SCALE



1 / A7 SOUTHEAST ELEVATION

SCALE 3/32"=1'



2 / A7 SOUTHWEST ELEVATION

SCALE 3/32"=1'

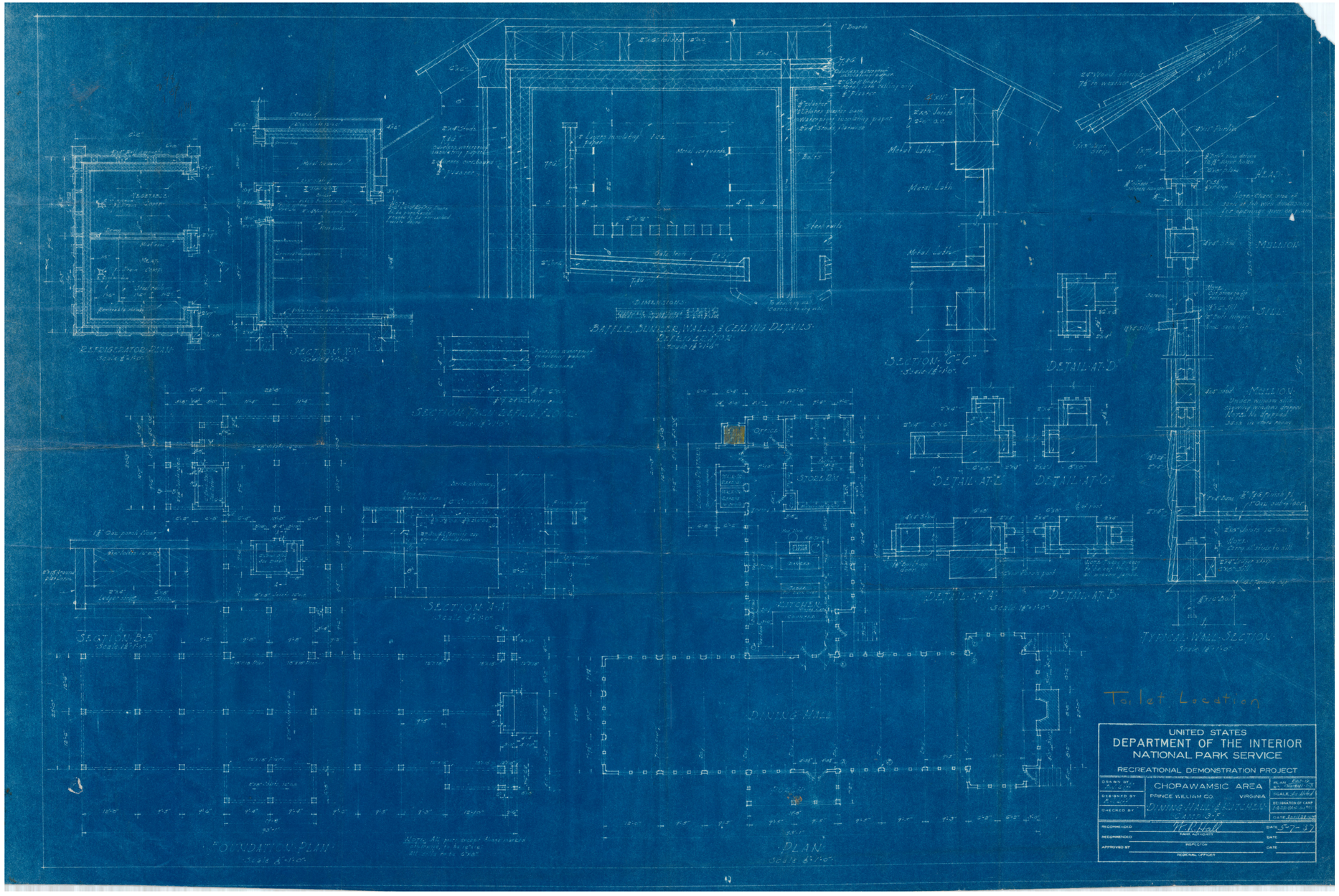
4 0 4 8 12

3/32" = 1'

CABIN CAMP 3 DINING HALL ELEVATIONS - 1937

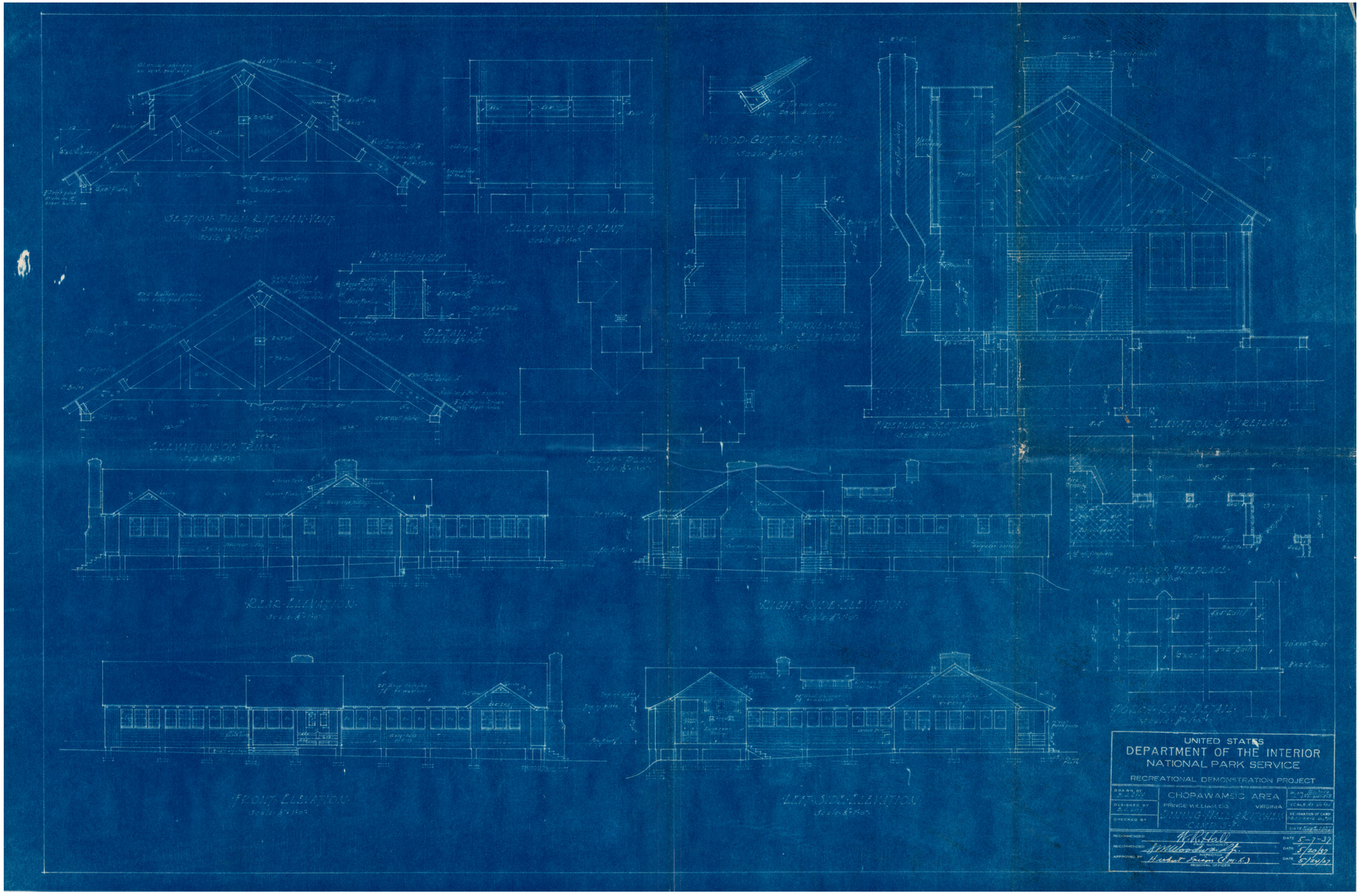
SEE DRAWING SCALE

Appendix C: Extant Original Blueprints (PRWI 3291-3293, PRWI Archives, Triangle, VA)



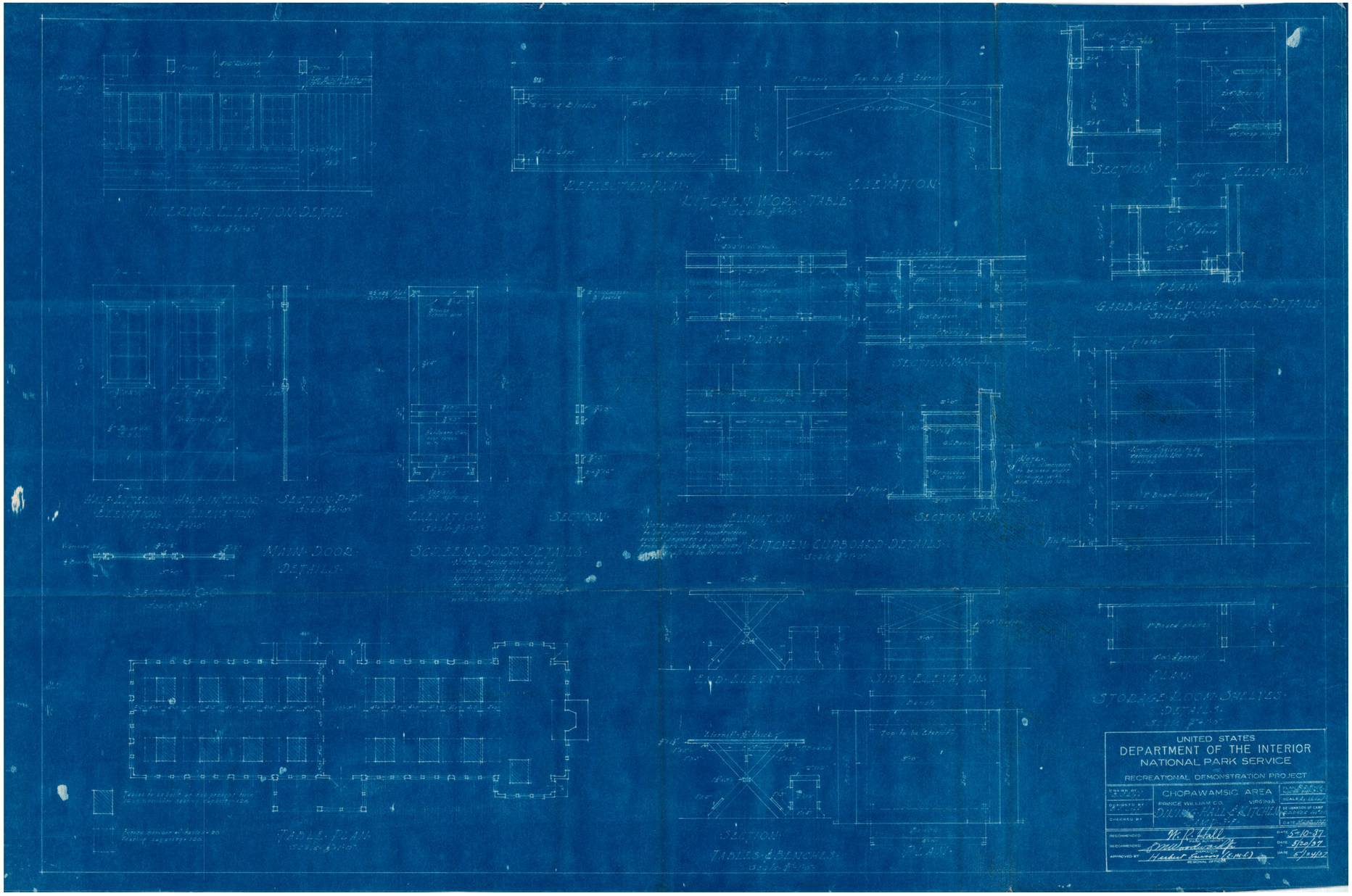
CABIN CAMP 3 DINING HALL PLANS AND DETAILS

NOT TO SCALE



CABIN CAMP 3 DINING HALL ELEVATIONS AND DETAILS

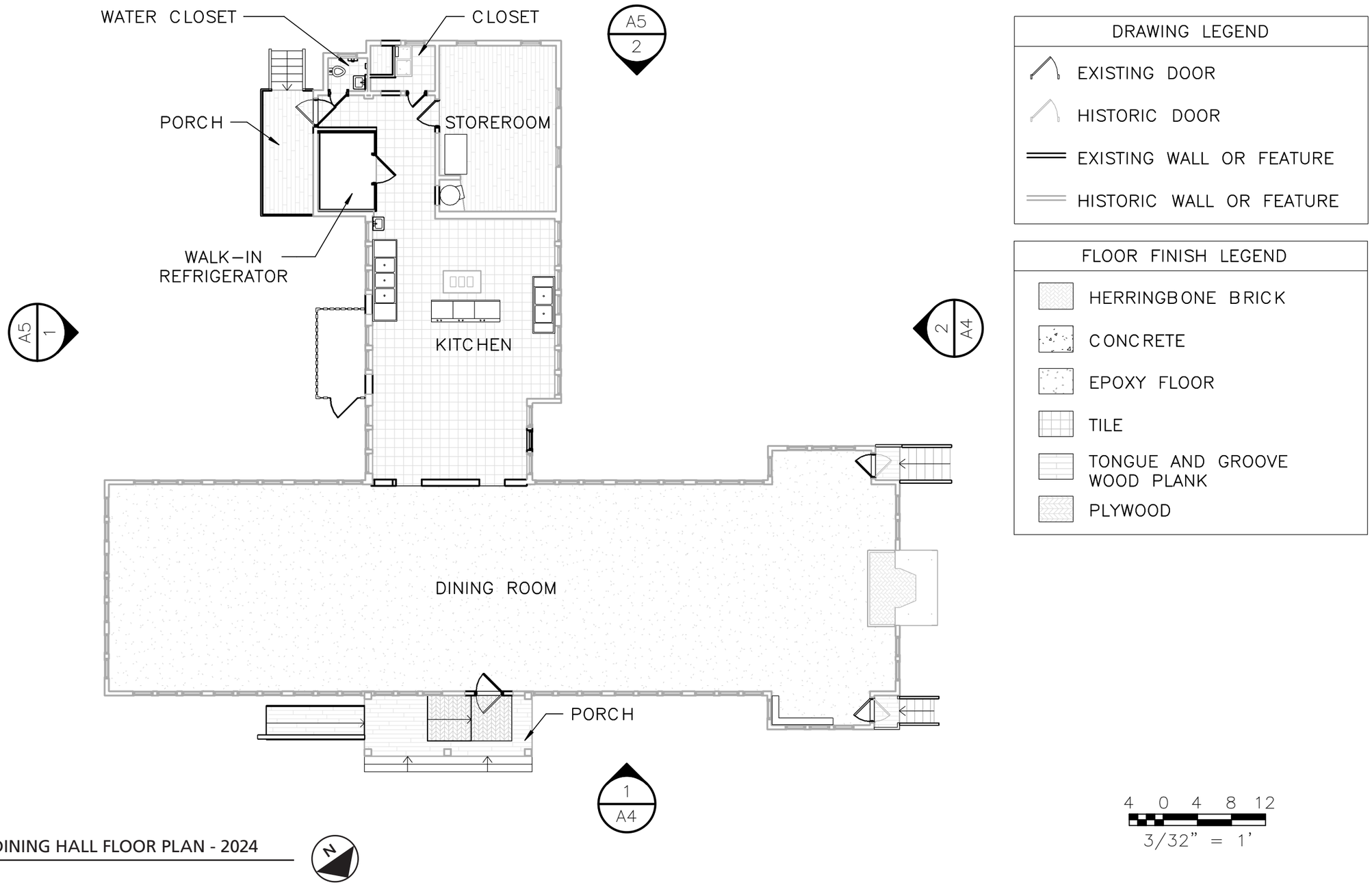
NOT TO SCALE



CABIN CAMP 3 DINING HALL DETAILS

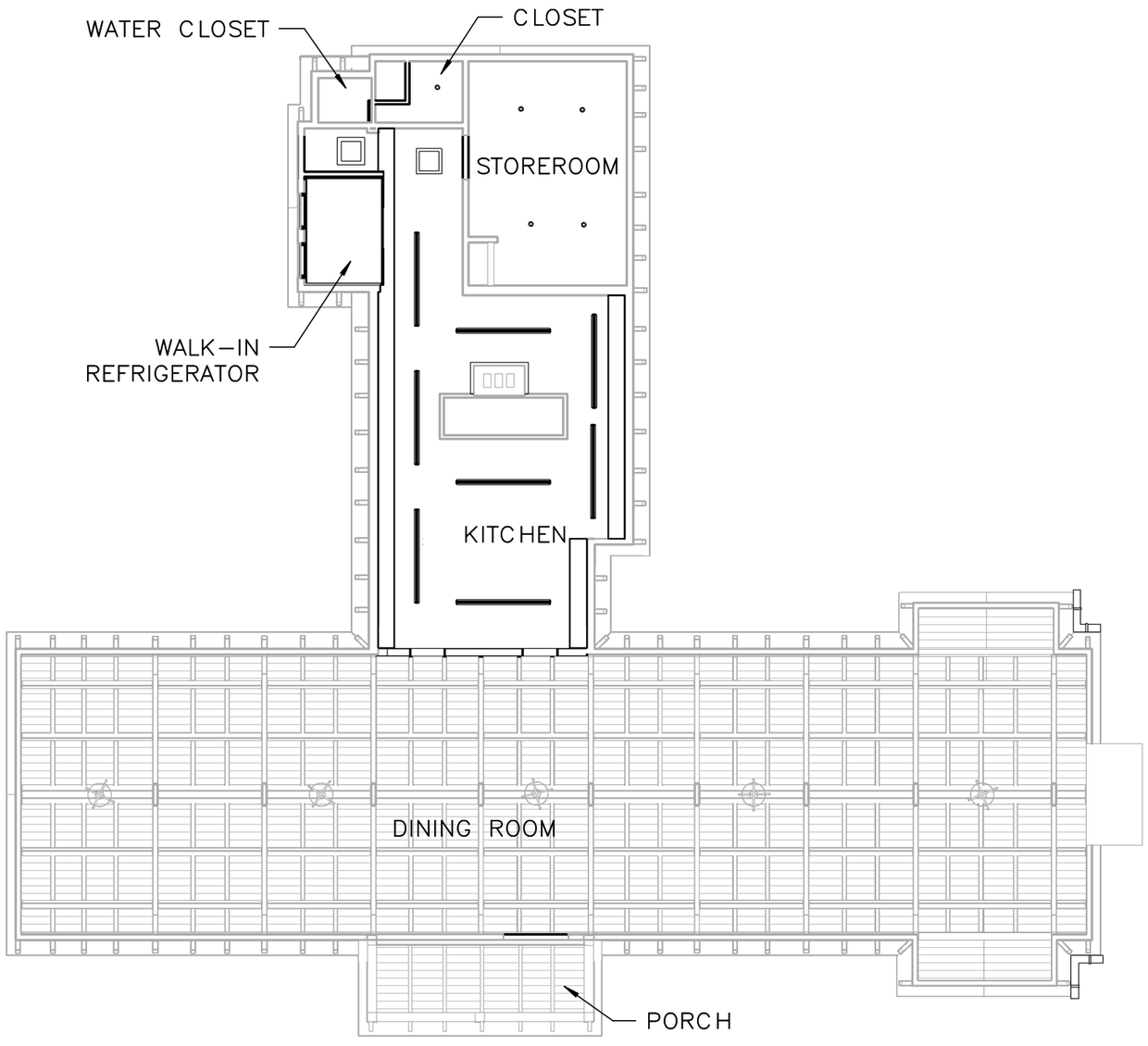
NOT TO SCALE

Appendix D: Existing Conditions Drawings (GWWO)



