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

This form is for use in nominating or requesting determinations for individual properties and districts. See instructions in National Register Bulletin, How to Complete the National Register of Historic Places Registration Form. If any item does not apply to the property being documented, enter "N/A" for "not applicable." For functions, architectural classification, materials, and areas of significance, enter only categories and subcategories from the instructions.

1. Name of Property

Historic Name: Trappey’s Cannery
Other Names/Site Number: B. F. Trappey’s Sons, Incorporated, Trappey’s Brand, Trappey’s Fine Foods.
Name of related multiple property listing: N/A

2. Location

Street & Number: 501 Guidry Street
City or town: Lafayette
State: LA
County: Lafayette Parish
Not for Publication: ☐
Vicinity: ☐

3. State/Federal Agency Certification

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

I recommend that this property be considered significant at the following level(s) of significance:
☐ national
☐ state
☒ local

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

Signature of certifying official/Title: Kristin Sanders, State Historic Preservation Officer
Date

Louisiana Department of Culture, Recreation, and Tourism
State or Federal agency/bureau or Tribal Government

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

Signature of commenting official: Date

Title: State or Federal agency/bureau or Tribal Government
4. **National Park Certification**

I hereby certify that the property is:

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

5. **Classification**

**Ownership of Property** (Check as many boxes as apply.)

- [x] Private
- [x] Public – Local
- Public – State
- Public – Federal

**Category of Property** (Check only one box.)

- Building(s)
  - [x] District
- Site
- Structure
- Object

**Number of Resources within Property** (Do not include previously listed resources in the count)

<table>
<thead>
<tr>
<th>Contributing</th>
<th>Non-contributing</th>
</tr>
</thead>
<tbody>
<tr>
<td>10 Buildings</td>
<td>1 Sites</td>
</tr>
<tr>
<td>2 Structures</td>
<td></td>
</tr>
<tr>
<td>12 Objects</td>
<td>1 Total</td>
</tr>
</tbody>
</table>

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

6. **Function or Use**

**Historic Functions** (Enter categories from instructions.): Industry (Cannery and Dehydration Plant)

**Current Functions** (Enter categories from instructions.): Vacant

7. **Description**
Trappey’s Cannery

Architectural Classification (Enter categories from instructions.): No style

Materials: (enter categories from instructions.)
 foundation: Raised concrete piers, slab concrete
 walls: Brick, metal
 roof: Metal
 other:

Narrative Description
(Describe the historic and current physical appearance and condition of the property. Describe contributing and noncontributing resources if applicable. Begin with a summary paragraph that briefly describes the general characteristics of the property, such as its location, type, style, method of construction, setting, size, and significant features. Indicate whether the property has historic integrity.)

Summary Paragraph

Trappey’s Cannery in Lafayette, Louisiana sits on the northwest bank of the Vermilion River at the southwest of the Southwest Evangeline Thruway. The industrial site was purchased by B. F. Trappey’s Sons, Incorporated in 1930 and converted into a cannery. Bernard Francis Trappey, Sr. spent a year renovating the extant buildings on the site to adapt for the cannery and opened operations in 1931. For sixty years, from its opening day in January 1931 to the closing day in March 1991, Trappey’s Cannery produced canned food products specialized in Cajun agricultural cuisine, such as sweet potatoes, okra and red beans.

Trappey’s Cannery has only a few of the original buildings left from the early 1920s from its use as a lumber yard and salt processing facility. Most of the extant buildings in this nomination were constructed between about 1949 and 1980. Cajun foods reached international marketing craze after about 1985; however, in the years leading up to this, Trappey’s Cannery helped build the familiarity of the prepackaged Cajun foods to local, state, national and international audiences. During the mid-twentieth century, the Trappey brand grew from a local cannery to an international enterprise, expanding their market to international buyers seeking prepackaged Cajun foodstuffs. Their increased operations can be identified in the alterations and increase of their building inventory.

The thirteen resource site is bound by Guidry Street to the southwest, Lil Woods Playground to the northwest, Southwest Evangeline Thruway to the northeast and Vermilion River to the southeast. There are trees wrapping the back of the property that visually divides it from the neighborhood adjoining it along Guidry Street, the Southwest Evangeline Thruway and partially along the Vermilion River. Concrete driveways located throughout the site reflect its industrial use. Across Guidry Street cupped by Barnett Street there is a large vacant land but used for parking by large trucks. A chain link fence along Guidry Street extends from Guidry Street to the back edge of the property by the Southwest Evangeline Thruway below Lil Woods Playground. A retractable gate secures the site when not in use.

Narrative Description

This nomination includes thirteen (13) resources, which are made up of eleven (11) buildings and two (2) structures. The inventory will first be explained by describing the site evolution, then will proceed with describing the resources in order of their construction to the best of the evidence provided.

Site evolution
The site of Trappey’s Cannery sits on the northeast corner of a square bound between the Southwest Evangeline Thruway, the Vermilion River, Dorset Avenue, and East Pinhook Road. In 1920 and 1921, The Texas Company, owner of the land, leased out the property to two factories: the Baldwin Lumber Company (operated from about 1920 to 1928 at this site) was the first and largest of the factories; the second was the Star Salt Corporation (operated from about 1921 to 1927 at this site) whose factory building and components lined a portion of land along the Vermilion River. The lumber mill covered most of the square with a series of planked walkways and drives, including a wood bridge that passed over what is now Southwest Evangeline Thruway. It is believed that portions of Resource 1 and Resource 2 are the oldest buildings from the site’s use as the Baldwin Lumber Company. The piers of Resource 3 were reused from the original saw mill to build the front part of the building in the 1940s. In 1921, Star Salt Corporation constructed a plant that processed salt from the Anse La Butte salt dome upriver. About 1923, Star Salt Company constructed a new plant with a concrete foundation. The piers of Resource 4 are believed to have followed the same placing as this plant. The Flood of May 1927 brought water ten feet deep at the Star Salt Corporation and Baldwin Lumber Company. The flood destroyed most of the buildings of the mill, which were not rebuilt. Portions of Resource 1, Resource 2, and the piers of Resource 3 survived destruction from the flood.

Three train tracks ran alongside the buildings of both factories and connected to the South Pacific Railroad to the west of the buildings. The tracks have not been in operation since the mid-twentieth century and have been covered by additions to the Resource 4 since the late-1960s/early-1970s. Before the 1970s, most imports and exports were delivered to and from the factory via train. During the 1970s, this changed to trucks. The reliability and speed of trucks became the preferred way of delivery products for Trappey’s to the national brokers facilities. Railcars required consistent maintenance from point A to point B, such as dislodging them to replace their links. As a result, the reliability of trucks were used to ship out their products to their warehouses across the country. B. F. Trappey’s Sons, Incorporated acquired the property in two transactions. On January 22, 1930, The Texas Company, owners of the land of which the Baldwin Lumber Company and Star Salt Corporation operated on, sold a portion of its land to B. F. Trappey’s Sons, Incorporated for $9,000. The land served most opportune because of was serviced by two railroads for shipping and had water facilities and a boiler. The roughly eight-acre property was situated between an unnamed road from old Lover’s Lane (now named Guidry Street), Coulee Creek (now Evangeline Thruway) and above the old railroad spur. The old saw mill structures were adequate for B. F. Trappey, Sr. to adaptively reuse the buildings for his new enterprise, a cannery specialized in canning Acadian vegetables and fruits using Cajun recipes.

After the sale, George Trappey, son of B. F. Trappey, Sr. set forth to remodel and renovate the buildings that were on the properties. The place was ready for occupancy during the summer of 1931. The period of the Great Depression marked no extraordinary accomplishments during the years of 1932 and 1933, barely making ends meet and selling at very small profits. They started canning sweet potatoes in about 1933 or 1934, up to that point, no other factory they knew of was canning the sweet potato. With the success of this product, the back part of Resource 3 was constructed.

---

1 Steam used to power the adjoining Baldwin sawmill was then reused to power the boilers to boil the brine and evaporate the salt. It was not the most efficient way to make salt, but it was reasonably cheap.
2 The Daily Advertiser, March 24, 1923, “New salt plant planned to be ready by July”. Daily production of 250 tons of salt was planned. Laying of a 4-inch thick pipeline through which the salt brine was to be brought from the Anse La Butte section was started, as was work on the large reservoir. The pipeline was 6 miles. The saltwater was to be pumped from land owned by JY Oil Company.
3 The Daily Advertiser, April 12, 1984, “1927: Lafayette sings the ‘Rising Water Blues’. “ The Baldwin Lumber Co had used this location as a lumber planing mill, and the company’s sawmill was located in St. Martin Parish.
6 Family papers, Randolph Trappey, Sr. 1946-1953.
7 Family papers, Randolph Trappey, Sr. 1946-1953.
Also in 1930, The Texas Company sold the southwest portion of its land to the Star Salt Company. The property, about two-and-a-half acres, was situated between Coulee Street (now Evangeline Thruway), below the railroad spur to the old sawmill, Vermillion River, and roadway parallel to the bayou. Trappey’s acquired this property from Star Salt Company in a series of legal property transfer documentation spanning from 1934 and ending in 1938. In an Act of Sale dated February 16, 1938, Trappey’s paid Star Salt Company $310.38 for full invested ownership of the property, this cost was in addition to the paid back taxes owed from the 1934 tax sale. By the end of 1938, Trappey’s Cannery covered a full ten-and-a-half acre site with several large buildings to grow the budding business including a cannery, electric plant, boiler house, canned goods warehouse, storm room, receiving shed and several platforms.

Before the start of World War II, Trappey’s had established a dehydrator for drying Cayenne and Sport peppers, which were grown abundantly in this vicinity. Documented by Randolph Trappey, Sr. marking their contribution to the U. S. Government,

This project was in competition with other spice firms that also operated dehydrators in this locality. The dehydration of peppers developed into a large business and shipments were made by carloads to spice firms for grinding and other purposes. At the beginning of the war, we were offered government contracts for the dehydration of sweet potatoes, which had been advertised and developed into one of the finest foods for overseas shipments. We were assigned this particular contract. Our dehydrator was converted from a pepper establishment into one that would serve the purpose and requirements of a government contract. All machinery necessary for the dehydration of sweet potatoes was built and designed by Randolph J. Trappey who has charge of the canning and dehydration plant. Within a short period, after the contract was allotted to us, we began operation, and as long as the government required our services, we operated on the basis of 24-hours per day in getting out the necessary dehydrated sweet potatoes required by our contract. For this, we were honorably rewarded by the “Aw” Award for two consecutive years. All government work done by us was in addition to our regular occupation of manufacturing and canning.

During World War II, very little canning was done due to the changed priorities of the war. During these years, the factory was used to dehydrate foods. Trappey’s Cannery switched its canning factory into a dehydration facility, working twenty-four hours round-the-clock to produce dehydrated foods necessary for the war-efforts. Small buildings next to Resource 3 were demolished at this time. During World War II, the shortage of material in the United States caused limitations in new construction. Because Trappey’s was an important dehydration plant that supplied food for the war, the government allowed the plant to expand during this time to maximize the production of dehydrated sweet potatoes for the soldiers.

In 1940, Guidry Street was laid out from Lovers Lane (later renamed U.S. Hwy 90 Business/Easy Pinhook Road). Guidry Street ran directly along the southwestern border of Trappey’s Cannery. To the northwest of the Trappey’s site, a residential neighborhood was laid out in lots. This neighborhood and the one above the Pinhook (named Port Rico) is where many of the workers from Trappey’s lived with their families. At this time, The Texas Company donated land for the Lil Woods Playground to the city of Lafayette. A street in this neighborhood was named after Francis Trappey, a grandchild of B. F. Trappey, Sr. From 1946 to 1960, modest one to two bedroom wooden houses were built on the residential lots. St. Patrick’s Catholic Church was constructed on East Pinhook Road in 1946. A school was depicted northeast of the Little and Company where St. Patrick’s Church and Lerosen Preparatory School is today. Randolph Trappey, Jr., who was Vice President of the company from 1953 to 1983, and his wife Leontine Gouaux built a red brick house in 1954 and lived there until 1982 when Randolph resigned to go into the construction industry. Several of the Little and

---

8 “Plat of Proposed Sale to Star Salt Corporation.” dated March 27, 1930 by The Texas Company. Act #1930-97228.
9 Star Salt Company had no longer engaged business in the state of Louisiana since the early 1930s and had no longer any use for the property. Star Salt Company considered the property a burden since operations in Louisiana had ceased.
11 It was established as a parish in 1952, after the construction of the neighborhood between it and Trappey’s Cannery.
12 Map Showing Land Acquired from Texas Company by Little & Co, Inc.
Company dehydration plant buildings were demolished in the late-twentieth century, most recently the large main building in 2005. The only building that remains is a concrete block, one-story building with a front-gable roof facing along Guidry Street.

In 1943, land to the northwest of Trappey’s Cannery (southeast of U.S. Hwy 90 Business/East Pinhook Road) was still owned by the Texas Company. The Texas Company sold the land this year to Little and Company who built a dehydration plant during World War II to operate for war efforts. Below the residential plot, southeast of Edmee Street, they constructed a steel and concrete dehydration plant and wood building. Trappey’s never felt like their presence posed a threat for business, but was looked upon as a fellow-factory trying to get food resources to soldiers. From 1945 to the 1960s, Little and Company was then used as a cannery. Trappey’s purchased this site from Little and Company and used it as a part of their canning plant for about ten years before selling the site to the city. The only building that remains is a concrete block, one-story building with a front-gable roof and metal windows. Up to three ponds were filled in on this property to use as a dumping site by Trappeys. Up to that point, Trappey’s had used the Vermilion River to dump food wastes. Vermilion River had a reputation as the second most polluted body water in the United States. A cooperative effort of the City of Lafayette, parish, state and federal agencies resulted in the Bayou Vermilion Commission which came down on the plant and other plants along the River to stop dumping. Waste in the river was later known as “bloody water” caused by a nearby meat-packing plant that dumped hot dog and dog food waste into the river, “the smell was awful” said Randolph Trappey, Jr.

In 1948, Trappey’s built a one-story warehouse building (located northwest of Resource 9 on the other side of Barnett Street), that was used for loading and unloading produce from trucks. At this warehouse, produce was also sent in for labeling. To and from this warehouse and Resource 9, was sent produce to make juice for Trappey’s nearby bottling facility on Pinhook Street, which started operations in 1946. A local architect, who was also a Trappey family member, designed it. This warehouse was demolished sometime between 1983 and 1998. Additionally, the 1940s brick office at the intersection of Edmee Street on Guidry Street was demolished in 2010.

Through the period of significance, 1930 to 1971, the building inventory evolved and changed to accommodate alternate owners, uses, advancing technology, and increased supply-and-demand. Below is a description of the thirteen (13) resources included in the nomination made up of ten (10) contributing buildings, two (2) contributing structures, and one (1) non-contributing building. Overall, Trappey’s Cannery has remarkable integrity, despite its vacancy since 1991. The sturdy construction has given most of the resources great structural integrity. Most of the damage to the buildings has been kept to broken window panes and very little roof, wall, floor, pier and framing damage.