CABIN CAMP 3 DINING HALL FLOOR PLAN - 2024

SEE DRAWING SCALE



DRAWING LEGEND
EXISTING DOOR
HISTORIC DOOR
EXISTING WALL OR FEATURE
HISTORIC WALL OR FEATURE

RCP LEGEND
WOOD PLANK
CHANDELIER
SURFACE MOUNTED FIXTURES
SURFACE MOUNTED SINGLE BULB FIXTURES
CEILING ACCESS

4 0 4 8 12

3/32" = 1'

CABIN CAMP 3 DINING HALL REFLECTED CEILING PLAN - 2024

SEE DRAWING SCALE



1 / A4 NORTHEAST ELEVATION

SCALE 3/32"=1'



2 / A4 NORTHWEST ELEVATION

SCALE 3/32"=1'

4 0 4 8 12

3/32" = 1'

CABIN CAMP 3 DINING HALL ELEVATIONS - 2024

SEE DRAWING SCALE



1 / A5 SOUTHEAST ELEVATION

SCALE 3/32"=1'



2 / A5 SOUTHWEST ELEVATION

SCALE 3/32"=1'

4 0 4 8 12

3/32" = 1'

CABIN CAMP 3 DINING HALL ELEVATIONS - 2024

SEE DRAWING SCALE

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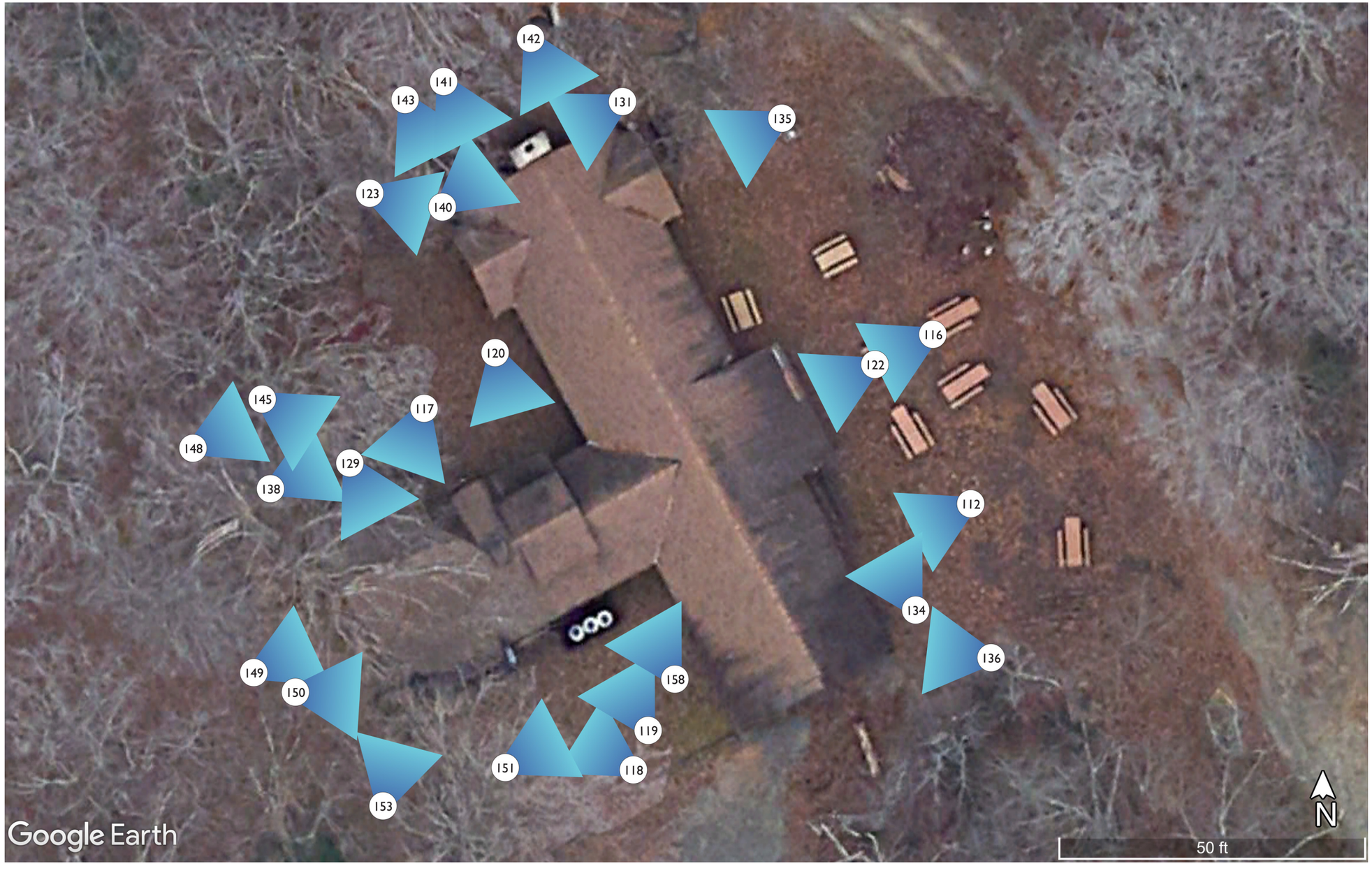
Appendix E: Existing Conditions Photographs Key Plans (BCA)



CABIN CAMP 3 DINING HALL SITE - KEY PLAN

NOT TO SCALE



CABIN CAMP 3 DINING HALL - KEY PLAN

NOT TO SCALE



CABIN CAMP 3 DINING HALL - KEY PLAN

NOT TO SCALE

Appendix F: Cabin Camp 3 and PRWI Dining Hall Architects (BCA)

To better understand Bernard Liff's collaborators and potential influences at the time that he designed the Cabin Camp 3 Dining Hall, the authors of this HSR conducted a survey of original construction drawings for the buildings and small-scale features within Cabin Camp 3 and for each of PRWI's dining halls (Table 4–Table 5).

As these tables show, an architect currently known only by the initials "L.S.B." worked extensively alongside Liff in Cabin Camp 3 and is the only other known designer of any of PRWI's dining halls. L.S.B.'s drawings for the dining halls in Cabin Camps 2 and 4 share many similarities with Liff's design, highlighting the role of design standardization at the NPS and of collaboration within the Chopwamsic RDA.

Despite being identified by name in "ECW Architecture at Prince William Forest Park, 1933–1942," Carl W. Zimmerman is credited with only a few designs at Cabin Camp 3. One of his designs, the "Cabin for Small Children" or "saddlebag cabin," was featured in *Park and Recreation Structures, Part III* as a model cabin.[512] However, Liff produced drawings for a similar cabin around the same time, and additional research is necessary to understand each architect's role in the development of this innovative cabin type.

The other professionals who appear in Table 4—currently identified only by their initials—had lesser roles in the design of Cabin Camp 3. W.A.J. designed outdoor features including the Council Circle, which consists of seating around an open fire; a playfield for small children; and the camp's drinking fountains. G.M.S. is credited with drawing the site plan and may have designed it as well; the drawing notably lacks a field for attributing the designer.[513]

DRAWING NAME	CURRENT BUILDING NAME(S)	CURRENT ID #(S)	DRAWING DATE	DRAFTSPERSON	DESIGNER
Cabin for Small Children[514]	Eight Bunk Cabin, Type D (4-window grouping)	C2, C6	1936	Carl W. Zimmerman (C.W.Z.)	C.W.Z.
Overnight Cabin for Eight[515]	Eight Bunk Cabin, Type D (2-window grouping)	C1, C3, C4, C5, B1, B2, B3	1936	Bernard J.Liff (B.J.L.)	B.J.L.
Cabin for Four[516]	Side-Gable Cabin, Type A	A1, A2, A5, A6, A7, A9	1936	B.J.L.	B.J.L.
Cabin for Six[517]	End-Gable Cabin, Type B	A3, A4, A8, A9A	1936	C.W.Z.	C.W.Z.
Site Plan[518]			1936	G.M.S.	not credited
Double Latrine[519]	Unit Latrines, Type B	C10	1936	L.S.B.	not credited
Play Shelter[520]	Craft Lodge/Shelter	55	1936	L.S.B.	L.S.B.
Unit Lodge, 3-F[521]	Unit Lodge, Type A; Lodge with Exterior Hearth	A12	1937	L.S.B.	L.S.B.
Unit Lodge, 3-F[522]	Unit Lodge, Type B	C12, B12	1937	B.J.L.	B.J.L.
Dining Hall[523]		60	1937	B.J.L.	B.J.L.
Single Latrine[524]	Unit Latrine, Type A; Original Unit Latrine	B10	1937	B.J.L.	B.J.L.
Helps' Latrine[525]	Help Bathhouses; Staff Bathhouse and Latrine	75	1937	B.J.L.	B.J.L.
Storage Building[526]	Storage Building; Storage Cabin	90	1937	B.J.L.	B.J.L.
Pump House[527]	Pump House Archeological Site		1937	B.J.L.	B.J.L.
Directors' Quarters[528]	Administration Building	50	1937	L.S.B.	L.S.B.
Helps' Quarters for Six[529]	Staff Cabin; Staff Quarters	85	1937	L.S.B.	L.S.B.
Infirmary[530]		70	1937	not credited	not credited
Helps' Quarters for Six[531]	Help Quarters for Six	65	1938	L.S.B.	Regional Office
Garbage Rack and Coal Box[532]			1938	L.S.B.	L.S.B.
Council Circle[533]	Council Ring		1938	W.A.J.	W.A.J.
Playfield[534]			1938	W.A.J.	W.A.J.
Drinking Fountain[535]			1938	W.A.J.	W.A.J.
Outdoor Fireplace[536]			1939	L.S.B.	not credited
Original drawing not located	Central Washhouse; Bathhouse	90			
Original drawing not located	Nursery	78			

Drawing Name	Current Building Name(s)	Current ID #(s)	Drawing Date	Draftsperson	Designer
Original drawing not located	Nature Lore Building	61			
Original drawing not located	Cabin Camp Information Building	85A			

Table 4. The designer and draftsperson credited on each surveyed Cabin Camp 3 drawing. "Drawing Name" refers to the title of each drawing, regardless of its eventual use. "Current Building Name(s)" and "Current ID #(s) includes any names or designations used to refer to buildings or building types in the 2021 Draft CLI or 2023 Draft CLR.

Drawing Name	Current Building Name(s)	Drawing Date	Draftsperson	Designer
Cabin Camp 1 Dining Hall		No drawing located		
Cabin Camp 2 Dining Hall[537]	Girls' Area Dining Room and Kitchen	1936	L.S.B.	not credited
Cabin Camp 3 Dining Hall[538]	Dining Hall and Kitchen, Camp 3-F	1937	B.J.L.	B.J.L.
Cabin Camp 4 Dining Hall[539]	Dining Hall and Kitchen, Camp 4-F	1937	L.S.B.	L.S.B.
Cabin Camp 5 Dining Hall[540]	R.D.P. Typical Dining Lodge, Two-Unit for 56 Campers	1938	not credited	not credited

Table 5. The designer and draftsperson credited on the drawings for each of PRWI's dining halls.

APPENDIX G: CONSULTANT REPORTS

STRUCTURAL SYSTEM — CONDITION ASSESSMENT

ARCHITECTS GWWO

Historic Structure Report
for the
Cabin Camp 3 Dining Hall
at Prince William Forest

Triangle, VA



Structural Condition Assessment
and
Preliminary Structural Analysis

Prepared for:
National Park Service
Prince William Forest Park
Triangle, VA

Prepared by:
GWWO, Inc.
1215 East Fort Avenue, Suite 24
Baltimore, MD 21230

Table of Contents

1 Introduction 1
2 General Overview 1
3 Structural Description 1
4 Structural Condition Assessment 4
5 Preliminary Structural Analysis 16
6 Limitations 19
Appendix A 20
Appendix B 22

1. Introduction

During October and December of 2023, Eddie Foy, a structural engineer with GWWO Architects, conducted a structural condition assessment of the Cabin Camp 3 Dining Hall. The work was performed by visual observations of exposed areas of the structure, probing, and materials sampling. In addition to summarizing the results of the assessment, this report also includes a preliminary structural analysis of the building. The assessment and preliminary analysis follow the "Guideline for Structural Condition Assessment of Existing Buildings" published by the American Society of Civil Engineers (ASCE). A review of available existing documentation was conducted, and portions of the original building drawings have been included as figures in this report to illustrate various characteristics of the structure.

2. General Overview

The Cabin Camp 3 Dining Hall is a one story, T-shaped building consisting of two wings housing a dining hall and a kitchen. The kitchen wing also includes a storeroom, small toilet room, walk-in refrigerator, and a raised porch. The footprints of each wing are approximately 25 feet by 93 feet at the dining hall and 23 feet by 52 feet at the kitchen. Brick masonry chimneys are located along the northwest gabled dining hall wall and near the center of the kitchen. The northwest end of the dining hall wing features bay elements that flank the chimney and project 4-feet from the northeast and southwest walls.

The building is a combination of heavy timber and dimensioned lumber construction. It has gabled roofs and is supported by raised concrete piers that place the floor elevation several feet above the sloping site grade in places. The area below the building is open to the elements. The main entrance is located along the northeast elevation which is sheltered by a porch with a mono pitched roof. Additional access is provided at the northwest end bay elements of the dining hall and at the kitchen raised porch.

Low wooden screen walls, not original to the building, located along the southeast elevation, surrounds propane gas storage tanks. Louvered clerestories on the northwest and southeast sides of the kitchen roof ridge provide attic ventilation.

3. Structural Description

See Sections 3D and 3E for referenced photographs and figures.

A. Floor and Foundation

The building subfloor is variable width (4 to 6-inches), diagonally oriented, 1-inch thick board sheathing, supported by 2x8 wood joists spaced at 16-inches on-centers. The joists span along the transverse dimension of the building wings between heavy timber girders (see Photos P-1 & P-2). The girders, typically 6x8 in size, are located below the exterior walls and at the interior midpoint of each wing. The floor joists are notched at the girders and partially bear on a 2x4 ledger nailed to the vertical faces of the girders (see Photo P-3).

The floor girders are supported by concrete piers. Concrete floor slabs and walls support the range, walk-in refrigerator, and chimney in the kitchen wing, and chimney in the dining hall wing. The concrete walls also provide support for floor framing at these locations (see Photos P-4, P-5 & P-6, & Figure 1). Existing building drawings indicate that the concrete piers and walls bear on spread footing foundations though these could not be observed.

B. Roof

Gabled, heavy timber wood roof trusses with a Howe configuration comprise the main structure and clear span the transverse dimension of the building wings above the dining hall and kitchen. Timber

posts located in the exterior walls support the trusses and bear on the concrete foundation piers. 4x10 purlins span between the trusses and support 4x6 rafters oriented along the roof slope. The roof purlins are supported by steel angle seats bolted to the truss top chords (see Photos P-7 & P-8, & Figures 2 & 3). The original roof sheathing consists of 1x6 boards, though what appears to be a modern layer of 5/16" thick cementitious sheathing and a vapor barrier were observed on top of the board sheathing at the main entrance porch roof (see Photos P-9 & P-10). It is assumed that this is typical throughout the building since PRWI indicated that the roofing was replaced during February and March of 2022.

At the kitchen wing, the roof structure is concealed by a painted plywood ceiling which is supported by 2x6 joists spaced at 24-inches on centers and spanning between the roof trusses (see Photos P-11 & P-12). Though the framing above the kitchen is comprised of heavy timber trusses and rafters, only rafter framing clear-spanning between the exterior walls and a ridge board supports the roof above the storeroom, the rest room, walk-in refrigerator and freezer, and rear corridor (see Photo P-13). This condition does not agree with the original building drawings which depict a trussed-rafter system at this area (see Figure 4.) The ceiling joists above the storeroom support floor sheathing creating an accessible attic space. The wall between the corridor and storeroom provides support for the ceiling joists.