Resource Inventory of Trappey’s Cannery

Resource 1: Crate Warehouse (Contributing building) (Photos 1-6, 51-52)

The building was originally constructed as a boiler room for Baldwin Lumber Company, but adapted to a crate warehouse for the Trappey’s Cannery. The thick concrete slab foundation holds an iron-frame building, two-stories tall, two bays wide by one bay deep, with a front-gable, moderate-pitch, metal roof, clad in red brick, constructed with two large openings on the northeast and southwest elevations, the southwest elevation is open to the elements, while the northeast elevation has an enclosed porch. A large smoke stack was located in the center of the building (now demolished). A sloped ramp on the northwest elevation allows for trucks to enter, while the southeast elevation leads out to pedestrian walkways connecting to other parts of the cannery.

13 Map Showing Land Acquired from Texas Company by Little & Co, Inc.
15 Construction date, Randolph Trappey, Jr., personal interview Monday, September 13, 2021.
16 These dates of demolition are based on historicerials.com.
17 Historicerials.com, Louisiana Historic Resource Inventory Form number 28-01903.
Trappey’s Cannery
Name of Property

There are no extant doors, and the original window openings were bricked-in at an unknown time. Sometime between 1940 and 1949, a wooden wraparound porch was constructed sixteen feet high around the northeast, northwest, and southwest elevations. A covered walkway to Resource 3 was constructed at this time. When Resource 13 was constructed about 1981 across the road, that wraparound was demolished on the northwest elevation. The northeast and southwest wraparound was maintained, and additional square footage was added on top of the northeast elevation addition, as seen with the secondary shed roof. At this time, new metal cladding wrapped the addition, and eight three-pane horizontal steel windows were placed along the northeast elevation, with one window on each end of the addition. Between 1958 and 1968, a covered walkway connected Resource 1, Resource 2, and Resource 3 was constructed on a concrete slab walkway. The covering was supported by round metal columns and a gabled low-pitch metal roof. An additional covered tract was attached to the 1981 addition.

Resource 2: Engine Room (Contributing building) (Photos 7-9)

Built by the Baldwin Lumber Company sometime between 1920 and 1927 as an I.E.P. or “independent electric plant.” Trappey’s adapted the building to use as an engine room. A tremendous power concrete square wheel powered much of the original Baldwin Lumber Company. This wheel is now buried beneath the ground. Resource 2 is a one-story brick building with a raised basement built with an iron-frame, clad in red brick, with a concrete floor. The building had open walls originally. An engine room operated here and transferred an enormous amount of power to the plant. This machinery was destroyed in a hurricane, after which many of the original door and window openings have been bricked in and covered by alterations based on the sites’ expansion. Sometime between 1949 and 1958, a large addition was added to the northeast elevation. The addition is raised on large concrete piers, and is clad in metal with a metal, shed, low-pitch roof, with six-over-six wood windows ribboned on the northeast elevation.

Resource 3: Original cannery/labeling warehouse/storage warehouse (Contributing building) (Photos 10-15, 25-26, 40-41, 61)

The oldest extant part of the building was constructed between 1930 and 1940, but received additions between 1940 and 1949, 1953, and between 1967 and 1969. The entire building is raised on piers, a one-story wood-frame building clad with brick, with a front-gabled, moderate-pitch metal roof with twelve large skylights running down the ridge. Train tracks ran along the southeast elevation, perpendicular to it and the canned goods warehouse (Resource 4).

The back part of the building is the oldest extant version of the building, built between 1930 and 1940. Originally, this front-gable brick building was constructed as an addition to the Baldwin Lumber Company sawmill. It is raised on piers to the same plane as the original cannery, a tall one-story brick clad construction with wood framing of similar massing to the main building, with five wired glass skylights on a front-gabled low-pitch metal roof supported by wood trusses, with plastered interior walls and a concrete floor. The two spaces are separated by a dividing brick wall with one large opening in the center.

The front part of the building was constructed between 1940 and 1949, built either on top of the original footings/foundation or in the same profile as the sawmill built by Baldwin Lumber Company dated to about 1920. After Trappey’s purchased the Star Salt Company land tract below in 1938, the firm built a new cannery (Resource 4), moved operations to that new building, demolished the sawmill and started reconstruction on a new building in a similar profile. Upon completion in the 1940s, the building was used for labeling, and later as a storage warehouse.

Several alterations were made to Resource 3. Originally attached to the northwest elevation of the old sawmill was a lath and shingle annex, this was demolished in the 1930s. In 1953, a full-width side train dock was built.

---

18 Source: Randolph Trappey, Jr. interview Monday, September 13, 2021.
perpendicular to the train tracks on the southeast elevation. The dock was constructed in standard dock height to make loading and unloading easier from the train and features a metal awning attached to the southeast wall. Sometime between 1967 and 1969, Charles Jenkins, engineer and husband of Maud Trappey, designed a seven-bay full-width addition to the facade. This loading/unloading dock is clad in brick, features a shed roof with corresponding skylights to the rollup metal doors. At the same time, Charles Jenkinson designed the adjacent Resource 11 which was constructed and connected on the northwest elevation of Resource 3.

Resource 4: Sweet potato canning warehouse (Contributing building) (Photos 10, 16-27, 49, 41-43, 57, 61)

Built sometime between 1930 and 1940 by Trappey’s. The positioning of this building along the Vermilion River mimics the placing of the Star Salt Company processing plant from the 1920s, but is not the same building. B. F. Trappey, Sr. used the foundation of the original Star Salt Company building to rebuild the warehouse. The building was completed during World War II, about 1944. Resource 4 is a large rectangular warehouse, about the same shape and size as Resource 3. The building is raised on concrete piers, with brick framing, with a moderate-pitch front-gable metal roof nineteen feet high with steel truss framing and thirty-six wired glass skylights. The original facade has two large sliding metal doors, but there are various openings for windows and added doors that have been altered over time to adapt to the surrounding additions. A brick boiler house was part of the building’s original floor plan, incorporated to the east of the main warehouse.

Resource 4 had additions on both northeast and southwest elevations in matching materials. Inside, a large pit outlined in a concrete rectangle incorporated machinery, and a conveyor line ran down the center of the building from northeast to southwest of the building. Sealing of the cans was performed here. The 1940-1949 covered porch that runs along the southeast elevation was connected and later incorporated into the cookery building (Resource 12) in 1968. Between 1969 and 1971, a large enclosed addition was made to the northwest and northeast elevations for a fire tube boiler. This addition has been reinforced by brick buttresses along the side that is parallel to the Vermilion River. From 1971 to 1981, two other additions were made on the northeast corner for a water tube boiler 1971-1981. On the northwest corner, a 1971-81 addition with glass blocks was used as a cafeteria. Closeby was a washing hands station. A ramp facing Barnett Street was constructed for high-pressure steam machinery (invented by Randolph Trappey and a few uncles). The sweet potatoes were brought in from Resource 9, loaded into the addition of Resource 4 near the road, went through the steam pressure machine to peel the potatoes, and brought into Resource 4 for canning.

Resource 5: Well and pump house (Contributing building) (5-6, 59)

The well and pump house was constructed by Trappey’s sometime between 1940 and 1949. In the Sanborns maps, plumbing lines connected it to the planned tinman water tower (Resource 7) and would have contributed to the operation of that resource. The well and pump house is a small, one-story structure on a concrete slab foundation, framed in wood and clad in metal, with a low-pitch shed roof, although the openings of windows and doors are there, the windows and doors themselves are lost.