A kitchen exhaust fan located just northeast of the chimney is supported by 2x12 framing spanning between roof trusses (see Photo P-14).

C. Exterior Walls

The exterior wall construction consists of 6x8 posts that support the roof trusses, with 2x4 king studs attached to each side. Intermediate 4x4 studs frame the window jambs and support a continuous 8x6 top plate. The walls below the windows and at full height locations are framed with 2x4 studs and plates. Lapped wood siding is the exterior wall finish with tongue and groove board sheathing on the interior face (see Photos P-15 & P-16, & Figure 5).

D. Structural Description - Photographs



Photo P-1: *Floor joist & sheathing*



Photo P-2: *Floor joists & girders at dining hall*



Photo P-3: *Joist ledger & girder support*



Photo P-4: *Concrete pier*



Photo P-5: *Concrete walls below dining hall chimney*



Photo P-6: *Floor framing & concrete foundation walls & piers at kitchen*



Photo P-7: *Heavy timber roof trusses, purlins & rafters at dining hall*



Photo P-8: *Truss bearing at exterior wall post*



Photo P-9: *Rafters supporting 1x6 board sheathing*



Photo P-10: *Cementitious roof sheathing and vapor barrier above original board sheathing*



Photo P-11: *Ceiling at kitchen wing*



Photo P-12: *Roof & ceiling framing at kitchen wing*



Photo P-13: *Roof rafters & attic floor above storeroom*



Photo P-14: *Kitchen exhaust fan and supporting framing*



Photo P-15: *Typical interior wall elevation at dining hall*



Photo P-16: *Typical exterior wall elevation at dining hall*

E. Structural Description - Figures

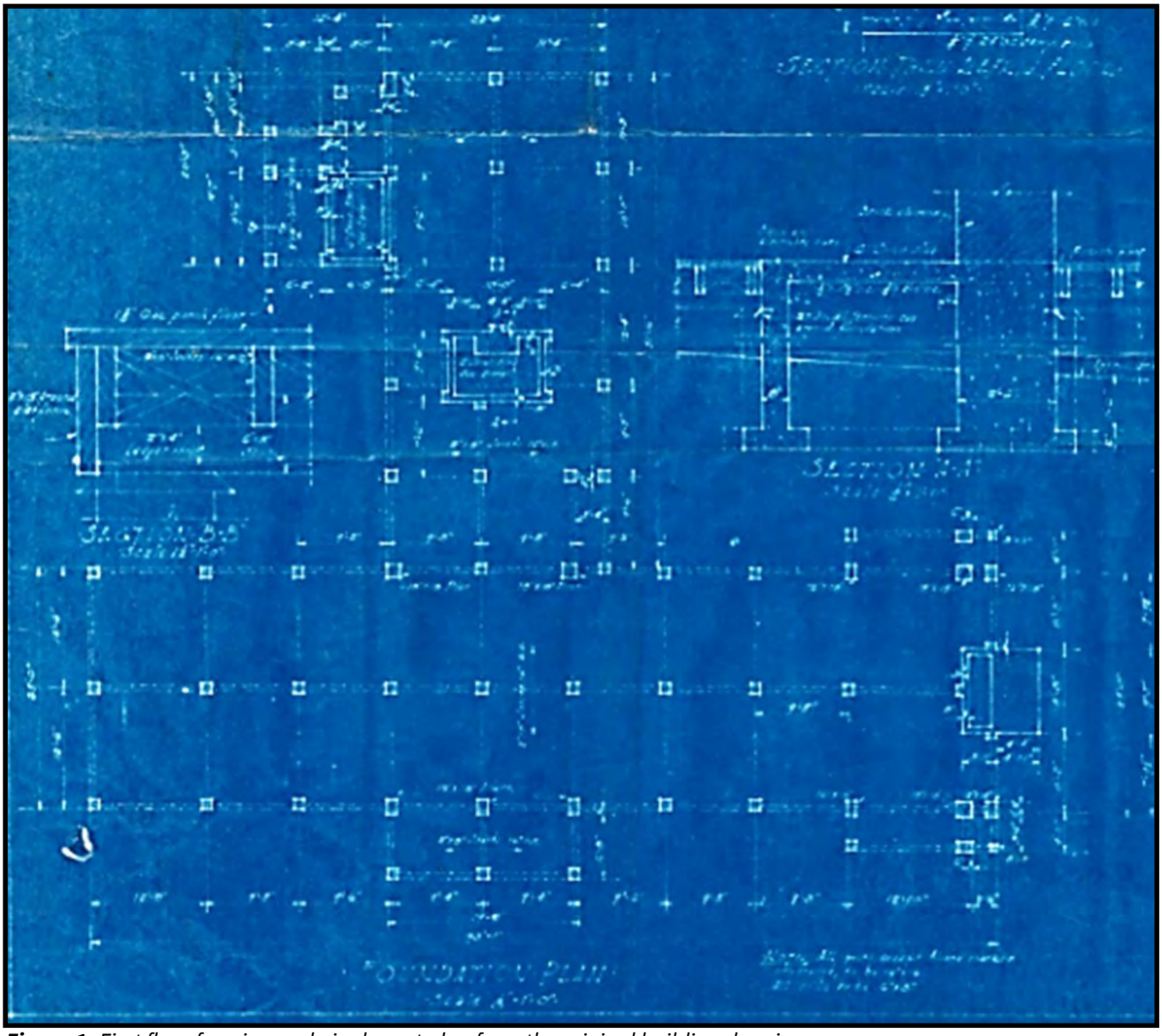


Figure 1: *First floor framing and pier layout plan from the original building drawings*

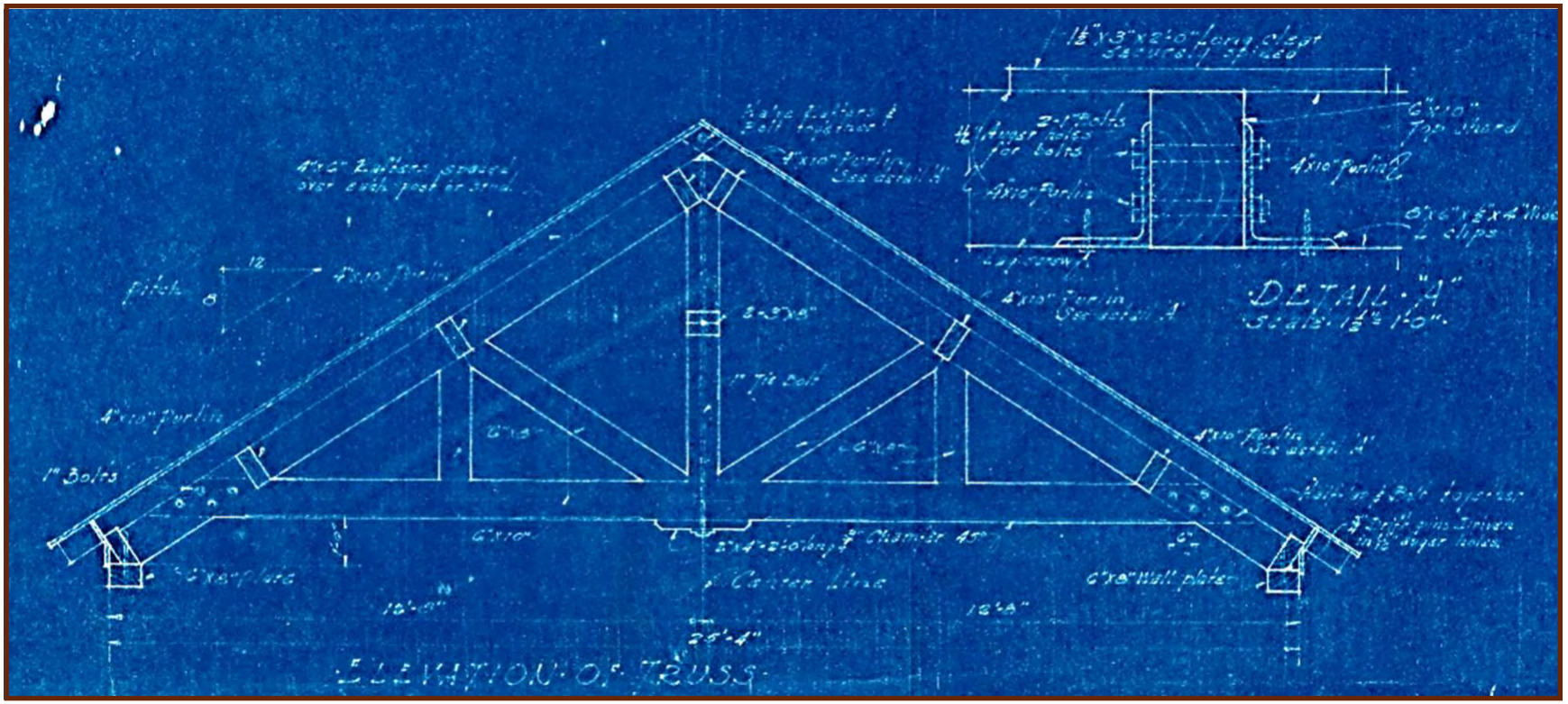


Figure 2: *Dining hall wing roof truss elevation and purlin connection detail from the original building drawings*

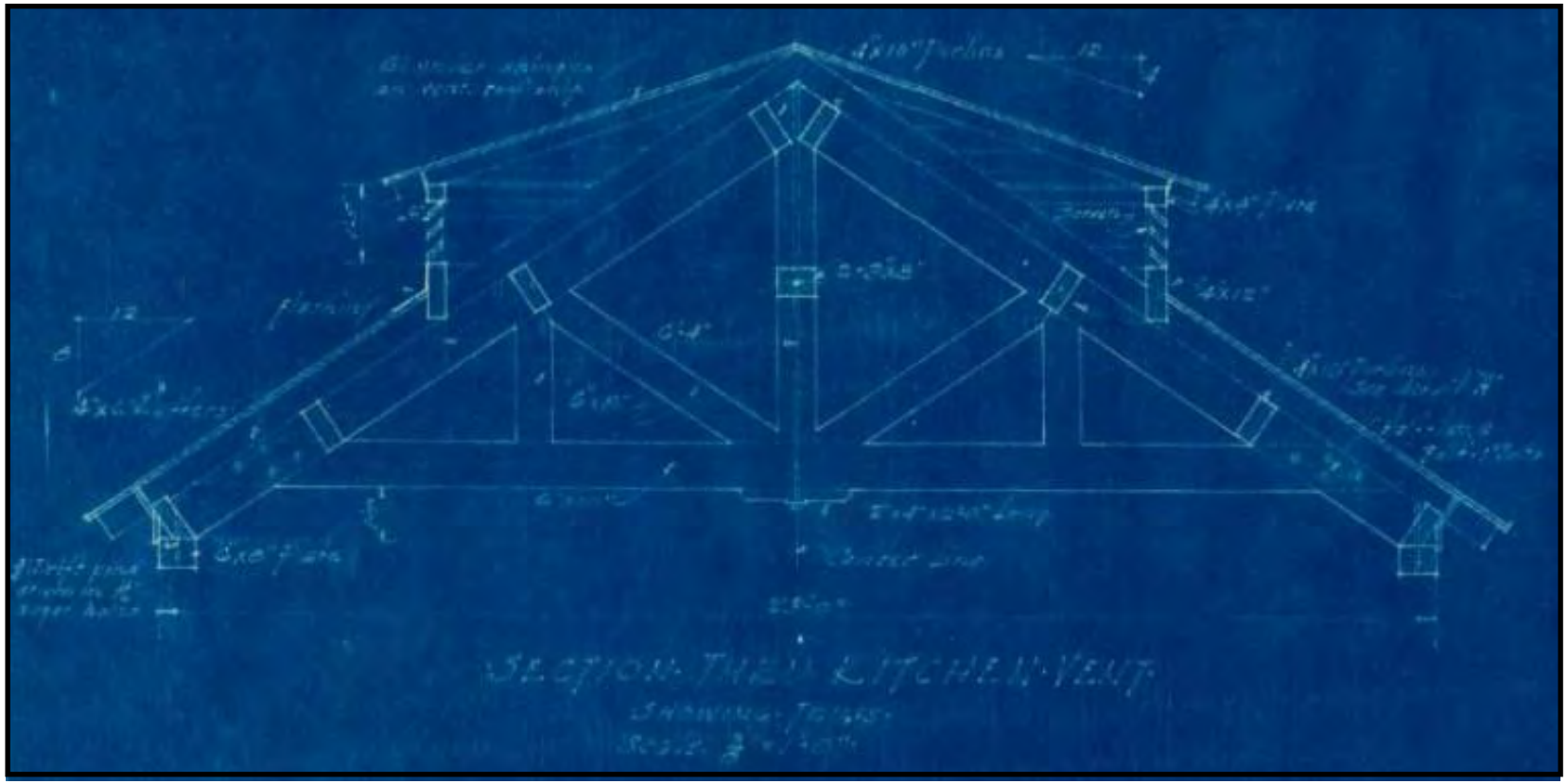


Figure 3: *Kitchen wing roof truss elevation at clerestory vent location from the original building drawings*

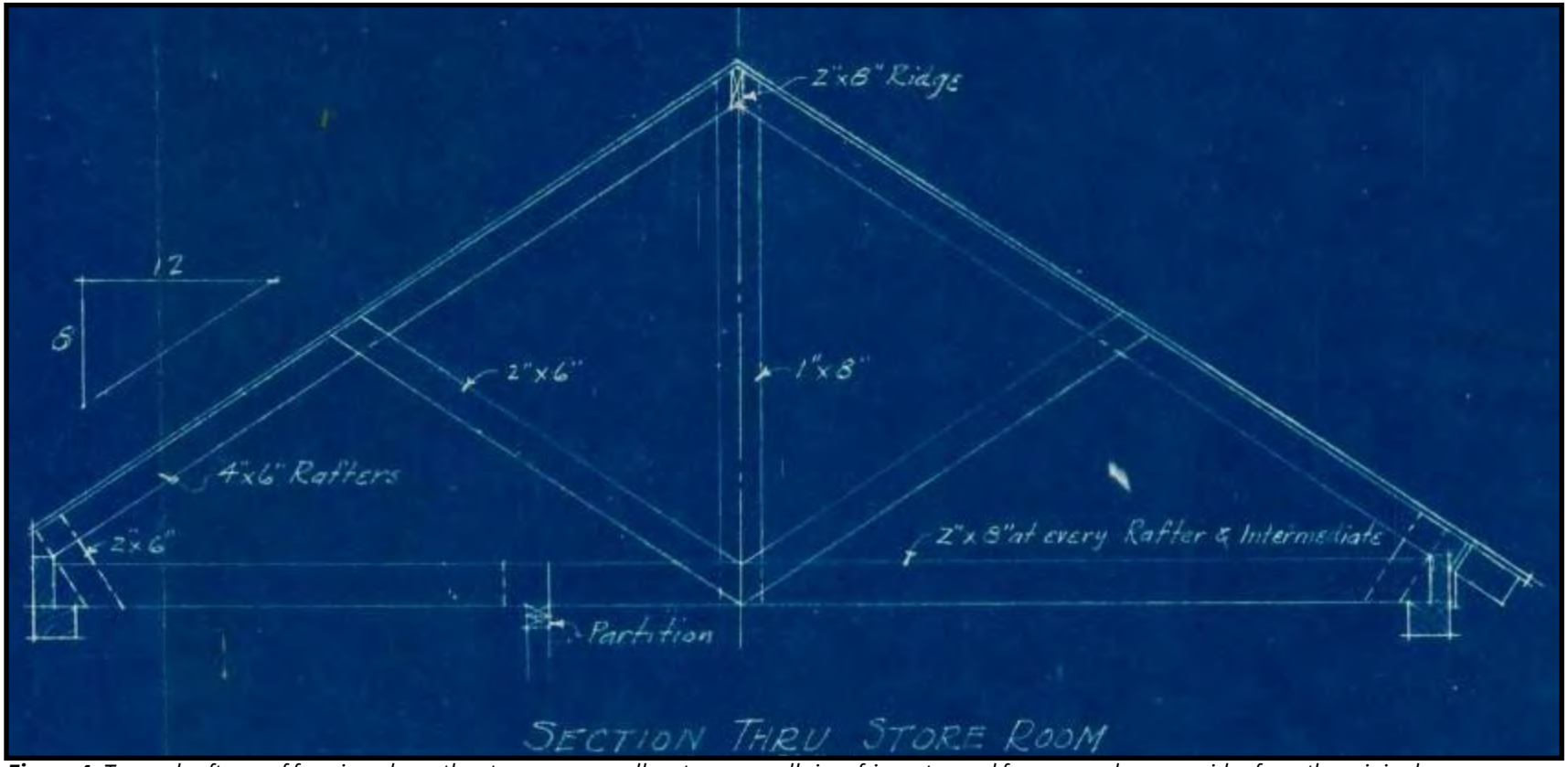


Figure 4: *Trussed rafter roof framing above the storeroom, small rest room, walk-in refrigerator and freezer, and rear corridor from the original building drawings*