Resource 6: Tinman water tower (Contributing structure) (5, 6, 20, 23, 40, 42, 57, 59, 61)

Built after World War II in the late-1940s by Trappey’s as a private water tower for the cannery. This was likely constructed in tandem to Resource 5. This metal water tower was constructed at a height thirty-five 5 feet above the highest building, with a capacity of 30,000 gallons. The cylindrical metal tower has a conical metal roof, wraparound catwalk and supported by four metal legs that connect to the ground. One plumbing line down the center from the ground to the bottom of the basin likely connected to the well and pump house for operation (Resource 5). There was another water tower that was destroyed by a hurricane in the 1940s, so the plant had to construct another.

---

19 Construction date, Randolph Trappey, Jr., personal interview Monday, September 13, 2021.
Trappey’s Cannery
Name of Property Lafayette Parish, Louisiana
County and State

Resource 7: Okra trimming building (Contributing building) (Photos 26-29, 31-34)

Built sometime between 1940 and 1949. It is a one-story building, raised on concrete piers, constructed in wood framing, clad in metal, the roof is a front gable metal roof with a wood monitor down the center. The side of the building closest to the Vermilion River has sliding metal windows and openings for the conveyor belts to the wood pyramid hoppers (Resource 8). There are corresponding openings in this building where such a conveyor coming out of the building would run into the hoppers. The floor of Resource 7 is concrete, and shares an opening with the cookery building (Resource 12) on its northeast elevation. The trimming building worked in tandem with the wood pyramid hoppers (Resource 8), by emptying food scrapes from okra and sweet potato trimmings to load into trucks and deliver to local farms for livestock or use as compost.

Resource 8: Wood pyramid hoppers (Contributing structure) (Photos 26-27, 30-31)

Built sometime between 1949 and 1958, structures like these two wood pyramid hoppers are commonly referred to in factory architectural terms as “mill furniture.”20 They replaced other wood tubs on the property. About nine feet wide at the widest opening on the top and tapered to a one foot by two foot opening at the bottom, the wood hoppers are constructed in and framed in wood, and supported on three sides by raised concrete walls, in the shape of a “C”. The hoppers were used for the outbound waste byproducts that were sold to farmers as fertilizer and animal feed. At this time, changes in the agricultural laws made it nearly impossible to sell any byproduct as suitable for human consumption. Hence, why it was sold as livestock feed. For a while, people without either the income or the scruples would buy the byproduct and use it for human consumption anyway, but that didn’t last. So mills and canneries tried to get every last cent out of their product before selling it off as livestock. Designed to unload bulk food products from the factory from Resource 4 and Resource 12, one side of the foundation was open to allow trucks to back up their beds under the bottom of the hopper. The shape of the concrete loading bays beneath the hoppers indicates that trucks or wagons were backed under the hoppers and left there for periods of time until full, rather than the more typical run-through open ended bays that were usually used for unloading of raw material.

A secondary aspect of this resource is the concrete hole between the hoppers with a square concrete cover and small square opening on the top. Whereas the hoppers were operated for unloading products from the cannery, this area was the location of the machinery. None of the mechanics remain from or to the platform or hoppers.

Resource 9: Produce warehouse along the Vermilion River (Contributing building) (Photos 45-48, 61)

Built sometime between 1958 and 1967 by Trappey’s. The building was used as storage of fresh sweet potatoes, okra and other agricultural products. Built as a metal frame building on concrete slab, clad in unpainted corrugated metal, and insulated on the interior with batt insulation. The roof is front-gable, moderate-pitch with metal sheets and includes several skylights covered by green plastic sheets. The facade and rear each have large metal sliding doors sized for large truck loading/unloading duties. The facade has a full-width front porch integrated into the roofline and supported by two metal columns. One pedestrian metal door faces the street. The building is largely unchanged since construction. Constructed on the interior is a two-story office room that is clad in vertical board with an exterior metal stair to the second floor.

Resource 10: Boiler station (Contributing building) (Photos 43-44, 57)

Built sometime between 1958 and 1969 and served as a boiler room with two water boilers that produced steam for the cannery. This boiler station replaced a smaller boiler located in Resource 4. The building was constructed on a concrete slab foundation, with steel framing, concrete block cladding with a red brick veneer. The roof is a low-pitch (almost flat), shed metal roof. Resource 10 sits behind Resource 4 (sweet potato

canning warehouse) and shares a connection to a common wall. A long concrete driveway extends in front of the building along the northwest elevation. A large opening on the northwest elevation remains an original opening of the building. Evidence of a retractable door is evident in the tracts running along the ceiling, but the door itself is gone. Metal double doors are set on the northeast and northwest elevations, and one window opening is set on the northeast elevation (although the window is lost). There are two circular openings in the roof for some kind of machinery that no longer exists. The ground has strips of concrete paths that point to the double doors on the northeast elevation.

Resource 11: Late-1960s storage warehouse (Contributing building) (Photos 49-53, 61)

Built sometime between 1967 and 1969 by Trappey’s and used as a storage warehouse. The warehouse is a prefabricated design of Southern Structures Systems, and worked with the engineering of Charles Jenkins. Uncle Charles Jenkinson, an engineer, was educated in England. The building was used for storage. Jenkins studied in New York to work in America and started in the federal commissions. He met Maud Trappey, another federal bureau of investigation agent who operated as a translator of French to English for the FBI. Trappey’s hired Charles as an engineer and designed this resource. The building sits on a concrete slab, constructed with a metal frame and clad in metal, original to the construction of the building. The warehouse is one-story tall, four bays wide by six bays deep, with a low-pitch front gable metal roof, with metal downspouts with a metal door on the northwest elevation, with nine windows, all of them are ten-pane metal hinged windows. The building was constructed on the northwest elevation of Resource 3 and shares a wall. A small shed roof was constructed between the two resources (Resource 3 and Resource 8) to create a better slope for rainwater flow.

Resource 12: Fermenting and canning building (Contributing building) (Photos 30, 32-36, 39)

The fermenting and canning building was constructed in 1968 and worked in tandem with the okra trimming building (Resource 7) and the canned goods warehouse (Resource 4). Pilings were constructed for this building, and more pilings in the ground were constructed in anticipation for any wanted future extension to this building. The building was constructed with concrete blocks, clad in smooth red brick veneer. The mansard roof was constructed with steel trusses and covered in metal sheets. The interior trusses held mechanical equipment that transferred the large pots of finished cooked products into the northeast part of the building where it was transferred to the canning goods warehouse (Resource 4) and prepared for canning. The exterior building was lined with hinged metal warehouse windows.

Along the river was a retaining wall. This building received food products collected from the okra trimming building (Resource 7), and cooked the food products for later canning in the canned goods warehouse (Resource 4). The floor of the cookery, like Resource 4 and Resource 8, is concrete raised on concrete piers and floor joists with about eighteen large circular openings about ten feet in diameter, large enough to cook the company’s Cajun okra, beans, peas and other canned food products. The one-story building is raised on concrete piers. The piers were tall enough to fit workers beneath. Below the floor, large cooking cauldrons were supported by concrete block supporting walls built into the ground, and were heated by electric heating systems. Each of those holes had a big cypress tank. Trimming okra would fall into the tanks, hot salt water, let ferment, once it was fermented, around the tank there was a flume system on the top, pump water into it, and the okra would transfer via flumes to the right side of the building for canning. The okra took about twenty-four hours to ferment before canning. A large tank on the outside would be filled with water and salt and transferred to the holes. To keep the ground level dry, they used pumping stations to suck water out. When water from the river got too high, the ground level would be accessed by pirogues (small boats).