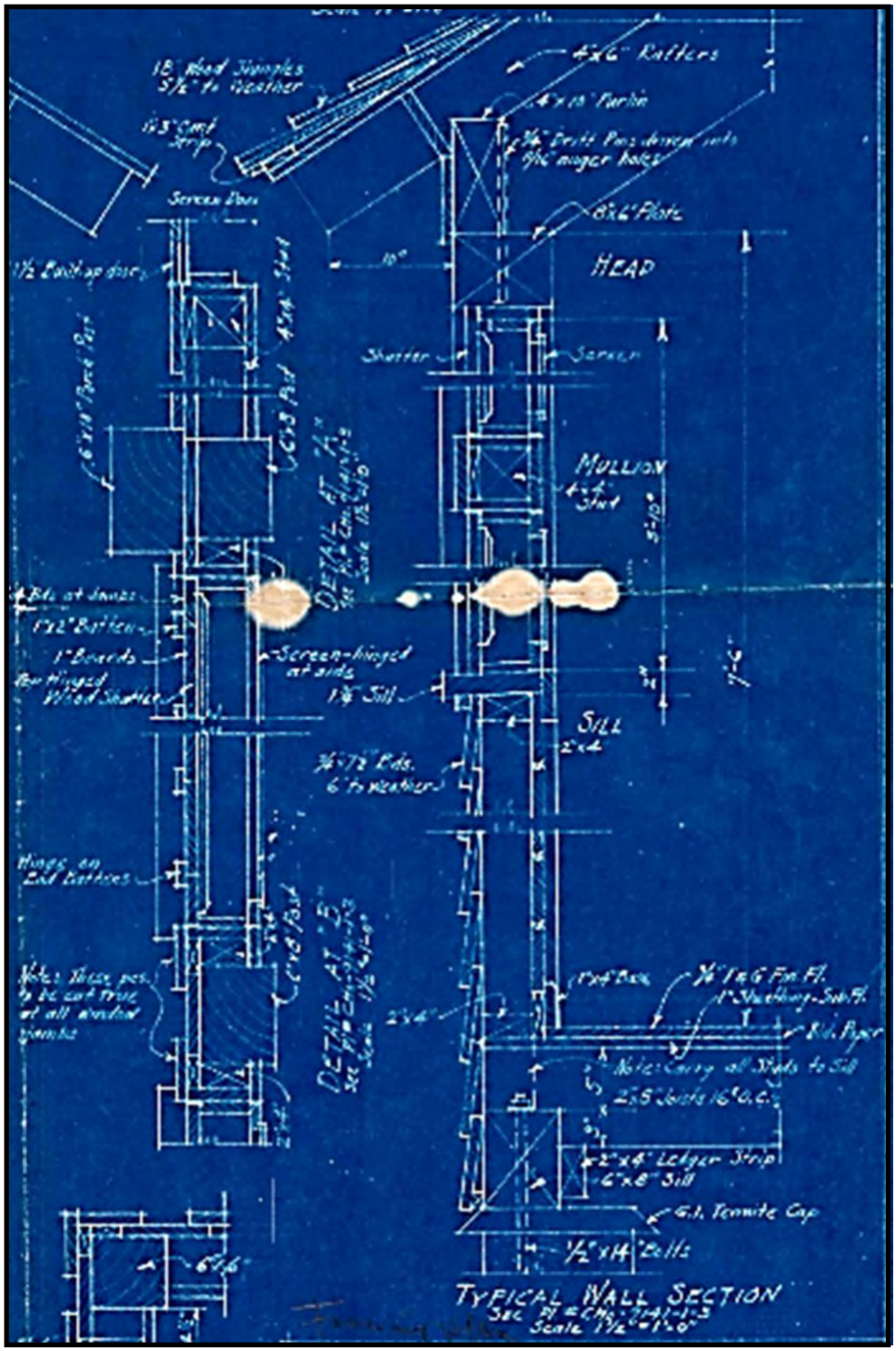


Figure 5: *Typical exterior wall section from the original building drawings*

4. Structural Condition Assessment

See Section 4D for referenced photographs.

A. Floor and Foundation

The floor and foundation structure appeared to be in generally good condition except for the following localized areas of deterioration and conditions that could lead to future problems:

a. Disconnected, diagonal joist bridging was observed below the dining hall floor (see Photo P-17).
b. The bottom of an exterior floor girder along the northeast exterior wall at the dining hall, southeast of the main entrance is almost in contact with the soil and could be absorbing moisture (see Photo P-18).
c. Possible insect damage or rot was observed at the bottom of the beam below the door threshold at the dining hall entrance north of the chimney (see Photo P-19).
d. Surface rot was noted on the dining hall main entrance porch and ramp decking and at the base of the southeast corner post. Also, the porch stair stringers bear directly on a bed of gravel and could be absorbing moisture (see Photos P-20 & P-21).
e. Surface rot was observed on the exterior face of girders below the northeast wall of the dining hall near the south building corner, and below the southeast kitchen wall near the loading dock (see Photo P-22).
f. The outer ply of the built-up beam along the southeast edge of the raised porch at the kitchen wing is significantly rotted and joist ledger nails are corroded (see Photos P-23 & P-24). The railing along the southeast side of the porch is bowing outward and this could be related to the condition of the girder.
g. Mud dauber wasp nests were observed on the floor framing at several locations in both building wings but no damage to the wood surface was detected (see Photo P-25).
h. Spalling and bio-growth were observed on the concrete foundation piers and walls at many locations. The spalling appears to be due to poor consolidation when the concrete was originally poured (see Photos P-26 & P-27).
i. Rotted and termite-damaged wood framing was observed adjacent to the piers below the southwest storeroom wall and along the southwest dining hall wall, northwest of the kitchen. It is believed that this framing at one time supported siding that closed off the crawlspace and is nonstructural (see Photo P-27).
j. Kitchen joists are notched at electrical conduits near the southeast wall (see Photo P-28).

B. Roof

The roof structure appeared to be in generally good condition except for the following:

a. The dining hall heavy timber roof truss members exhibit splitting and checking at many locations, though checking is the predominant condition (see Photos P-29 & P-30). A check is the separation of wood fibers across the annual growth rings of a piece of wood that extends partially through the cross section of the piece. A split is similar to a check but extends through the entire cross section of the piece. Splits and checks are caused by the natural in-situ drying shrinkage of the wood over time. Depending on the location, a split could reduce a connection and/or a member's load-carrying capacity.
b. The valley rafter at the bay roof on the southwest side of the dining hall has pulled away from its connection to the main rafter (see Photo P-31).

c. Termite damage was observed on the surfaces of a ridge purlin and rafter near the kitchen chimney (see Photo P-32).

C. Exterior Walls and Chimneys

The exterior wall stud framing below the windows is concealed by finishes and could not be observed. The interior faces of the main posts and wall top plates are exposed and appear to be in good condition.

a. The exterior lapped siding and trim are rotted at several locations. PRWI indicated that this is an ongoing maintenance issue (see Photos P-33 &P-34). Most of the locations were observed at the dining hall wing.
b. The tops of the propane tank screen wall planks are extensively rotted (see Photo P-35).
c. Efflorescence and cracked and chipped bricks were observed at the dining hall and kitchen chimneys (see Photo P-36). Evidence of water intrusion was noted in the Dining Hall hearth.
d. The interior faces of the main posts and wall top plates exhibit checking but this is not considered to be a structural problem.

D. Structural Condition Assessment - Photographs



Photo P-17: *Disconnected floor joist bridging*

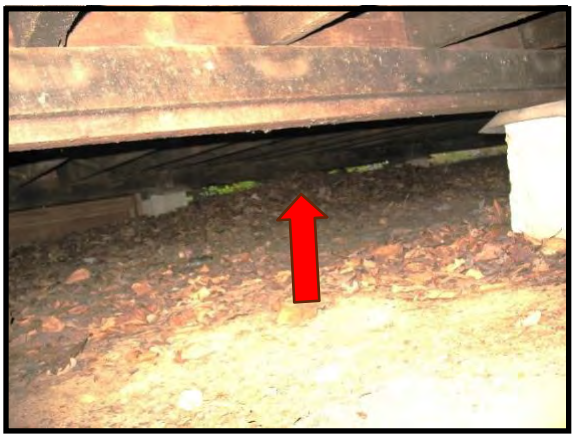


Photo P-18: *Grade elevation near bottom of floor girder*



Photo P-19: *Floor beam insect damage*

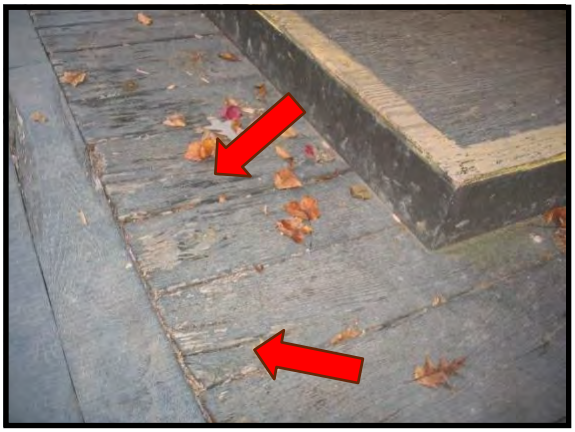


Photo P-20: *Entrance porch deck rot*



Photo P-21: *Entrance porch post rot & stair stringer bearing condition*



Photo P-22: *Girder surface rot at dining hall*



Photo P-23: *Rotted beam at loading dock*



Photo P-24: *Corroded nails at loading dock ledger*



Photo P-25: *Wasp nest on floor joist*

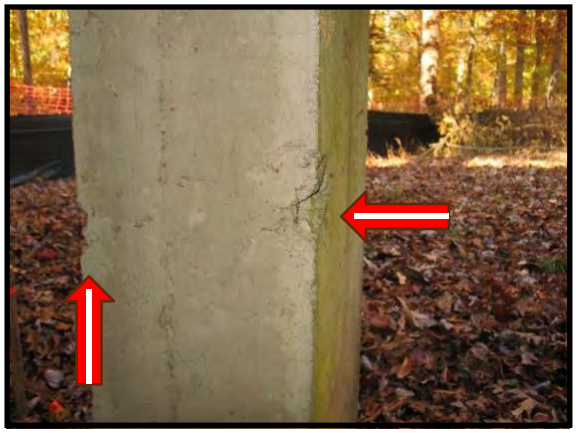


Photo P-26: *Concrete pier spalling*



Photo P-27: *Concrete pier bio-growth & rotted non-structural framing*

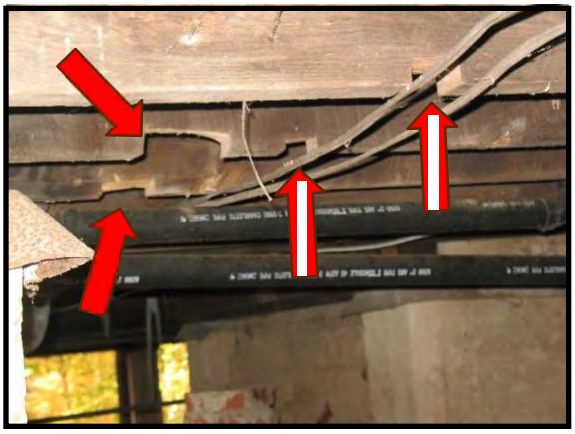


Photo P-28: *Notched kitchen floor joists*

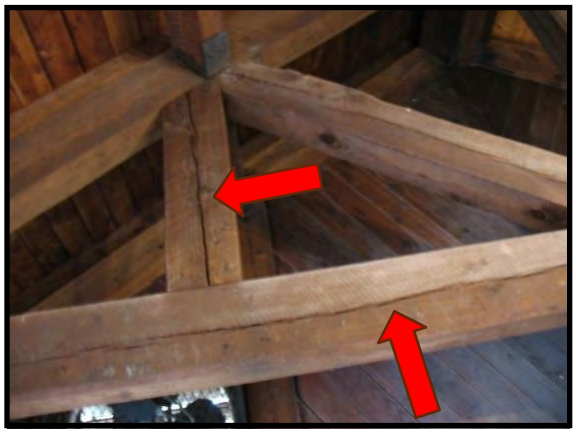


Photo P-29: *Roof truss member checks*



Photo P-30: *Roof truss member checks*



Photo P-31: *Connection of bay roof valley rafter at southwest dining hall bay*



Photo P-32: *Termite damage on kitchen roof rafter*



Photo P-33: *Rotted siding at northeast dining hall wall*



Photo P-34: *Rotted siding at northeast dining hall wall*

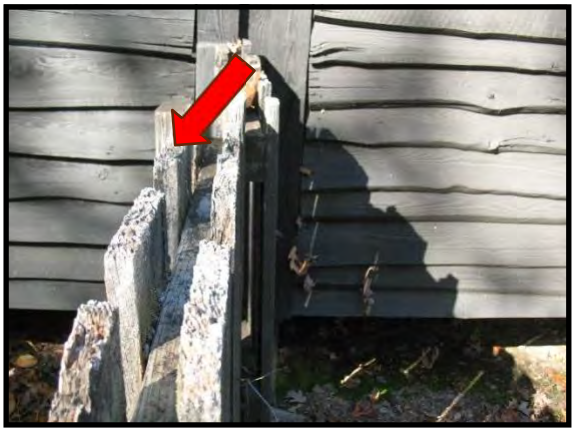


Photo P-35: *Rotted screen wall planks*

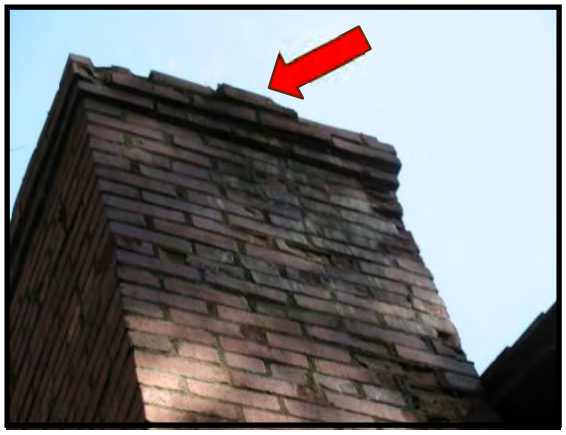


Photo P-36: *Damaged masonry at dining hall chimney*

5. Preliminary Structural Analysis

The existing building drawings and other available documentation that have been reviewed as part of this condition assessment do not specify the material properties of the concrete, steel, timber, masonry, and other miscellaneous structural components that were used to construct the building, nor is there a geotechnical report describing the site soil conditions at the time of construction or foundation recommendations.

Some assumptions about material properties can be made based on the period of construction and, in the case of the timber members, minimally invasive techniques can be used to obtain samples and obtain some information about the material.

During the initial building survey, two (2) wood samples were obtained from floor framing members for laboratory analysis to identify the wood species. The samples were identified as Southern Pine, and the laboratory report can be found in Appendix A. Determining the wood grade is beyond the scope of a preliminary analysis, but based on engineering judgement, and the observations and probing conducted during the assessment, No.1 Dense Southern Pine was assumed for the analysis.

A building code analysis was performed in accordance with the "International Building Code (IBC), the "International Existing Building Code (IEBC)," and "Minimum Design Loads for Buildings and other Structures (ASCE 7)," and it can be found in Appendix B. The preliminary structural analysis follows the "Guideline for Structural Condition Assessment of Existing Buildings" published by the American Society of Civil Engineers (ASCE). The timber analysis follows the "National Design Specification (NDS) for Wood Construction," 2018 edition.

A. Floor

Selected timber floor framing members were analyzed to determine their live load capacities. These are listed in Table 1 below.

MEMBER[1]	BUILDING AREA	SPAN LENGTH	LIVE LOAD[2] CAPACITY (PSF)
2x8 JOIST	DINING HALL	12'-2"	**97**
6x8 GIRDER (EXT.)	DINING HALL	9'-5"	**96**
6x8 GIRDER (INT.)	DINING HALL	9'-5"	**47**
6x10 GIRDER (INT.)	DINING HALL	11'-7"	**48**
2x8 JOIST	STOREROOM	11'-0"	125
2x8 JOIST	KITCHEN	9'-4"	173
2x8 JOIST	KITCHEN	13'-0"	**80**
6x8 GIRDER (EXT.)	KITCHEN	9'-6"	**119**
6x8 GIRDER (INT.)	KITCHEN	9'-6"	**61**
6x8 GIRDER (EXT.)	STOREROOM	10'-0"	**91**
6x8 GIRDER (INT.)	STOREROOM	10'-0"	**47**
2x8 JOIST	CORRIDOR	11'-0"	**65**

Table 1: *Floor live load capacities for selected floor members*
[1] "EXT." indicates "EXTERIOR;" "INT." indicates "INTERIOR."
[2] "PSF" indicates "POUNDS PER SQUARE FOOT."

Floor live load is that load over and above the load produced by the weight of the structure and other permanent or dead loads such as sheathing, finishes, and equipment. It is defined by the building Code and is dependent on the building area's use or occupancy.

The "Minimum Design Loads for Buildings and other Structures (ASCE 7)" lists the following live load requirements for this building's occupancy:

Dining Rooms - 100 p.s.f.

Kitchens (Non-residential) - 150 p.s.f.

Storage Rooms - 125 p.s.f.

Corridors - 100 p.s.f

As can be seen in "bold" in Table 1, most of the floor framing members analyzed have live load capacities that are below the Code-stipulated minimum values, though the typical dining hall joists and exterior girders are close to meeting the live load requirement.

B. Roof

The analysis of a typical dining hall rafter and purlin indicates that these members will support the code stipulated roof snow and live loads. A typical dining hall truss was chosen for analysis, which indicates that its members will also support the code stipulated roof snow and live loads except for a local overstress condition in the top chord where it connects to the bottom chord.

An additional analysis was performed to evaluate the typical purlin-to-truss connection and the typical connection between the truss chord members. The original building drawing details specify that 1-inch diameter bolts were to be used for these connections (see Figure 2); however, 7/8-inch diameter bolts were field measured at the chord member connections.