---

21 Interview with Randolph Trappey, Jr. on Monday, September 13, 2021.
Resource 13: Pre-engineered metal warehouse (Non-contributing building) (Photos 52, 54-58)

Built sometime between 1975 and 1981, the northernmost warehouse is also the largest building on the site. Used for storage of annual supply and demand for the cannery, the warehouse is a prefabricated design of Southern Structures Systems that worked with the engineering ideas of Charles Jenkins to help customize the needs of Trappey’s. The building was constructed on a thick concrete slab, and has two components, the main warehouse and the loading dock. The main warehouse was a low-pitch metal roof, with metal framing, wrapped in metal siding and featured metal windows and doors. The loading dock has a shorter roof height and is situated on the northeast elevation of the main warehouse. The loading dock has two large truck openings and one door, with a metal shed roof. Trappey’s needed a year-round supply of products to stock the merchants’ orders all year round. Trappey’s had leased warehouses in major cities like Chicago and Houston, to help their regional brokers take stock from there. This building was constructed about ten years outside the period of significance (1930-1971).

Assessment of Integrity
As described above, Trappey’s Cannery has sustained remarkable integrity through its seventy years of operation, matching its period of significance 1920-1971. The modifications to the sites relate to its necessary uses for Baldwin Lumber Company in the 1920s and B. F. Trappey’s Sons, Incorporated cannery from the 1930s to 1991, when the site closed, and a dehydration plant during the World War II efforts (1941-1945).

The loss of the office building, warehouse north of Barnett Street, and other auxiliary structures are not significant. These disruptions of integrity reflect the changing necessities of the cannery over the years.

Association: While the original cannery in Resource 3 was demolished in the 1930s, and some of the auxiliary buildings have been lost over time, virtually all of the remaining buildings retain essential physical features that identify the buildings as Trappey’s Cannery from 1931 to 1991 (years of operation). These include its solid deep red exterior brick walls in Resources 1, 2, 3, 4 and metal walls in Resources 5, 6, 7, 9, 11 and 13; connected floor plan; large doors for loading trucks; metal tinman water tower; and wood hoppers.

Location: the overall site of Trappey’s Cannery retains a sufficient degree of integrity based on the remaining buildings and their individual integrity, the original site plan and features, and the site’s retained location and relationship to the Southwest Evangeline Thruway and the Vermilion River.

Design, Materials and Workmanship: Each remaining building has aspects that strongly convey the original purpose, as well as flexible uses over time. All warehouses on site have low-pitched gabled roofs with either monitors, skylights or vents running on the ridges to reflect its industrial uses. Most buildings have large loading docks or passageways for trucks or large vehicles to pass in and around the time. The water tower remains the same regardless of the loss of its painted lettering.

Setting: The buildings retain the industrial setting it was set upon primarily the historically commercial character of the Vermilion River and the Southwest Evangeline Thruway, which consists of other factories and commercial business. The river is still a utility feature of this region, as seen by surrounding industrial sites that line the river. Thanks to recent commissions to stop dumping waste, the Vermilion River has been adding recreation areas and activities for pedestrians to enjoy the gentle flow thanks. Some of the development includes the adjacent Beaver Park across the river from Trappey’s Cannery on the southeast bank. Surrounding residential areas were developed into modest single-family houses in the mid-20th century. Its character has been maintained as such ever since. The main thoroughfare, Guidry Street, still links Trappey’s Cannery to the historic Pinhook Road, an old Indian trading route.

Feeling: The buildings retain integrity of feeling. It feels like a formal complex of buildings, operating together. Each building feels like it has served a specific purpose but contributes to the whole of the compound.
8. Statement of Significance

Applicable National Register Criteria (Mark "x" in one or more boxes for the criteria qualifying the property for National Register listing.)

<table>
<thead>
<tr>
<th></th>
<th>A</th>
<th>Property is associated with events that have made a significant contribution to the broad patterns of our history.</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td>B</td>
<td>Property is associated with the lives of persons significant in our past.</td>
</tr>
<tr>
<td></td>
<td>C</td>
<td>Property embodies the distinctive characteristics of a type, period, or method of construction or represents the work of a master, or possesses high artistic values, or represents a significant and distinguishable entity whose components lack individual distinction.</td>
</tr>
<tr>
<td></td>
<td>D</td>
<td>Property has yielded, or is likely to yield, information important in prehistory or history</td>
</tr>
</tbody>
</table>

Criteria Considerations:

<table>
<thead>
<tr>
<th>A</th>
<th>Owned by a religious institution or used for religious purposes</th>
</tr>
</thead>
<tbody>
<tr>
<td>B</td>
<td>Removed from its original location</td>
</tr>
<tr>
<td>C</td>
<td>A birthplace or grave</td>
</tr>
<tr>
<td>D</td>
<td>A cemetery</td>
</tr>
<tr>
<td>E</td>
<td>A reconstructed building, object, or structure</td>
</tr>
<tr>
<td>F</td>
<td>A commemorative property</td>
</tr>
<tr>
<td>G</td>
<td>Less than 50 years old or achieving significance within the past 50 years</td>
</tr>
</tbody>
</table>

Areas of Significance (Enter categories from instructions.): Industry

Period of Significance: 1930-1971

Significant Dates: 1930

Significant Person (Complete only if Criterion B is marked above):

Cultural Affiliation (only if criterion D is marked above): N/A

Architect/Builder (last name, first name): Jenkins, Charles.

Period of Significance (justification): The beginning of the period of significance (1930) marks the year B.F. Trappey’s Sons, Inc. purchased the property and opened a canning plant. The end of the period of significance (1971) marks the fifty-year cut-off date through which Trappey’s was still operating and significant. One building in this nomination (Resource 13) was constructed several years after the end of the period of significance, and because of its age is deemed a non-contributing resource.

Criteria Considerations (explanation, if necessary): N/A

Statement of Significance Summary Paragraph (Provide a summary paragraph that includes level of significance, applicable criteria, justification for the period of significance, and any applicable criteria considerations.)
Trappey’s Cannery

Name of Property                  Lafayette Parish, Louisiana
County and State

Trappey’s Cannery is eligible for listing in the National Register of Historic Places at the local level under Criterion A - History, within the area of significance of Industry. From its 1930 origin to its eventual sale in 1991, the cannery was one of the largest food production employers in the Acadiana region, a leader of new south Louisiana products in the canned food industry, an international marketer of Cajun/Creole cuisine, and its founding family a contributor to Acadiana culinary cultural heritage. The period of significance of 1930 to 1971 reflects the site’s use as the cannery for B. F. Trappey’s Sons, Incorporated up to the fifty-year cut-off date.

**Narrative Statement of Significance** (Provide at least one paragraph for each area of significance.)

**History of Trappey’s Cannery**

Trappey’s Cannery is the Lafayette cannery branch of the Cajun food company known as B. F. Trappey’s Sons, Incorporated; the other branch in New Iberia served as the company’s bottling plant for hot pepper sauces. The company was established by Bernard Francis Trappey, Senior, a Louisiana entrepreneur, whose first residence was on Avery Island, where he worked as a blacksmith for the McIlhenny Company. All of Avery Island was privately owned, therefore there was no possibility for acquiring property. Wishing to have this opportunity, he moved his family to Jeanerette. In 1898, B. F. Trappey, Sr. began growing tabasco chiles from Avery Island seed (named for the pepper’s origin from Tabasco, Mexico). He founded the company B. F. Trappey’s Sons, Incorporated and began producing his own sauce out of his blacksmith shop on Avery Island, which was also called “Tabasco.” In the late-1920s, businessmen in Lafayette approached B. F. Trappey, Sr. who was looking for a place to open a plant for canning. The businessmen offered Trappey an old warehouse “near the airport” that he realized could be converted very easily into a cannery. As a result, they added canned sweet potatoes, pickled okra and red kidney bean specialty items to their products list and began experimenting on other products. The seasonings, and buildings of the plant soon changed to fit the needs of the Trappey’s Cannery, and did not stop operations until 1991, when it was bought by an investor and moved out of state.

B. F. Trappey, Sr. was born in New Iberia, Louisiana 1865 to a Toulouse, France immigrant father and New Orleanian mother. In the mid-1800s, his father, a young man from Toulouse, France, immigrated to the United States via New Orleans, where he married Charlotte Floury, and moved to New Iberia where they had seven children, the eldest of which was Bernard Francis Trappey, Senior. Meanwhile, two German orphans, William and John Graff, left Europe for New Orleans and were wards of Governor Wilz until they were of age. The older, William, set out for New Iberia, and married a Miss Gabrielle de la Houssaye, and had their only child, Marie “Regina” Graff, who was to become wife of B. F. Trappey, Sr. When B. F. Trappey, Sr. was eighteen years old, his father, the immigrant Trappey, passed away, and he assumed financial responsibility for his mother and six siblings. He then married Regina Graff, and they had thirteen children of their own over the course of eighteen years. Three died in infancy or slightly later, and all remaining ten children would grow to eventually take an active role and own stock in the New Iberia and Lafayette Trappey’s plants.

In 1913, B. F. Trappey, Sr. allowed friend and cigar salesman Welton Furatte to peddle Trappey’s Tabasco Pepper Sauce along with his other lines on an extended sales trip. His business took off with orders from around the state and beyond. The salesman convinced Trappey to enter the bottling business, with the orders he returned from his trip justifying the startup of the company. In 1916, on the site of his blacksmith shop, B. F. Trappey, Sr. built a canning plant because of the products’ high demand. Two years later, the Trappey’s set out building a plant in Jeanerette.

From 1917 to 1919, B. F. Trappey, Sr. served in the United States Army. He was assigned to duty in the Quarter Master’s Corps, embarked for France with the 312 Supply Company. Later assigned to Headquarters

---


of the Services of Supply (S. O. S.) at Tours, France. His knowledge of French made him more valuable to the
Army than he would in a front line position. He was honorably discharged in October 1919 as a Sergeant. In
1918, B. F. Trappey, Sr., with savings from his son William Henry Trappey’s school teaching efforts, plus some
contributions by other members of the family, bought a brick building in New Iberia for $1,200 and moved it
brick by brick by trolley to Jeanerette.

In 1919, Trappey’s had “arrived” in the pepper sauce business and began looking for other products that would
provide income after the pepper season. The McIlhenny Company had copyrighted “Tabasco” in 1906, and
filed suit against Trappey’s for copyright infringement of the “Tabasco” brand in 1921. Both companies spent
hundreds of hours in courts trying to resolve their differences. In 1929, the Supreme Court ruled that McIlhenny
could use the Tabasco name as a trademark but ordered some reparation to be made to Trappey for business
loss. Afterwards, Trappey resorted to the less specific “Trappey’s Pepper Sauce.” At the same time, the
Trappey company had diversified beyond the pepper sauce business, expanded into the syrup mill business,
and was also canning figs, blackberries and okra.

In the canning industry, Trappey’s made progress with the success of canning sweet potatoes. Okra and okra
products with the canning of blackberries and figs, were increased during the years mentioned to embrace
other vegetables, such as green stringless beans, sweet potatoes, red kidney beans with Chile gravy, and a
Spanish style sauce. “These articles were on the market canned by other manufacturers, however, the sweet
potato canning was revived by us, after a period of fifteen years that it had been tried and proved
unsuccessful.” B. F. Trappey, Jr. said that when they first started canning, they began by growing most of
their own crops, but soon started to buy from other farmers. In 1931, the brand new Trappey’s Lafayette plant
began producing “Trappey’s Brand Candied Yams” as one of its earliest and would-become world renowned
products. B. F. Trappey’s Sons, Inc. hand cut and hand packed one thousand cases of yams in sugary syrup
that year. The Lafayette plant’s opening and entry into a new market came at a unique time. It was the Great
Depression, and in Acadia, times were dire due to the agrarian nature of most jobs of the time period. The
company paid its workers in tokens, which could be traded at local stores for food and other supplies.
“Louisiana was deeply affected as a whole when cotton, sugar, oil, and timber values plummeted, in addition to
the crippling of the port in New Orleans with the decline in foreign trade.” So in 1931, when Trappey’s opened
its Lafayette cannery and employed three hundred to four hundred people, it was a significant amount of
employment during the nation’s deepest economic threat at the time. The grocery trade of the time warned
there was no market for canned yams because they were already so plentiful in Louisiana’s gardens. Trappey’s,
along with other brand leaders, would grow to beat this prediction because by 1983, seven million
cases of yams were sold in all 50 states and in many foreign countries.

In 1937, B. F. Trappey, Sr. passed away, and his son B. F. Trappey, Jr. became the president of the firm until
1949, where he then served as vice-president with active interest in the firm. While leadership changed
through the years, Trappey’s Cannery consistently maintained an active role investing in the community - an
example being in 1950, when the plant was praised for donating out-of-season canned watermelon juice to
distribute nation-wide as a treatment to a known kidney disease. Watermelon juice was produced in the
1940s. Nefrosis, a kidney disease, was helped by watermelon juice. The American Can Company (New
Orleans) came down and Randolph, Jr. was brought up with trucks of watermelon. The juice was processed at
the plant, canned using American Can Company cans, and shipped by the airline Trans Texas Airway (TT

25 It was voted number one hot sauce in the U.S. in 1987 published in “Tastings: The Best from Ketchup to Caviar.” The Daily
Advertiser (Lafayette, Louisiana), January 18, 1987, page 27, “Trappey’s hot sauce voted No. 1 in U.S.”
26 Family archives, writings from Randolph Trappey, Sr.
28 Reonas, Matthew, “Great Depression in Louisiana.” 64 Parishes.
29 The Daily Advertiser (Lafayette, Louisiana), April 22, 1984 “In 1931 Trappey’s Produced America’s First Canned Yams in Lafayette”.
30 The Daily Advertiser (Lafayette, Louisiana), April 22, 1984 “In 1931 Trappey’s Produced America’s First Canned Yams in Lafayette”.
31 The Daily Advertiser (Lafayette, Louisiana), August 29, 1950, “Juice Lift On Again as Trappey Begins Canning”.


Trappey’s Cannery

Lafayette Parish, Louisiana

During the Korean War (1950-1953), Randolph Trappey, Jr. was drafted to the war in the Air Force. The needs of Randolph, Jr. were too great, however. He was back home to work at the cannery by formal mandate. Unfortunately, during World War II, Randolph Trappey Sr. was working 24-hours to keep up with war dehydration efforts. Years of exhaustion brought a heart attack to Randolph, Sr. on a fishing boat with his son and he died in 1953 of a heart attack. After 3 months of being in the service, Randolph Jr. was discharged from the war to come back after his father’s death to run the company. He and his father both served 30 years for the company.

In the 1960s, the Evangeline Thruway was constructed, a six-lane super highway that directly bordered Trappey’s Cannery to the northeast. This road allowed Trappey’s to meet the demand of the growing prepackaged Cajun foods market. In 1967, new equipment was added at the Lafayette canning facility, including one hundred thousand dollars ($100,000) in boilers plus can sealers and timers, and a new warehouse was planned for the Lafayette plant in 1968. By this time, Trappey’s was still a family business; Randolph Trappey Jr., son of the plant’s first manager, was general manager of the Lafayette cannery. Other family members served on the board and various departments. Having the extra storage allowed Trappey to increase production to match the growing supply-and-demand. By 1971, Trappey’s had 100 food brokers working for them worldwide. Trappey’s market of canned Cajun food products surged from the local market to the national and eventually the international market.