The through bolts connecting the steel purlin seat angles to the truss top chords are concealed but 7/8-inch diameter bolts were assumed for the analysis (see Figure 6). The analysis indicates that the steel seat connection to the truss chord will achieve the required capacity; however, the connection of the seat horizontal leg to the purlin could not be evaluated due to a lack of information about the lag screws shown in the detail (i.e. screw diameter and length).

In addition to the bolt diameter, other factors that influence connection capacity are the locations of the bolts with respect to the ends and edges of the connected members and each other. The "National Design Specification (NDS) for Wood Construction" dictates minimum end and edge distance and spacing requirements for bolted connections. At the truss top-to-bottom chord connections, the minimum bolt end distance requirement is not met at the bottom chord for two (2) of the four (4) bolts at several trusses (bolts B1 & B3 in Figure 7), and the edge distance requirement is not met at the top chord for two (2) bolts at any of the trusses (bolts B2 & B4 in Figure 8).

Due to these conditions, an investigation beyond the scope of a preliminary analysis will be required to fully evaluate the truss chord connections; however, it should be noted that where the minimum NDS end distance requirement is met for bolts through the bottom chord, an analysis of this portion of the connection indicates that it will not achieve the Code-required capacity.

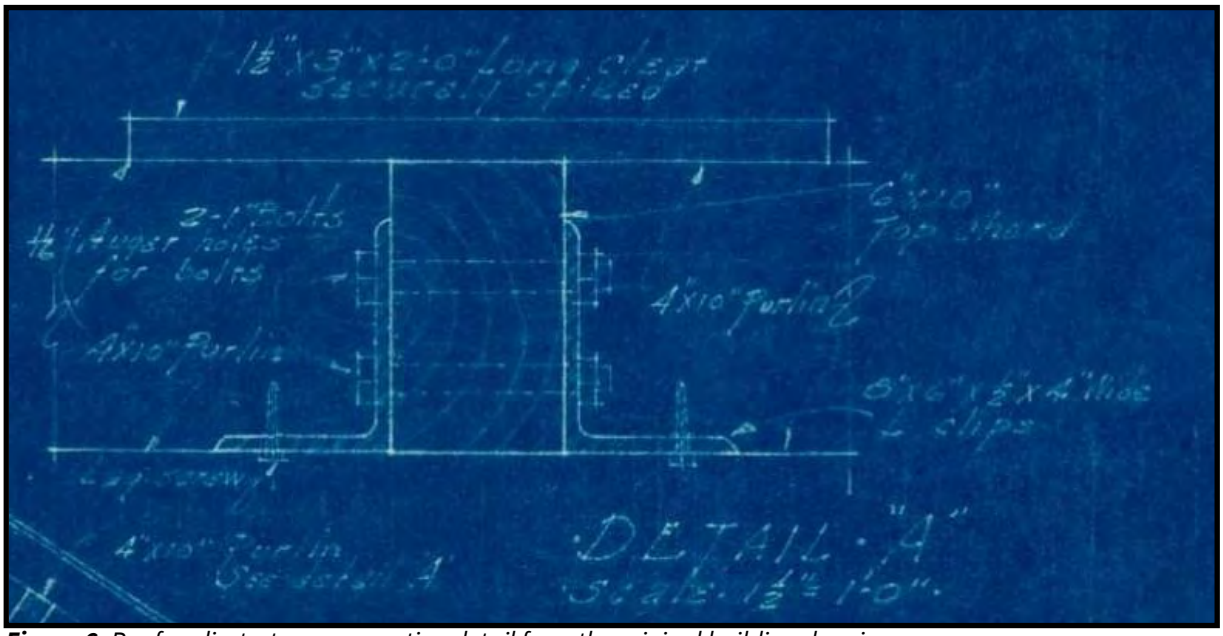


Figure 6: *Roof purlin-to-truss connection detail from the original building drawings*

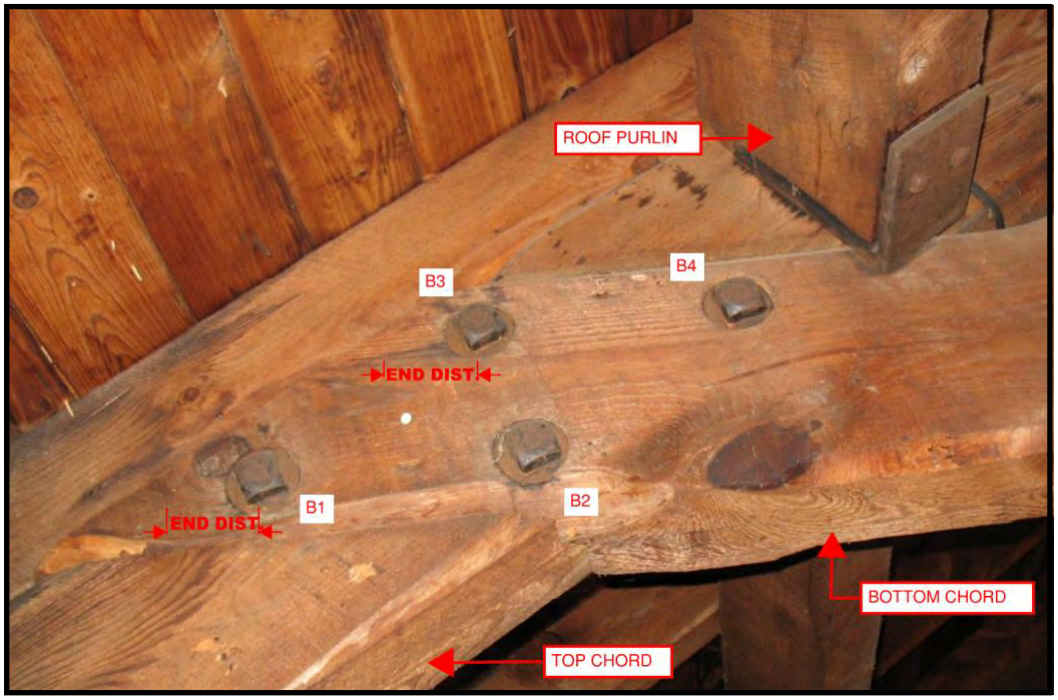


Figure 7: *Roof truss top-to bottom chord connection – bottom chord side, bolt end distance*

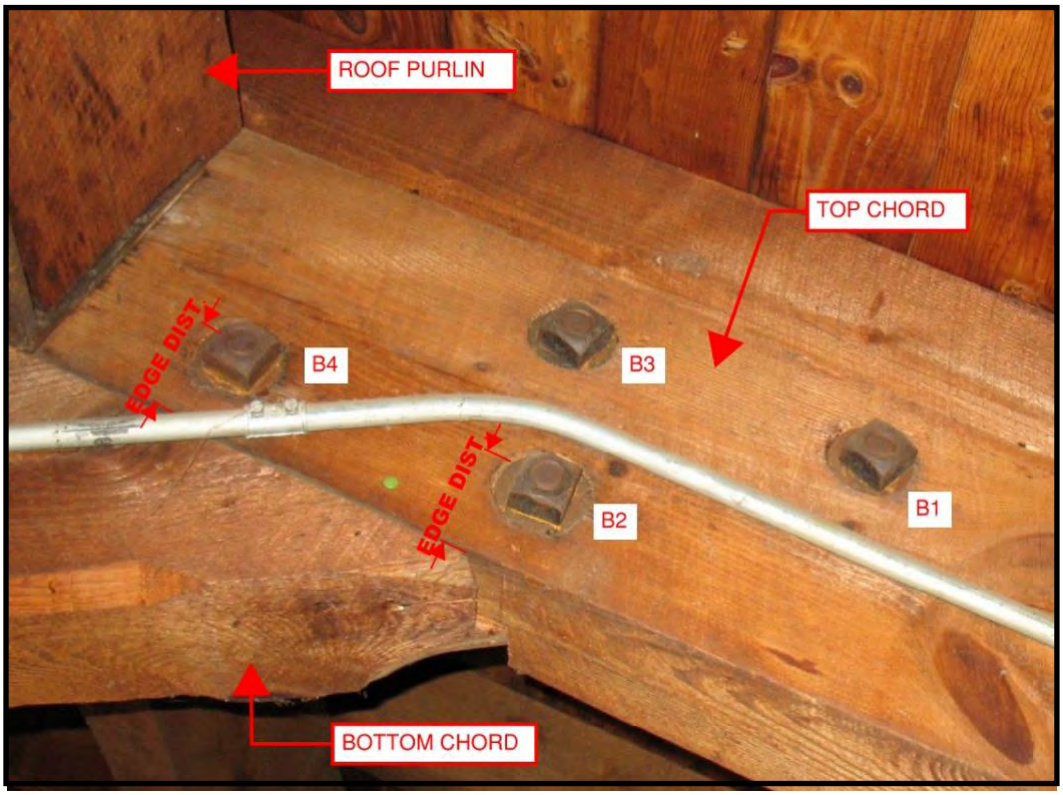


Figure 8: *Roof truss top-to bottom chord connection – top chord side, bolt edge distance*

C. Exterior Walls

The analysis of a typical exterior 4x4 wall stud and 6x8 post indicates that these members will support code stipulated roof dead, snow, live loads, and localized lateral wind loads. The analysis assumed that the wall stud framing was in good condition as it could not be observed directly.

D. Lateral load Resisting System

This portion of the analysis was limited to the identification of the lateral wind and seismic load paths through the building. The roof and floor sheathing behave as flexible diaphragms, transferring lateral forces to the exterior walls and timber floor girders. The walls behave as portal shear walls and the concrete foundation piers, which support the floor girders, cantilever vertically from spread footing foundations to resist lateral loads. The two chimneys may also be providing lateral load resistance for the building.

6. Limitations

The condition assessment report is based on limited observations of visible portions of the existing structure and probing. Demolition to uncover and assess structural members hidden by building finishes was beyond the scope of this report as was the identification of hazardous materials that might be present. The preliminary structural analysis evaluated selected typical members and components deemed to be critical to the structural capacity of the building. The structural analysis was not comprehensive because of its preliminary nature.

Appendix A

TIMBER PRODUCTS

SPECIES IDENTIFICATION REPORT

REPORT NO: 001
REPORT DATE: 15 November 2023

CLIENT: GWWO Architects
CLIENT ADDRESS: 1215 E. Fort Avenue, Liberty Building, Suite 24 Baltimore, MD 21230
SAMPLES COLLECTED FROM: Prince William Forest Cabin 3 Dining Hall
SAMPLES COLLECTED BY: Eddie Foy
LETTER OF REQUEST DATED: 31 October 2023

To analyze the samples, radial and tangential sections were prepared, and the anatomy viewed using a light microscope under 100x and 400x magnification. A cross section was also prepared and viewed using 20x.

The analysis of the wood sample sent to TP for species identification is complete:

All samples provided for analysis have been identified as hard pine (*Pinus* spp.). These samples are one of the Southern pines, unfortunately without the needles, determining the individual species is not possible, but all have been identified as being in the commodity group SYP. The anatomical features observed are recorded in Table 1.

Feature Observed	
Distinct growth rings	Present
Resin canals	Present
Abrupt transition from earlywood to latewood	Present
Fusiform rays	Present

Table 1. Anatomical features present in each sample and used for identification.

Please let us know if we can be of further help.

Best Regards,

David Jones, Phd

SIR
100 Kedron Drive Peachtree City GA 30269 770-922-8000 www.tpinspection.com
with offices in Duluth MN, Trussville AL, Vancouver WA, Langley BC Canada

Appendix B

GWWO
1215 E. Fort Ave.
Baltimore, MD
410.332.1009

JOB TITLE Cabin Camp 3 Dining Hall
PRWI
JOB NO. 23034 SHEET NO.
CALCULATED BY EGF DATE
CHECKED BY DATE

www.struware.com

CODE SUMMARY

Code: International Building Code 2024

Live Loads:

Roof	0 to 200 sf:	16 psf
	200 to 600 sf:	19.2 - 0.016Area, but not less than 12 psf
	over 600 sf:	12 psf
Minimum		20 psf
Typical Floor		100 psf
Partitions		N/A
Lobbies & first floor corridors		100 psf
Partitions		N/A
Stairs and exit ways		100 psf
Kitchens		150 psf

Dead Loads: (Maximum)

Floor	17.0 psf
Roof	14.0 psf

Roof Snow Loads:

Design Uniform Roof Snow load		=	48.3 psf
Flat Roof Snow Load	Pf	=	48.3 psf
Risk Category		=	II
Balanced Snow Load	Ps	=	48.3 psf
Ground Snow Load	Pg	=	59.0 psf
Importance Factor	I	=	1.00
Snow Exposure Factor	Ce	=	0.97
Thermal Factor	Ct	=	1.20
Sloped-roof Factor	Cs	=	1.00
Drift Surcharge load	Pd	=	
Width of Snow Drift	w	=	
Winter wind Parameter	W2	=	0.55

Earthquake Design Data:

Risk Category		=	II
Importance Factor	I	=	1.00
Mapped spectral response accelerati	Ss	=	0.17 g
	S1	=	0.04 g
Site Class		=	D
Spectral Response Coef.	Sds	=	0.140
	Sd1	=	0.062
Seismic Design Category		=	A
Basic Structural System		=	Cantilevered Column Systems detailed to conform to the requirements for:
Seismic Resisting System		=	Timber frames
Design Base Shear	V	=	0.093W
Seismic Response Coef.	Cs	=	0.093
Response Modification Factor	R	=	1.5
Analysis Procedure		=	Equivalent Lateral-Force Analysis

Rain Design Data:

Rain intensity	*i* =	7.23 in/hr
Rain Load	R =	34.8 psf

Wind Design Data:

Ultimate Design Wind Speed	112 mph
Nominal Design Wind Speed	86.75 mph
Risk Category	II
Mean Roof Ht (h)	18.0 ft
Exposure Category	B
Enclosure Classif.	Enclosed Building
Internal pressure Coef.	+/-0.18
Directionality (Kd)	0.85

GWWO
1215 E. Fort Ave.
Baltimore, MD
410.332.1009

JOB TITLE Cabin Camp 3 Dining Hall
PRWI
JOB NO. 23034 SHEET NO.
CALCULATED BY EGF DATE
CHECKED BY DATE

www.struware.com

Component and Cladding Ultimate Wind Pressures

Roof	Surface Pressure (psf)							
Area	10 sf	100 sf	200 sf	500 sf				
Negative Zone 1	-32.5	-16.1	-16.1	-16.1				
Negative Zone 2	-35.8	-23.2	-19.4	-19.4				
Negative Zone 3	-44.0	-25.1	-19.4	-19.4				
Positive All Zones	17.7	16.0	16.0	16.0				
Overhang Zone 1	-47.6	-28.3	-27.4	-26.3				
Overhang Zone 2	-50.9	-35.4	-30.7	-29.5				
Overhang Zone 3	-64.0	-39.3	-39.3	-29.5				

Overhang soffit pressure equals adj wall pressure (which includes internal pressure of 3 psf)

Parapet		Solid Parapet Pressure (psf)					
	Area	10 sf	20 sf	50 sf	100 sf	200 sf	500 sf
CASE A:	Zone 1	0.0	0.0	0.0	0.0	0.0	0.0
	Zone 2	0.0	0.0	0.0	0.0	0.0	0.0
	Zone 3	0.0	0.0	0.0	0.0	0.0	0.0
CASE B:	Interior zone :	0.0	0.0	0.0	0.0	0.0	0.0
	Corner zone :	0.0	0.0	0.0	0.0	0.0	0.0

Wall	Surface Pressure (psf)			
Area	10 sf	100 sf	200 sf	500 sf
Negative Zone 4	-21.0	-18.1	-17.2	-16.1
Negative Zone 5	-25.9	-20.1	-18.4	-16.1
Positive Zone 4 & 5	19.4	16.5	16.0	16.0

STRUCTURAL SYSTEM — RECOMMENDATIONS

1. Structural Treatment Based on the Condition Assessment

Repairs of the following deteriorated conditions are largely considered to be normal building maintenance and upkeep and are recommended.

A. Floor and Foundation

a. Repair or replace disconnected diagonal joist bridging at the dining hall floor.
b. Regrade below the northeast dining hall exterior wall, southeast of the main entrance to increase the clearance below the floor girder.
c. Remove unsound wood at the bottom of the beam below the door threshold at the dining hall entrance north of the chimney and repair the beam with an epoxy consolidant.
d. Replace rotted decking at the main entrance porch and ramp at the dining hall. Remove rotted wood at the base of the southeast entrance corner porch post and repair with an epoxy consolidant.
e. Remove rotted wood on the exterior face of the girders below the northeast wall of the dining hall near the south building corner, and below the southeast kitchen wall near the loading dock and repair the beams with an epoxy consolidant.
f. Replace the outer ply of the built-up beam along the southeast edge of the raised porch at the kitchen wing. Replace corroded ledger nails with stainless steel screws. Add new prefabricated stainless-steel connectors between the joists and supporting girder and wall.
g. Replace the railing along the southeast side of the porch. Consider replacing all rails including the ramp and stair locations. The current bolted connections of the vertical rail posts are not robust enough to resist Code stipulated guardrail loading.
h. Remove mud dauber wasp nests from the surfaces of the floor framing. Consider possible remedies to keep the wasps from nesting on the framing.
i. Fill concrete foundation pier spalls and popouts with a repair mortar.
j. Remove the rotted and termite-damaged, non-structural wood framing that is believed to have supported crawlspace screen wall siding.
k. Repair notched kitchen joists where the notches are not in compliance with the requirements of the “National Design Specification for Wood Construction (NDS).”

B. Roof

a. Reconnect the valley rafter at the bay roof on the southwest side of the dining hall to the main rafter.
b. Repair termite-damaged kitchen roof framing near the chimney. Have the entire building professionally inspected for termite activity and consider steps to prevent future termite infestation.

C. Miscellaneous Repairs

a. Replace the screen wall planks at the propane tank enclosure.

2. Structural Treatment Based on the Preliminary Analysis Results

The Preliminary Analysis, based on the current Code and assumptions about the building materials, identified deficiencies in the live load capacity of the floor framing and overstressed conditions in the roof trusses.

Option 1 – Do Nothing

Section 507 of the "International Existing Building Code (IEBC)," covering historic buildings states that, "The *code official* shall be authorized to accept existing floors and existing live loads and to approve operational controls that limit the live load on any floor." Section 1205.2 23039states that, "Conditions determined by the *code official* to be *dangerous* shall be remedied. Work shall not be required beyond what is required to remedy the *dangerous* condition."

The NPS, as the "*code official" or* "Authority Having Jurisdiction (AHJ)", may choose to accept the calculated floor live load capacities and roof truss deficiencies identified by the Preliminary Analysis with no remedial action taken.

Option 2 – Detailed Structural Analysis

Conduct a Detailed Analysis as defined in the "Guideline for Structural Condition Assessment of Existing Buildings" published by the American Society of Civil Engineers (ASCE). The starting point for the Detailed Analysis is to have the timber framing professionally graded and inspected so that the structural properties of the wood can be definitively established.

The Detailed Analysis will provide a more refined understanding of the building's structural deficiencies and their extent. The deficiencies may be remedied by reinforcing the floor and roof framing.

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MECHANICAL SYSTEM — CONDITION ASSESSMENT

PHYSICAL CONDITIONS - MECHANICAL

Restroom:

The restroom does not have an exhaust fan.

Kitchen:

The kitchen does not have any heating or cooling. Only natural ventilation from windows is provided.

There is a Type I Capture Hood above the cooking equipment in the center of the Kitchen. The associated kitchen hood exhaust fan is located above the ceiling and discharges through louvers in the dormer. There is a hood switch and fan speed controller mounted on the front of the hood. The kitchen hood has a grease trap that does not have a drain line. The International Mechanical Code states that these grease traps shall drain to an approved collection receptacle. This can be through a removable cup at the end of the grease trap. This grease trap is filled with grease and is rusted. The kitchen hood is in poor condition as there is some rust in various places in addition to the grease trap.



Kitchen Hood



Kitchen Hood Switch and Controller



Kitchen Hood Exhaust Discharge Louvers

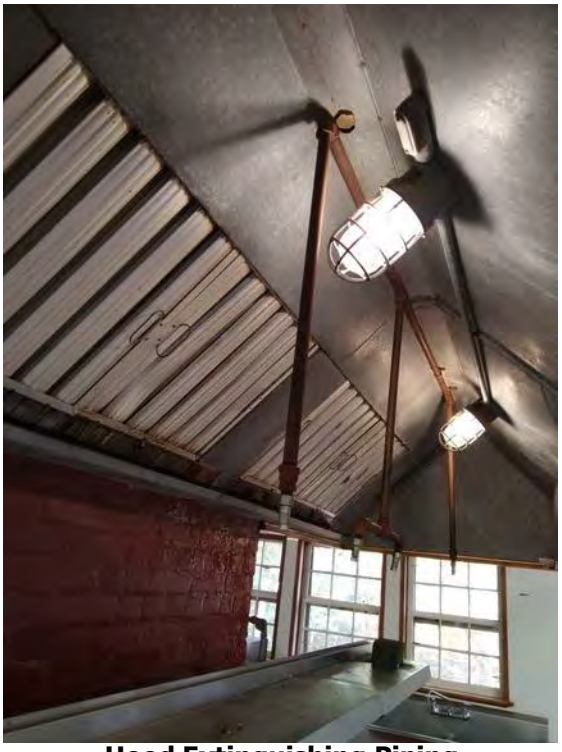


Rusted Grease Trap

The kitchen hood has a fire extinguishing system. It is Range Guard Model RG-2.5G. There is a 2.66-gallon tank mounted on the adjacent wall. This tank contains Karbaloy Wet Chemical Extinguishing Agent. This tank is piped to nozzles within the kitchen hood. This piping is black steel and in poor condition as it is rusted. The tank also has some rust. The fire extinguishing system is operated manually.



Hood Extinguishing System



Hood Extinguishing Piping

There are two propane fired oven/ranges and one propane fired oven/grill located below the kitchen hood. These cooking appliances are in fair condition. They are dirty, greasy, and have some rust. The propane piping serving these appliances is black steel. This piping is in fair condition. Each appliance has a propane regulator.



Cooking Appliances



Propane Piping and Regulator

Propane Tank:

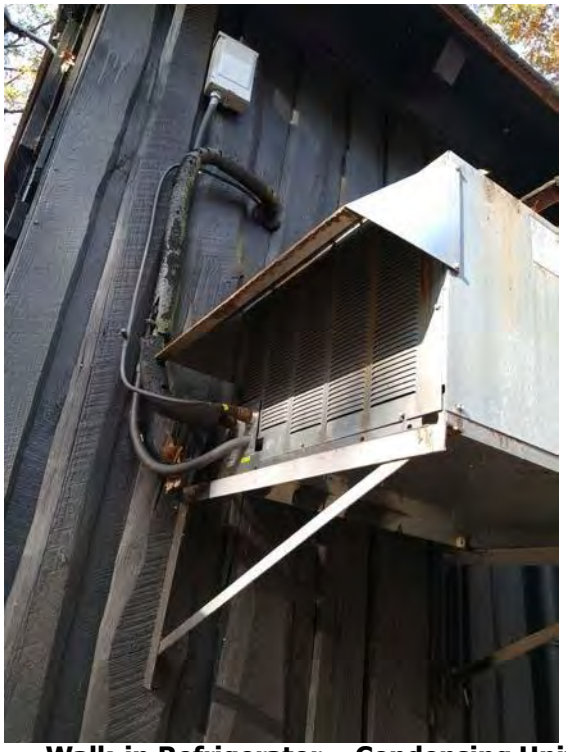
There are three vertical propane tanks located on the southeast side of the building. These propane tanks are piped to the cooking appliances.



Propane Tanks

Walk-in Refrigerator:

There is a walk-in refrigerator located in the kitchen. The condensing unit for the walk-in refrigerator is mounted outdoors on the exterior wall of the walk-in refrigerator. The condensing unit is rusted and in poor condition. The associated refrigerant piping is also in poor condition. The insulation is very deteriorated and falling off the refrigerant piping. The evaporator is located within the walk-in refrigerator and is in good condition. The cooling system utilizes R-404a refrigerant. The capacity of the cooling system is not known. It is not known when the cooling system was installed.



Walk-in Refrigerator – Condensing Unit



Walk-in Refrigerator - Evaporator

Dining Room:

The dining room is only ventilated. There is a sidewall propeller type ventilation fan on the northwest wall of the dining room and there is a sidewall propeller type ventilation fan on the southeast wall of the dining hall. Both of these fans have a louver with birdscreen on the exterior of the wall. The fans are operated manually by switches on the wall. The fans are in poor condition. The fans and cages are very rusted. There are no dampers between the fan and louver, so the fan/louver is always open to the exterior allowing for air to outdoor air to always enter the dining room. It was noted by the NPS that these fans are extremely loud when operating.



Dining Room Ventilation Fan



Dining Room Ventilation Fan Switches



Dining Room Fan Louver

MECHANICAL SYSTEM — RECOMMENDATIONS

TREATMENT ALTERNATIVES - MECHANICAL

Kitchen Hood:

The Type I Kitchen Hood is in poor condition and needs to be replaced including associated fire extinguishing system, ductwork, and fan. There are no alternatives as this is something that needs to be done. PRWI agrees with this recommendation.

A new code compliant hood will be provided. A new kitchen exhaust fan will be provided. The fan will be UL 705 listed for grease applications. It is highly recommended that the fan be easily accessible in order to routinely clean the grease. The hood and fan will be sized based on the cooking equipment beneath the hood. Welded stainless steel ductwork with fire wrap will connect the hood and fan. The hood/fan will have manual and automatic operation.

A new wet chemical hood fire extinguishing system will be provided with the hood. It will have manual and automatic operation. The extinguishing system will be contained in a wall mounted cabinet.

Walk-in Refrigerator:

The condensing unit for the walk-in refrigerator is in poor condition and the associated refrigerant piping is also in poor condition. However, the evaporator located within the walk-in refrigerator is in good condition. It is understood that the split system is still operational. It is recommended that some level of work be done to the split system. There are three alternatives.

Alternate 1: Just replace the exterior refrigerant pipe insulation. It is recommended that a weatherproof jacketing be provided to protect and extend the life of the pipe insulation. This is the preferred alternate of PRWI.

Alternate 2: Replace the entire split system and refrigerant piping. A new split system designed for the desired conditions of the walk-in refrigerator will be provided. New refrigerant piping will be provided between the outdoor condensing unit and the indoor evaporator. It is recommended that a weatherproof jacketing be provided to protect and extend the life of the pipe insulation.

Alternate 3: Remove the entire walk-in refrigerator and associated split system and provide small reach-in refrigerator(s). PRWI rejected this alternate as they requested that the walk-in refrigerator remain.

Dining Room:

It is recommended that the mechanical ventilation system be replaced. There are two alternates.

Alternate 1: Replace the mechanical ventilation system in kind. New wall mounted exhaust fans will be provided in the same locations. The louvers will also be replaced. The louvers will include an insect screen and a damper that will close when the fan is off. The fans will be manually operated. It might be

possible to also have an automatic operation, but that can be further investigated during design. This alternate is the recommendation and PRWI's preference.

Alternate 2: Provide natural ventilation via operable windows. A mechanical system may still be required if there is not enough operable window area. PRWI was not in favor of natural ventilation as they noted that it would get to hot.

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ELECTRICAL SYSTEM — CONDITION ASSESSMENT

PHYSICAL CONDITIONS - ELECTRICAL

Current Applicable Codes and Standards

Denver Service Center (DSC) Requirements
National Park Service (NPS) Requirements
NFPA 70-2023, National Electrical Code
NFPA 101-2024, Life Safety Code
ASHRAE/IES 90.1 2016
Illuminating Engineering Society (IES) Lighting Handbook – 10th Edition

Electrical Service:

Electric service is provided to the Cabin Camp 3 Dining Hall by a Prince William Electric Company (PWEC) pad-mounted transformer located in the wooded area west of the building. Secondary conductors from the transformer are routed underground to the west end of the kitchen wing. The conduit stubs up in the crawl space and terminates at a load center located on the south wall of the closet. The power capacity appears adequate for the use of the Dining Hall. The majority of the cooking equipment is currently fueled by liquid propane tanks. Electrification of this equipment may result in an electric service upgrade, which will increase the amperage capacity to enable the building to handle a higher electrical load.

Load Center:

Load Center CC3 is a Cutler-Hammer, 240/120V, 1-phase, 3-wire load center with a 200-amp main circuit breaker and 42 poles. There are ten available spaces. It serves all loads in the building including the following:

- Receptacles – interior convenience and kitchen appliances, and exterior pole
- Lighting – interior kitchen and dining room areas, exterior building-mounted and pole
- Kitchen equipment – walk-in refrigerator and freezer, hood exhaust fans, food warmer
- Mechanical equipment – hot water heater, exhaust fans

The load center is not dated but is in fair condition despite its assumed age. There are minor areas of rust. It should be replaced for the longevity of the renovation.

Grounding and Bonding:

An insulated ground conductor from the load center is observed in the crawl space below the load center. It travels down the adjacent wood beam to a single buried ground rod in earth.

Interior Branch Circuits and Wiring Devices:

Branch Circuits:

Branch circuit wiring leaves the load center in a combination of electrical metallic tubing (EMT) conduit, metal clad (MC) cable, and non-metallic sheathed (NM) cable (typically referred to as Romex). It appears that the metal conduit system and NM cabling is used for devices provided under the original construction. The MC cable circuits generally appear to be installed for newer devices throughout the kitchen and dining room wings.

Routing is typically surface mounted in the crawl space and up through walls or exposed through the attic space. Wiring in the kitchen is primarily concealed within walls and ceilings. Newer devices are surface mounted. Exposed metal conduit is provided in the storeroom for the lights and receptacles. The dining room circuits are routed through the attic space and are surface mounted in conduit and raceway systems to all lighting and receptacle devices.

Non-metallic sheathed cable (Romex) is no longer permitted by NPS guidelines. MC cable is also not preferred, but exceptions are often allowed due to the nature of routing to locations within historic fabric.

Wiring Devices:

Receptacles in the kitchen are primarily recessed for devices provided under the original construction. These have plastic cover plates. Several receptacles have been added that are surface mounted and have stainless steel cover plates.

The wiring devices in the dining room wing are all surface mounted to the perimeter walls and have metal cover plates painted to match the wall surface.

The receptacles appear to be in good condition but are showing signs of age. No damaged cover plates or exposed wiring was observed. GFI type receptacles are not installed throughout the kitchen as required by the NEC.

Interior Lighting and Controls:

There are limited luminaire types withing the building. The kitchen has eight 8-foot, surface-mounted strip luminaires with four linear fluorescent lamps. A ceiling-mounted lamp socket holder is located at the west end of the kitchen. The restroom and closet each have a similar lamp socket style fixture. Four ceiling-mounted lamp socket holders are located in the storeroom. Each of the socket holders have been retrofitted with an LED bulb. The dining room wing is illuminated by five historic chandeliers that each have four lamp sockets retrofitted with LED bulbs.

Control is by local toggle switches located within each space. Basic toggle switches to control the lighting in each space is no longer allowed by energy codes. NPS has strict standards for energy savings and lighting controls including occupancy sensing.

Emergency and Egress Lighting:

There are limited emergency and egress lights in the building. A single emergency battery unit (EBU) with two aimable heads is located at the west end of the kitchen near the exterior door. In the dining hall, a similar EBU is mounted to the structural beams in the middle and north ends. The location of these devices would not provide full coverage along egress pathways leading to exits.

Two thermoplastic exit signs with red letters are provided at the west end of the kitchen leading to the southwest exterior door. The dining room has an exit sign above the east double door and the two single doors at the north end of the building.

The wiring to the exit signs and EBU's in the dining room are spliced from existing receptacle boxes, which is a violation of the NEC. The exit signs are dirty and show signs of deterioration.

Exterior Branch Circuits and Wiring Devices:

Branch Circuits:

There is limited wiring on the exterior of the Dining Hall. The porch east of the dining room wing is fed from a surface-mounted MC cable and transitions to EMT conduit at the first light fixture junction box.

Wiring Devices:

There are limited wiring devices on the exterior of the Dining Hall. A surface-mounted receptacle is located on a light pole east of the building. It is GFI protected, but not provided with a weatherproof, while-in-use cover. A duplex receptacle is located on the porch east of the dining room wing. It is not GFI protected or provided with a weatherproof, while-in-use cover.

Exterior Lighting and Controls:

There are limited luminaires on the exterior of the building. The southwest exit of the kitchen wing has a vapor tight socket luminaire adjacent to the door. It is controlled by a toggle switch just inside the door. Above the door is a large arm-mounted LED area luminaire. It did not turn on with a switch so is assumed to have a photocell or is non-functioning.

The porch east of the dining room wing has two socket luminaires with two aimable heads. One is located above the double door entry and the other is located above the accessible ramp. Two toggle switches are located on the porch to control these lights.

Telecommunications/Data Systems:

A telephone network interface boxes is located at the southwest corner of the kitchen wing, near the electric service entrance. The box is in poor condition and several cables are cut. It is assumed there is no active service to the building.

Inside the southwest entry is a non-functioning telephone and a small interface box. A single cable is routed from the box and is surface mounted to the south wall of the kitchen towards the dining hall. Once in the dining hall wing, the cable is surface mounted to the west wall to single telephone outlet. No other telecommunication outlets were observed.

Intrusion Detection System:

No intrusion detection system or devices were observed in the building.

Lightning Protection System:

There is no lightning protection system on the Dining Hall building.



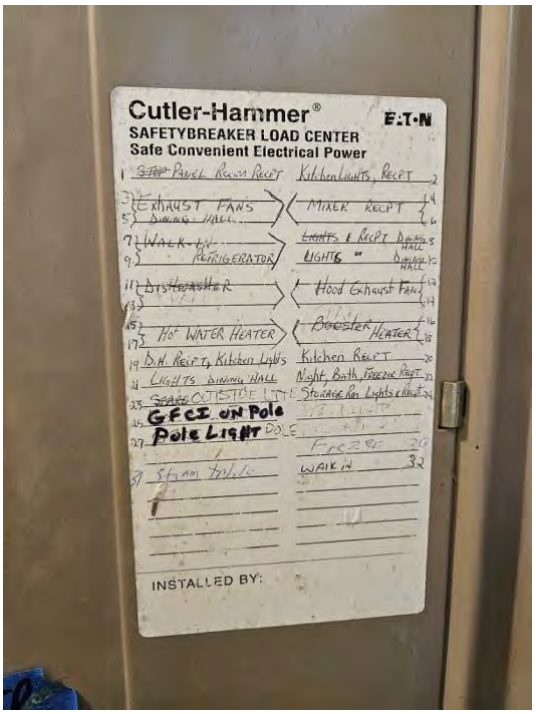
Service Transformer



Conduit Stub-Up to Load Center



Load Center



Load Center Circuit Directory



Load Center Grounding



Attic Type NM Wiring



Typical Kitchen Recessed Device



Typical Dining Room Surface Device



Storeroom Lighting



Typical Kitchen Lighting



Dining Room Switches



Typical Dining Room Lighting



Emergency Battery Unit



Typical Exit Sign



Exterior Pole Receptacle



Porch Receptacle and Light



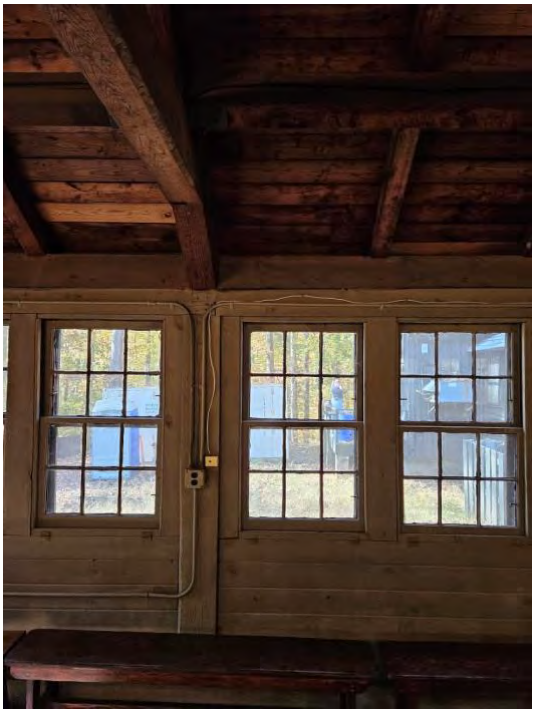
Porch Light



Kitchen Wing Exterior Lighting



Communications Network Box



Telecom Outlet and Wiring in Dining Room

ELECTRICAL SYSTEM — RECOMMENDATIONS

TREATMENT ALTERNATIVES - ELECTRICAL

Electrical Service:

The existing 240/120V, 1-phase, 3-wire, 200-amp underground service to the Cabin Camp 3 Dining Hall is adequate and will not require alterations. The existing kitchen equipment that operates on liquid propane fuel will not be updated to electric so a service heavy-up will not be required.