In 1982, the company was sold to two Iberia Parish investors for $15 million. Two brothers from New Iberia, Wiltz and Perry Segura, kept the corporation in Acadiana and with its 350 person payroll which paid $2.5 million annually for both New Iberia and Lafayette plants which were about halfway equal in employment numbers. In 1988, the Segura brothers sold the Lafayette and New Iberia plants for $2,709,000 cash to JEM Brands of Norfolk, Connecticut, which at the time had annual sales in excess of $30 million. The sales included an agreement that JEM Brands would keep the plant local, and keep the personnel, not only keeping it open but expanding it to a larger operation. The new firm was called, “Trappey’s Fine Foods, Inc.” JEM Brands sold “Trappey’s Fine Foods, Inc.” CANNERY (only the Lafayette cannery, not the New Iberia bottling plant) to an Arkansas firm Allen Canning Company. At 3pm on March 7, 1991, the Lafayette cannery on Guidry Street officially closed, but the New Iberia bottling plant stayed open. The cannery was the second food processing plant to close in Lafayette in less than a year. Also in March, Trappey’s Fine Foods also sold their four acres of agricultural land, the potato buying station, in Hessmer, Louisiana to Allen Canning Company for $4,000. Allen Canning closed the Lafayette plant and moved the equipment to other Allen plants. The Lafayette plant employed 68 people and as many as 200 in the peak canning season. Blenderman said the sale included the rights to canned Trappey canned foods brands. Trappey’s distributed products in 34 countries. The New Iberia plant stayed open, but was sold to McIlhenny Company.

Cajun Food Introduction, Cajun Food Growth in the United States, and Canning Industry in Louisiana

Cajun food is a product of the evolutionary tract of seven nations: Native American, Frenchmen, Spaniards, Englishmen, African, German, and Italians. Since the late-eighteenth century, diverse racial and ethnic groups have co-existed in the Bayou Country of Louisiana, identified as the Cajuns. Cajuns, short of Acadian, are a people identified today from blended French, Spanish, Italian and German lineage who settled in Acadiana from about the 1760s to 1780s during the Great Derangement and vast settlement of Acadiana. These Europeans blended with Native American tribes - the Attakapas is the tribe most associated with the region during the time French settlers were first entering the area. The blend of ethnicities in Acadiana, a

---

32 The Daily Advertiser (Lafayette, Louisiana), December 1, 1982, page 7, ""Trappey’s Stays in Acadiana GNP."
33 The Daily Advertiser (Lafayette, Louisiana), September 17, 1988, pages 1 and 6, ""Trappey’s Inc. buyout planned."
34 The Daily Advertiser (Lafayette, Louisiana), March 9, 1991, pages 1 and 4, "Trappey’s plant closes."
twenty-two parish region of Louisiana, developed a rich culture of food, traditions and personality recognized today. The twentieth century version of Cajun food known today was shaped by the variety of available foods, the people's naturalism and enthusiasm to experiment with new methods of food preparation, and the availability of improved cooking technology.

This unique blend of cultures and food preparation have made Acadian cuisine the marketing giant it is today. Trappey's Cannery was among the early-twentieth century canneries that smartly invested in the prepackaged Cajun food industry, which swept the world starting in the 1980s, bringing rise to the history of Cajun people and Cajun recipes. The success of Trappey's Cannery for prepackaged Cajun foodstuffs did not happen by accident, but a product of two hundred and sixty years of uncanny passion and dedication to food and culture. Acadiana had been developing its domestic arts and farming abilities since Acadian settlement began in the 1760s.

In the early years of settlement, French women (the main cooks in the domestic household at this time) were very fond of soups. French chef Auguste Escoffier declared that soup - specifically the pot-au-feu, a kettle of boiled meats, poultry, and vegetables - was France’s national dish. Meat came rare to men in France, so vegetables and broths became the widely eaten meal for French families. Soup made its way to Nova Scotia where many French peoples were exiled from France escaping from war, poverty, and oppression in their homeland in a region of Nova Scotia called Acadie. In Nova Scotia, pork was introduced in abundance and the French loved it more than any other available meat. Refusing to accept new British rule in Acadie, throughout the 1760s to 1780s the French "Acadians" (a term linked to Acadie, Nova Scotia) were exiled again, this time to Louisiana for its Spanish governor's acceptance of the settlers' Roman-Catholic religion, primarily in the region known as the Attakapas. Once settled in Louisiana, Acadians did their best to cook in their familiar ways, but came upon differences in climate and available foods. The native peoples introduced corn into the French diet, as well as sweet potato, okra and eventually local hot peppers. By the early-nineteenth century, a new food, "gumbo" came regularly into Cajun celebrations. The bal de maison (house dance) in Cajun households served gumbo in large quantities, to any and all guests. The success of their newfound farming and abundance of food gave the Cajun people a joie de vivre known as the famous Cajun hospitality.

Sweet potato was a popular Cajun food served on Sunday house visits as “only an Acadian house can prepare,” said an 1879 article in Century Magazine. Known locally as a yam, a term later trademarked for identification of sweet potato exports (but different from the actual African yam), Cajuns had refined sweet potatoes for the home since at least the antebellum era (1812 to 1860). Before the Civil War, Cajuns cultivated a “yellow veined” potato characterized by its taste and appealing texture. After the Civil War, a “Honduras yam” was introduced to Acadiana, characterized by its immense yields but mild taste. Cajun farmers cross-breeding the Honduras yam and yellow-veined potato to make the Louisiana yam - a sweet, soft, moist potato that grew quickly and could be eaten soon after harvesting. Most importantly, the Louisiana hybrid sweet potato could be stored longer than either of the parent varieties. By 1880, the hybrid sweet potato was adopted on Cajun farms and tripled in production between 1860 and 1900. The Louisiana yam was marketed to Black families who had migrated to the northern United States and longed for nostalgic home foods. In time, this Cajun food became familiar nationally, and developed its popularity in the North and other regions of the United States in holiday celebrations, solidifying this Louisiana crop in the national market. The yam market was most pronounced in Louisiana in Cajun country’s eastern prairie region, particularly around Sunset, Opelousas and Church Point. Sunset proclaimed itself the “sweet potato capital of the world.”

In 1915, most Acadiana schools had a “canning club,” which was complementary to commercial canneries. Promoted by the United States government, they promoted the cultivation of “war gardens” During World War I, changing the name to “victory gardens” after the war was won. These canning clubs promoted canning by

36 Johnston, Mireille, “The French Family Feast.”
37 Dennett, Daniel. “Louisiana As It Is: Its Topography And Material Resources.”
38 Bienvenu, Marcelle, Carl A. Brasseaux and Ryan A. Brasseaux. Stir the Pot: The History of Cajun Cuisine.
39 Bentley, A. “Eating for victory: Food rationing and the politics of domesticity.”
local farm families. To maximize the utility of war gardens, the federal government emphasized a number of food preservation methods, namely canning, as patriotic ventures. Domestic arts in general including canning and gardening were widely supported in south Louisiana who had little other industrial contribution at the time. By the end of World War I, Cajuns were skillful canners.

The cotton market collapsed in the Roaring Twenties, forcing Cajun farmers to diversify their crops. Attention turned to the cultivation of rice and sweet potato. By this time, Henry Wadsworth Longfellow’s *Evangeline* had created a romantic image of Cajun country. The area’s popularity in tourism soared. In 1924, Gray Line Motor Tours Company, which established a national branch in New Orleans, arranged a five-day motor tour through Lafayette and other cities of “Evangeline country to Lake Charles, returning by way of Alexandria and Baton Rouge. The route followed the old Spanish trail through Raceland, Houma, Morgan City, Franklin, New Iberia, Lafayette, Crowley, Jennings, Lake Charles, thence through Oberlin, Lecompt to Alexandria, returning by way of Lecompte, Lebeau, Rosedale to Baton Rouge and from Baton Rouge on the east side of the Mississippi River to New Orleans.”