Load Center:

The 240/120V, 1-phase, 3-wire, 200-amp main circuit breaker load center is in fair condition despite some signs of rust and aging. There are two alternatives.

Alternative 1: Leave existing load center in place and replace in the future as it ages and rusts further. There are ten available spaces to provide power to new loads if required. It is assumed circuit breakers will be available despite the age of the load center. It may at least need to be relocated to accommodate interior architectural renovations. This is the preferred alternative.

Alternative 2: Replace the existing load center in the same place or to relocated area. This will provide a new load center that the project will not have to worry about rust or finding replacement parts if issues arise in the future.

Grounding and Bonding:

In either Load Center alternative above, the service entrance grounding system will need to up updated to meet NEC requirements. The single ground rod will be replaced with two 10-foot ground rods spaced ten feet apart. A new grounding electrode conductor from the load center ground bus will be connected to the ground rods.

Interior Branch Circuits and Wiring Devices:

Branch Circuits:

Wiring is primarily concealed in building finishes in the kitchen area and is surface mounted in the dining room. Branch circuits consist of single conductors in EMT conduit, MC cable, and NM (Romex) cable. There are three alternatives.

Alternative 1: Replace Romex and MC cable wiring with EMT conduit (Romex is not permitted per NPS standards and is prohibited by NEC when installed exposed).

Alternative 2: Replace Romex wiring (MC cable is permitted by NPS where accessibility limits installation of rigid conduit).

Alternative 3: Provide arc fault circuit interrupter (AFCI) circuit breakers for 120-volt, 20-amp branch circuits as an additional fire prevention measure.

Alternative 1 is the preferred alternative. Alternative 3 will also be considered, as we will have to determine if the existing circuit breakers can be replaced with AFCI type.

Wiring Devices:

Wiring devices throughout the building are in good condition, showing some signs of age. GFI type receptacles are not installed throughout the kitchen as required by the NEC. These will be the only devices replaced as part of this project.

Interior Lighting and Controls:

There are limited luminaire types withing the building. Linear LED tubes are in kitchen area (exposed lamps), and LED bulbs are located in the dining room chandeliers and other rooms. Toggle switches provide control throughout the building. There are two treatment alternatives.

Alternative 1: Replace kitchen lighting with lensed LED luminaires suitable for food service areas. Provide lighting controls to meet energy code/NPS requirements to replace toggle switches. This is the preferred alternative. Occupancy control will be added to small storage rooms only. The kitchen will use an exception for safety.

Alternative 2: Provide supplemental dining room lighting in addition to chandeliers.

Emergency and Egress Lighting:

The quantity and placement of existing emergency battery units (EBUs) and exit signs are deficient, do not provide full coverage, and are in poor condition. The wiring is spliced from existing receptacle circuit which is an NEC violation. There are three alternatives.

Alternative 1: Provide new EBUs and exit signs along egress routes. Feed from unswitched hot leg of branch circuit serving general lighting in the same room. This is the preferred alternative.

Alternative 2: Provide a central battery inverter to energize select luminaires along egress routes.

Alternative 3: Provide a small generator and emergency panel for backup loads including egress lighting.

Exterior Branch Circuits and Wiring Devices:

Branch Circuits:

There is limited wiring on the exterior of the Dining Hall. It will remain for connection to existing devices.

Wiring Devices:

Placement of existing receptacle outlets is limited to the east porch and parking lot pole. The porch receptacle is a non-GFCI device type and is not code compliant. There are two alternatives.

Alternative 1: Replace existing receptacles and associated boxes with GFCI receptacles with while-in-use covers. This is the preferred alternative.

Alternative 2: If not needed, remove receptacle outlet devices and conduit from exterior.

Exterior Lighting and Controls:

Exterior lighting is limited to the east porch and kitchen wing exterior doors. Manual toggle switches inside the building control each light. There are three alternatives.

Alternative 1: No changes. Make sure each has an LED bulb. This is the preferred alternative.

Alternative 2: Add to building lighting control system (scheduling, photocell).

Alternative 3: Provide additional lights around the perimeter of the building for added security.

Telecommunications/Data Systems:

A nonfunctioning network box, phone, and phone jack are located in the building. There are two alternatives.

Alternative 1: Provide a cellular dialer for monitoring the proposed fire alarm system. Remove existing phone and jacks. This is the preferred alternative.

Alternative 2: Provide additional phone outlets throughout the building.

Intrusion Detection System:

No intrusion detection system or devices were observed in the building. There are two alternatives.

Alternative 1: No intrusion detection system will be added to the building. This is the preferred alternative.

Alternative 2: Add a small intrusion detection system (keypads, motion detectors, door and window contacts, glassbreak detectors) to provide a level of protection to the building and its contents from potential theft or vandalism.

Lightning Protection System:

There is no lightning protection system on the Dining Hall building. There are three alternatives.

Alternative 1: Perform a Lightning Risk Assessment to determine if the Park would like to pursue the installation of a lightning protection system as part of a future phase of work. This detailed NFPA 78- risk assessment will determine the level of risk of injury or damage due to lightning based on location, height, historical lightning frequency, and other factors. This is the preferred alternative.

Alternative 2: Provide a complete lightning protection system on the roof of the building. Components will include roof-mounted air terminals, lightning conductors, ground rods, surge protection, and connection to the service ground bar.

Alternative 3: Do nothing. Leave the structure as is without a lightning protection system or analysis.

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PLUMBING SYSTEM - CONDITION ASSESSMENT

PHYSICAL CONDITIONS - PLUMBING

Domestic Water:

The incoming domestic water is on the northwest end of the kitchen. The incoming service has a shutoff valve outdoors below grade. There is also a valved and capped spare incoming domestic water service. The domestic water piping is routed exposed below the building to all of the plumbing fixtures. The domestic water piping is copper and is not insulated. It is in fair condition. The domestic water gets shut off to the building during the winter.



Incoming Domestic Water Service

Domestic Hot Water:

There is a 6kw electric domestic water heater with 120 gallons of storage capacity located in the storeroom behind the kitchen. This water heater serves the fixtures in the kitchen. The water heater was installed in 2011 and is in fair condition. The life expectancy for a water heater is 10-12 years; therefore, the water heater is just at the end of its life expectancy. The water heater does not have a drain pan beneath it. The relief valve just discharges to the floor. The domestic water piping is copper, uninsulated, and in fair condition.



Domestic Water Heater

Sanitary System:

The sanitary for the water closet and lavatory drops down below the floor and straight down to below grade. The piping above the floor is PVC and the piping below the floor is cast iron. The cast iron piping is rusted and in poor condition.

The sanitary piping from the kitchen fixtures collects below the building exposed and drops down below grade. This piping discharges into a grease interceptor. The grease interceptor is currently being replaced as noted by NPS staff and observed on site. This piping is cast iron. It is rusted and in poor condition. It also appears that some of the piping is not properly sloped downward. One section actually appears to slope upwards. This piping also doesn't appear to be properly supported, and instead, sits on a couple of brick piers. There are not enough supports and some of the piping is sagging.

The vent pipe for the 3-compartment sink and hand sink in the kitchen runs up the exterior southeast wall where it then terminates. The water closet and lavatory in the restroom are vented by an air admittance valve. It is not known if the floor drains or 2-compartment sink are vented.



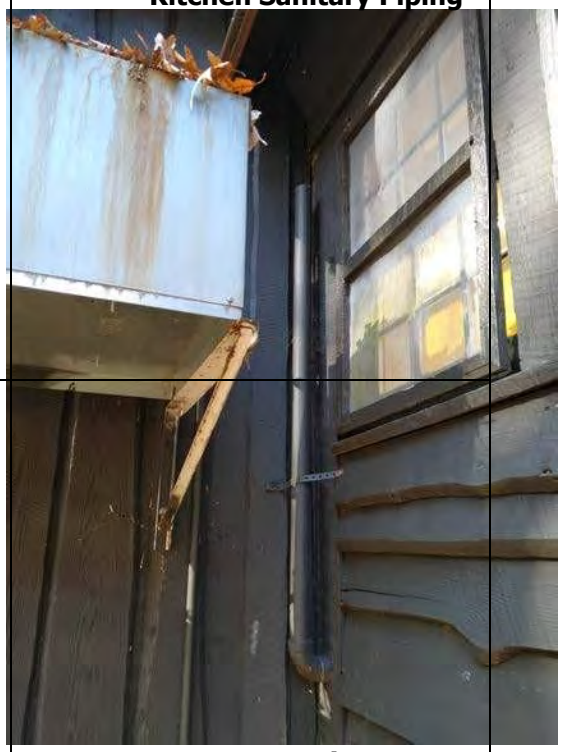
Sanitary Piping from Restroom



Kitchen Sanitary Piping



Sanitary Piping Sloped Up



Vent Pipe



Air Admittance Valve

Storm Water System:

There is no roof drainage except the overhang at the northeast entrance to the dining room. There is a short section of gutter on the overhang in this area. There is no downspout.



Gutter at North East Entrance

Plumbing Fixtures:

The restroom has a floor mounted water closet with manual flush valve and a wall mounted lavatory with manual faucet. These fixtures are in fair condition. They are mostly just dirty.

The kitchen has a vitreous china wall mounted hand sink with manual faucet, stainless steel 3-compartment sink with two manual faucets, and a stainless steel 2-compartment sink with a manual faucet. These fixtures are in fair condition. The 2-compartment sink drains have an indirect connection to the grease sanitary system. However, it does not appear that the grease sanitary lines serving this sink is vented. The 3-compartment has a direct connection to the grease sanitary system, however it is required to be indirect.

There are two floor drains located in the middle of the kitchen. These floor drains are small and made of chrome. They are in poor condition. They are dirty and dented. They do not appear to be a heavy enough duty for foot traffic. It does not appear that the floor drains are vented.

There is a polished chrome hose bibb adjacent to the 3-compartment sink, which is in good condition.

There is an exterior drinking water fountain on the northeast corner of the site. This drinking fountain is in fair condition.

There is a set of capped sanitary and domestic pipes adjacent to the 3-compartment sink. It is assumed that at some point there was a fixture here that has since been removed.



Water Closet



Lavatory



Hand Sink



3-Compartment Sink



3-Compartment Sink Drain



2-Compartment Sink



2-Compartment Sink Indirect Connections



Floor Drain



Hose Bibb



Drinking Water Fountain

PLUMBING SYSTEM — RECOMMENDATIONS

TREATMENT ALTERNATIVES - PLUMBING

Domestic Water Piping:

All of the domestic water piping will be replaced. The new piping will be copper. The new piping will be sloped back to a drain valve(s) to allow for the system to be completely drained and winterized. It is recommended that the exterior piping below the building be insulated and protected with a PVC or metal jacket rated for the outdoors. This will better protect the piping from the elements allowing the piping to last longer, prevent condensation on the piping, and better maintain the water temperature in the piping.

Domestic Water Heater:

The domestic water heater is past its expected life, but still in fair condition. It is not critical to replace the water heater immediately, but it will need to be replaced at some point in the near future. It is always recommended to be proactive with replacing a water heater to avoid failure/leaks. It would make sense to replace under this project however there are three alternates.

Alternate 1: Leave the water heater as is. However, this is not recommended. There could be a risk of the water heater leaking if it fails and/or not having hot water unexpectedly. Without having a drain pan there would be no protection to the building from leaking water.

Alternate 2: Leave the water heater as, but add a drain pan beneath it and pipe the relief drain to the exterior. However, this is not recommended. There could be a risk of the water heater leaking if it fails and/or not having hot water unexpectedly. Although the drain pan would at least provide some level of protection to the building against damage if there was a small leak.

Alternate 3: Completely replace the water heater. This is the recommended alternative and PRWI's preference. The new water heater could either by an electric tank type water heater or a propane fired tankless water heater. PRWI indicated a preference for a propane fired tankless water heater. If an electric tank type water heater is provided, it would likely be similar size to the existing. A drain pan would be provided beneath it and the relief valve would be piped to the exterior. If a propane tankless is provided it will not need a drain pan, but would still have a relief valve piped to the exterior. The propane tankless water heater would also need a combustion air intake and flue that would need to terminate through the roof. New propane piping would be provided from the propane tanks to the tankless water heater. The tankless would be much smaller physically than the tank type. Both options would include an expansion tank.

Sanitary System:

The sanitary system consists of the sanitary piping, grease sanitary piping, and sanitary vent piping.

Sanitary Piping:
The sanitary piping only serves the water closet and lavatory. These fixtures are likely being replaced in a new location, so this associated sanitary piping will be replaced and routed to wherever the new fixtures are.

Grease Sanitary Piping:
The grease sanitary piping is in very poor condition and needs to be completely replaced. The piping should be properly supported and sloped per code. There are no alternatives as this is something that needs to be done. PRWI agrees.

3-Compartment Sink Drain Piping:
A floor sink that is connected to grease sanitary needs to be provided under the 3-compartment sink so that the sink drain can have an indirect connection. There are no alternatives as this is something that needs to be done. PRWI agrees.

Sanitary Vent Piping:
New sanitary vents will be provided for the fixtures in the restroom since they will likely be replaced in a new location. The 2-compartment sink and the floor drains are not currently vented. They need to be vented per code. There are no alternates as this is something that needs to be done. PRWI agrees. A sanitary vent pipe that terminates to the exterior or an air admittance device will need to be provided for these. A sanitary vent pipe terminating to the exterior would be ideal, but if for some reason there is not space for a vent pipe, an air admittance device can be provided instead. The air admittance device would need to be accessible for servicing. The venting method would be determined during design.

Plumbing Fixtures:

Restroom:
The existing restroom is going to be reverted back to its original historic layout. None of the plumbing fixtures within this restroom will be operational as this restroom will be for interpretation and viewing only. The toilet will be replaced with a toilet from that era. The NPS has a toilet from that era that they will provide. The existing sink will be moved to its original location. The existing shower will be uncovered. All piping serving this restroom will be removed. The fixture drains will be capped.

A new operational restroom will be provided in a new location. The exact location will be determined further into design. This restroom will include a floor mounted water closet with a flush valve and a wall mounted lavatory. It will need to be determined if manual or automatic flush valves and faucets are desired. New domestic water piping and sanitary/vent piping will be provided to this new restroom.

Kitchen Sinks:
The kitchen sinks can remain.

Kitchen Floor Drains:
The two floor drains in the kitchen are dirty and dented. They do not appear to be a heavy enough duty for foot traffic.

Alternate 1: Leave the existing floor drains as is. This is not recommended. The reason for leaving them may be that it would be too difficult to replace without redoing the entire floor. But it is not anticipated that this would be the case.

Alternate 2: Replace the floor drains with drains rated for kitchen use. This is the recommendation and PRWI's preference.

Mop Sink:
A floor mounted terrazzo mop sink will be provided. The exact location will be determined further in design. New domestic water piping and sanitary/vent piping will be provided to this new restroom.

FIRE PROTECTION SYSTEM — CONDITION ASSESSMENT

PHYSICAL CONDITIONS – FIRE PROTECTION AND LIFE SAFETY

Current Applicable Codes and Standards

Denver Service Center (DSC) Requirements
National Park Service (NPS) Requirements
International Code Council (Per the Denver Service Center)

- 2024 IBC, Including Appendices (International Building Code)
- 2024 IEBC, Including Appendices (International Existing Building Code), Chapter 12, Historic Buildings
- 2024 IFC, Including Appendices (International Fire Code)

National Fire Protection Association Codes and Standards

- NFPA 10-2022, Standard for Portable Fire Extinguishers
- NFPA 13-2022, Standard for the Installation of Sprinkler Systems
- NFPA 17A-2024, Standard for Wet Chemical Extinguishing Systems
- NFPA 25-2023, Standard for the Inspection, Testing and Maintenance of Water-Based Fire Protection Systems
- NFPA 70-2023, National Electrical Code
- NFPA 72-2022, National Fire Alarm and Signaling Code
- NFPA 96-2024, Standard for Ventilation Control and Fire Protection for Commercial Cooking Operations
- NFPA 101-2024, Life Safety Code
- NFPA 241-2022, Standard for Safeguarding Construction, Alteration, and Demolition Operations
- NFPA 914-2023, Code for the Fire Protection of Historic Structures
- All other NFPA codes and standards, including recommended practices

NECA 305 2018, Standard for Fire Alarm System Job Practices

Historical Code Criteria and Standards – Year Constructed: 1937
NFPA 70-1935 National Electrical Code.
NFPA 101-1936, Building Exits Code.

Building Data
Occupancy Classification and Use

- IBC Section 303.3, Group A-2, Assembly – Banquet Hall/Dining Facility/Mess Hall
- Occupant Load – 157 persons (posted)

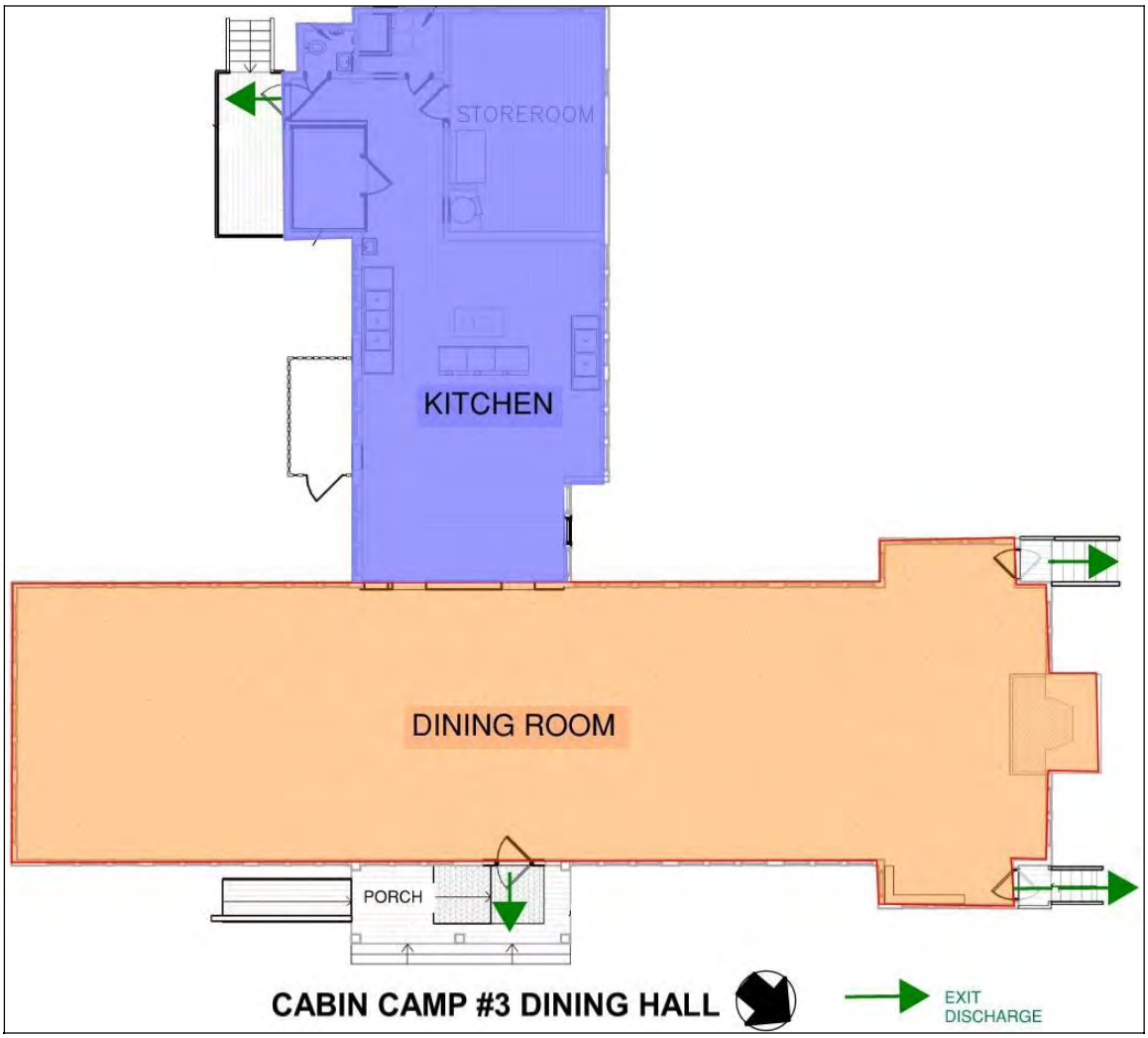
Number of Stories:	1 There is an attic above the kitchen wing.
Height	+/-15 Ft.
Building Area	3,560 Sq. Ft.

Description of Facility

Cabin Camp 3 Dining Hall is a 3560 SF one-story wood-framed building. The building is set on concrete pier foundations. Spaces include a dining room, a commercial kitchen, utility closet, kitchen storage areas, walk-in refrigeration and freezer units, and a toilet room. There is an attic area located over the kitchen. The exterior of the building consists of a combination of vertical and horizontal waney board used as exterior siding. The roof is wood framed and topped with Enviroshake roof shingles.

The building was constructed in 1937, before construction types were officially outlined, however, the building closely resembles Type IV. Interior walls are not fire rated.

The building is T-shaped. The main section of the building, the dining room, runs northwest to southeast and measures approximately 93 feet in length and 25 feet in width. A southwest wing (kitchen) is centered on the main section and measures approximately 22 feet in length and 52 feet in width. A brick fireplace is centered on the northwest end of the dining room section, and a 19'x7' covered porch is centered on the northeast façade of the dining room.



Life Safety and Fire Protection Systems

Means of Egress:

Three exits serve the main dining room wing of the building. The exits are located as follows:

- Northeast façade – door has round knob hardware and an inner screen door that swings inward, against the direction of egress. The door opens to the main entry porch.
- Northwest façade - two single doors (one on each side of the fireplace). The doors discharge directly to the exterior. Each door is secured from the inside by a barrel bolt, and each door has an inner screen door that swings inward, against the direction of egress. Each screen door is secured from the inside with an eye hook. These doors open to stairs.

One exit serves the kitchen wing of the building. The exit is located on the southeast façade of the wing.

Exit Signs:

The exits are marked with thermoplastic exit signs with red lettering. The internally illuminated exit signs receive normal power from branch circuits and emergency power from integral batteries.

Means of Egress Illumination

Means of egress illumination under normal power is provided throughout the building by ceiling mounted luminaires as follows:

- Kitchen - 8-foot long, surface-mounted strip luminaires with linear LED retrofit fluorescent lamp replacements.
- Support Spaces (toilet room, closets, storeroom) - Ceiling-mounted screw-in lamp holders with LED bulbs.
- Dining Room – Chain suspended chandeliers that each have four lamp sockets retrofitted with LED bulbs.

Exit discharge lighting under normal power is provided by building-mounted luminaires.

- Dining Room Porch Exit – Northeast Façade - Floodlights.
- Dining Room Exits – Northwest Façade - There are no luminaires located at these doors.
- Kitchen Wing Exit– Southeast Façade - Vapor tight wall mounted luminaire with wire guard and floodlight.

Emergency Lighting:

In the event of normal power supply failure, emergency egress illumination is provided in the interior of the building by wall-mounted, battery-operated emergency lighting units. Locations of the units appears to be inadequate. During the site visit, we tested some of the units by pressing the push-to-test buttons and the units did not illuminate. The units are also powered from the receptacle branch circuits. If a lighting branch circuit breaker is de-energized, the units will not sense the loss of power, so the area will be subject to darkness.

Emergency lighting is not provided at the exit discharges. The building-mounted luminaires located on the exterior of the building are not provided with emergency power.

Sprinkler Systems

The building does not have a sprinkler system.

Kitchen Hood Fire Suppression System

A hood suppression system with Karbaloy wet chemical extinguishing agent is located in the kitchen. The inspection tag indicates that the system was last inspected in October of 2023.

Fire Extinguishers

Fire extinguishers are located in the following areas

- Kitchen southwest wall– Class A-B-C. The inspection tag indicates that the fire extinguisher was last inspected in October of 2022.
- Kitchen northwest wall – Class K, 6-liter tank. The inspection tag indicates that the fire extinguisher was last inspected in June of 2020.
- Dining room northwest wall, adjacent to the fireplace. Class A-B-C. The inspection tag indicates that the fire extinguisher was last inspected in November of 2022.
- Dining room northeast wall, in close vicinity to the porch exit door. Class A-B-C. The inspection tag indicates that the fire extinguisher was last inspected in May of 2022.

Fire Alarm System

The building does not have an automatic fire alarm system.

Smoke Detection

Smoke alarms are located in the following areas:

- Kitchen ceiling near the point where the kitchen wing intersects with the dining room.
- Dining room northwest, mounted to the vertical face of the truss
- Dining room southeast, mounted to the vertical face of the truss

Noted Areas of Concern

Sprinkler System -
The building is not fully sprinkler protected. Because the fire area has an occupant load greater than 100, consideration should be given to installing an automatic sprinkler system to comply with IBC 903.2.1.2, sprinkler requirements for Group A-2 occupancies.

Fire Extinguishers –
At the time of the survey (10/30/2023), tags on two of the fire extinguishers indicated that the annual fire extinguisher test had not been completed.

Fire Alarm System –
While a fire alarm system is not required in Group A occupancies with an occupant load under 300 (IBC 907.2.1), a fire alarm system with automatic initiating devices and notification appliances should be considered.

Carbon Monoxide Detection –
The kitchen equipment operates on liquid propane and there is a wood burning fireplace in the dining room. Carbon monoxide detection and alarms should be installed in these areas.



Northwest Façade Door with Barrel Bolt



Northwest Façade Screen Door with Eye Hook



Northwest Dining Room Door with Exit Sign



Northwest Façade Screen Door and Exterior Door



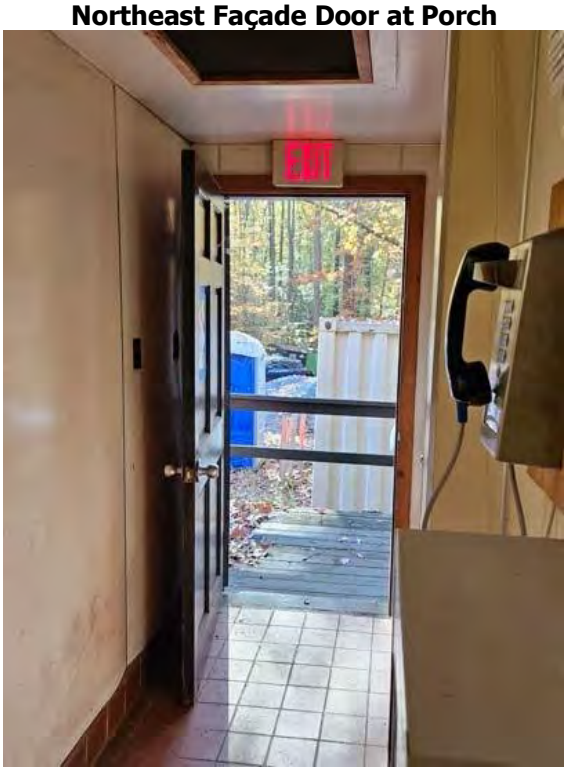
Northwest Façade Open Riser Stair



Northeast Façade Door at Porch



Kitchen Wing Exit Door



Kitchen Wing Exit Door



Vapor Tight Luminaire at Kitchen Exit



Floodlight – Kitchen Wing – Southeast Elevation



Floodlights at Dining Room Porch



Floodlights at Dining Room Porch Exit Door



Typical Exit Sign



Typical Emergency Battery Unit



Emergency Battery Unit in Dining Room



Kitchen Hood Suppression System Nozzles



Class K Fire Extinguisher in Kitchen



Kitchen Hood Suppression System



Class ABC Fire Extinguisher in Kitchen



Class ABC Fire Extinguisher in Dining Room Adjacent to Fireplace



Fire Extinguisher in Dining Room Adjacent to Porch Exit



Smoke Alarm – Kitchen Ceiling



Smoke Alarm in Dining Room



Smoke Alarm in Dining Room



Posted Occupancy Load

FIRE PROTECTION SYSTEM — RECOMMENDATIONS

TREATMENT ALTERNATIVES – FIRE PROTECTION

Kitchen Hood Fire Suppression System

An existing wet chemical agent hood suppression system protects cooking equipment located under the hood. System components including a manual pull station, mechanical release module, and a tank with potassium carbonate extinguishing agent are mounted to the brick chimney located adjacent to the hood. Piping is routed from the tank to nozzles within the hood. The tank is showing signs of rust.

PRWI agrees with the recommendation to replace the hood fire suppression system as part of the kitchen exhaust hood replacement. A new wet chemical hood suppression system will be provided. The hood suppression system will have manual and automatic operation. The system will be contained in a wall mounted cabinet.

Fire Alarm System

The building does not have an automatic fire alarm system, nor does it have carbon monoxide detection and warning. Three battery-operated smoke alarms are present. One smoke alarm is located in the kitchen, and two smoke alarms are located in the dining room. Two alternatives were presented to PRWI.

Alternative 1 – Provide a Fire Alarm System Complete with Carbon Monoxide Detection and Warning: Provide a new fire alarm system with manual fire alarm boxes, automatic initiating devices (smoke detectors, heat detectors, carbon monoxide detectors, and hood suppression system interface), and audible and visual notification appliances. The three existing battery-operated smoke alarms will be removed.

Alternative 2: Install a Carbon Monoxide Detection and Warning System: If a fire alarm system is not installed, as a minimum safety measure, provide a carbon monoxide detection and warning system in the kitchen due to gas-fired appliances and in the dining room due to the wood burning fireplace.

PRWI selected Alternative 1. A fire alarm system consisting of the components described below will be provided.

Fire Alarm Control Unit

The fire alarm control unit will provide an automatic alarm in response to the receipt of a signal indicative of a fire emergency.

Power Supplies

- Primary Power Supply:
  - Primary power for the fire alarm equipment will be provided by a dedicated branch circuit from the electrical distribution system. In accordance with NFPA 72 Section 10.6.5.1, the branch circuit shall supply no other loads.

- A listed red circuit breaker locking device for circuit breakers serving fire alarm circuits will be provided in accordance with NFPA 70 Section 760.121(B) and NFPA 72 Sections 10.6.5.2 and 10.6.5.4.

- Secondary Power Supply:
  - Secondary power for the branch circuit serving the fire alarm system will be provided by storage batteries dedicated to the fire alarm system in accordance with NFPA 72 Section 10.6.7.2.1.2. The batteries must be capable of operating the system under quiescent load for a minimum of 24 hours and then shall be capable of operating the system during a fire or other emergency condition for a period of 5 minutes at maximum connected load.
  - The batteries will be located in the control cabinet or in a separate cabinet.

- Surge Protection: The fire alarm system will be provided with a surge protection device. The device must be listed for use with fire alarm systems.

Circuits and Pathways

- Circuits will be Class B.
- All fire alarm wiring must be solid copper.
- Fire alarm wiring will be installed in conduit for improved physical protection.
- All fire alarm wiring must be installed in rigid metal conduit or electrical metallic tubing with a minimum ¾-inch inside diameter.

Fire Alarm System Documentation Cabinet

- A documentation cabinet will be provided in accordance with NFPA 72, 7.2.2.
- The documentation cabinet will be sized so that all necessary documentation will fit inside it. The documentation will include the Owner's manual, record drawings, record of completion form, equipment technical and product data sheets, emergency response plan, record copy of site-specific software and firmware control documentation, annual inspection testing and maintenance records, etc.
- The documentation cabinet will be installed at the fire alarm control panel.

Remote LCD Annunciator Panel

The building will have an alphanumeric remote annunciator panel located at the fire department entrance.

Initiating Devices

Initiating devices for the fire alarm system will consist of manual fire alarm boxes, smoke detectors, heat detectors, carbon monoxide detectors, and kitchen hood suppression system monitoring devices.

- Two manual fire alarm boxes will be provided. One will be located at the rear kitchen exit and the other one will be located at the front doors. The manual fire alarm boxes will be installed in accordance with the location requirements in NFPA 72.
- Carbon monoxide detectors will be located in the kitchen (due to liquid propane fuel burning

appliances) and the dining room (due to the wood burning fireplace)

- Heat detectors will be located in the dining room and the kitchen.
- Spot type smoke detectors will be provided in the following locations:
  - In the room housing the fire alarm control unit and supervising station transmitting equipment per NFPA 72 10.4.5.
  - In storage rooms.

Notification Appliances

Occupant notification will be provided by horns and visual signaling. Fire alarm notification appliances with the word "Fire" printed on them will be located throughout the building to meet the requirements of NFPA 72, NFPA 101, IBC, and ADA. Notification appliances will consist of the following:

- Fire Alarm Audible Notification Appliances: Horns throughout the building.
  - Horns must have a sound level at least 15 dB above the average ambient sound level or 5 dB above the maximum sound level having a duration of at least 60 seconds, whichever is greater.
  - The sound level will be measured 5 feet above the floor in the area served by the system.
- Fire Alarm Visual Devices (Strobes)
  - Strobes will be located in accordance with IBC 907.5.2.3.1 and NFPA 72. Strobes will be installed in public use and common use areas including, but not limited to, the restroom, dining room, and kitchen.
  - Synchronize strobes as required to comply with NFPA 72.
- Carbon Monoxide Audible/Visual Notification Appliances: Combination horn/strobes with blue lenses and the letters "CO" printed on them will be located in the room with its associated carbon monoxide detector.

Supervision and Monitoring

- The system will register and record all alarm, trouble, and supervisory signals by address indicating - type and location.
- The system will be remotely monitored using cellular dialer and an internal fire alarm panel transmitter for transmission of alarm, trouble and supervisory signals to the central monitoring station.

National Park Service
U.S. Department of the Interior



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