The Lafayette Chamber of Commerce Secretary Skinner stated that he had sent a considerable amount of information about points of interest in and near this city. Arrangements were made “for trips to Southwestern Institute, the Baldwin Lumber Company plant, Star Salt Company [whose location was to become Trappey’s Cannery in six years], Southern Pacific buildings, and other places of interest here and near this city.”

In the first half of the twentieth century, the sweet potato was Louisiana’s most popular vegetable. Beginning as a commercial crop in the early 1900s, it surged in popularity during the Great Depression because it could easily be grown in large farms or home gardens. “During the 1920s and 1930s, consumers became increasingly aware of the nutritional qualities of sweet potatoes. About the same time, the Louisiana Agricultural Experiment Station released Unit 1 Puerto Rico, developed by Julian C. Miller. This new variety – which had an attractive skin and a moist, orange flesh high in vitamin A content – catapulted Louisiana into a national and international marketing campaign.”

While already in use throughout history to describe the African yam, the Louisiana industry coined the term “yam” as part of a national marketing campaign to differentiate its product from the drier, white-fleshed types being grown on the East Coast.

**Acadiana Economic Significance**

Beginning in the 1760s, during the Great Derangement from Acadie, Nova Scotia, Acadians were arriving through the port of New Orleans *en masse*, and the Spanish governor of Louisiana began settling them in the Lafayette area between St. Martinville and Opelousas. Both the French and Spanish officials that ruled Louisiana at the time granted lands freely along the Carencro and Vermilion Bayous. Generally, the size of land grants was 6–8 arpents along the stream with a depth of 40 arpents. By 1815, the area of Lafayette today was then still known as “Attakapas country”. Before there was a village called Vermilionville, there existed a trading outpost located near the Pinhook Bridge. The aforementioned land grants were on the condition that settlers would clear the land, and help build and keep up levees, bridges, and roads. The first land grants in Vermilion Parish were on waterways because there were few roads. Prairie areas were settled later.

Before 1900, everything outside of downtown beyond University Avenue, Simcoe Street, and Johnston Street was rural, agricultural land. There were small plantations belonging to the descendants of the recipients of the

---

40 *The Daily Advertiser* (Lafayette, Louisiana), December 19, 1924, “Motor tours are planned through this city soon”.
41 *The Daily Advertiser* (Lafayette, Louisiana), December 19, 1924, “Motor tours are planned through this city soon”.
42 LSU Ag Center Publication, May 23, 2012, “Sweet Potato Louisiana’s Most Popular Vegetable”.
43 An arpent is about one acre and was the standard measure of land in those areas settled during the French regime and in use until the 1970s.
44 Pinhook had been used for centuries by Native Americans and was called “Pinsahuk” (/pins’-a-hook/) meaning Linden or Basswood tree.
45 Vermilion Parish: Clerk of Court website.
Trappey’s Cannery
Name of Property

Lafayette Parish, Louisiana
County and State

original Spanish land grants and a few immigrants who purchased property after the Civil War. Southwestern Louisiana Industrial Institute (SLII) was founded in 1900 which spurred Lafayette’s population growth again. Many people moved from rural agricultural occupations to urban businesses connected with SLII, the railroad, distribution services, and selling products and services to Lafayette’s growing population. A wave of construction occurred after 1900.46

Previously mentioned in the “History of Trappey’s Cannery” section, when Trappey’s overtook the site to build its Lafayette cannery, the company hired three hundred to four hundred employees at the time of the opening in 1931. Heavily invested in the production of canned yams, the employment opportunity for Lafayette’s local workers came at a crucial time during America’s greatest economic Depression at the time. Based on Trappey’s employment reports of 300-400 people in 1931, they were one of the most significant employers in the Louisiana canning industry at the time. Trappey’s purchased their sweet potatoes, okra, beans and other products from local farmers in Acadiana, but also in North Louisiana and even as far as North Carolina. Locally, most of their produce was purchased from local farms around Sunset, Carencro, Opelousas Washington, and Plaisance.47

In order to better understand the position of commercial canneries, the LSU AgCenter began an economic study of commercial fruit and vegetable canneries in the spring of 1946. Published in 1947, the study found twenty-two commercial canneries that packed fruits and vegetables in Louisiana. These canneries were largely concentrated in three sections of the state, though not more than three were in any parish. Nine of the canneries were in the Bayou Teche section around New Iberia and Lafayette, two of these (including Trappey’s Cannery) being in Lafayette (the other likely a smaller, now obsolete brand such as Lafayette Canning Co). In 1945, over 11,000 cases (~268,800 cans) of sweet potatoes were produced by eight Louisiana canneries, it being the main product of six of these eight canneries. Sweet potatoes made up 60.5% of the total canned fruit and vegetable pack of Louisiana Canneries in 1945. Eight canneries in the state were organized more than fifteen years before 1946. Seven were established between five and fourteen years. Two canneries started in 1945, and five in 1946. Those canneries employed an estimated 850 part-time workers for the 1945 sweet potato canning season, 350 for okra season, and 750 for the snap bean season. This maintained an adequate supply of labor year-round. Shortages of labor caused by World War II made seasonal part-time work easier to employ. “The establishment of seven new canneries during 1945 and 1946 is greater than the usual addition to the canning capacity of the state for a two-year period. This is partly accounted for by the increasing importance of sweet potato production.”48 In 1963, Trappey’s Lafayette plant employed fifteen to twenty full-time personnel year-round, but during the canning season (about six months long) that figure would skyrocket to three-hundred and fifty employees. The New Iberia plant maintained a year-round staff of eighty-five to ninety. Over two hundred and fifty thousand dollars ($250,000) was paid annually to area farmers for raw products to be canned and bottled. Additionally, every bulk ingredient was purchased in Louisiana if possible - sugar, salt, and chemicals. Ironically, their products may be better known outside of Louisiana.49

In 1968, Trappey’s Cannery employed 600 persons during peak season, had an annual payroll of $850,000 and in this year, planned to purchase about one million five hundred thousand dollars ($1,500,000) in peppers, yams, okra and other farm commodities. When combined with the New Iberia payroll, the Trappey company paid salaries and wages of one million two hundred thousand dollars ($1,200,000) during 1967.

The sweet potato industry peaked in the mid-twentieth century. Beginning in the 1960s, the sweet potato farms particularly declined. Seeking more profitable professions, small Cajun farmers abandoned their fields for blue collar work in the booming oil industry. In 1943, Louisiana farmers harvested 124,000 acres of yams, but by 2004, the state’s sweet potato acreage had shrunk to approximately 20,000 acres.50 Today, North Carolina has

46 Downtown Lafayette: History, website.
47 Interview with Randolph Trappey, Jr. on Monday, September 13, 2021.
48 LSU Agricultural Experiment Station Reports. 1947, “An economic study of commercial fruit and vegetable canneries in Louisiana.”
50 Bienvenu, Marcelle. “Stir the Pot.”
the highest sweet potato production in the United States; The LSU AgCenter in Southwest Louisiana (along with the USDA U.S. Vegetable Laboratory and North Carolina State University) is one of the only three sweet potato breeding programs still around, per a report by the LSU Ag Center.

Some key local competitors in Trappey’s time were Bruce Foods and the McIlhenny Company, as is listed on Bruce Foods’s website today. Bruce Foods was founded in 1928 in New Iberia, producing a single product - a hot pepper sauce. The company is still in operation today, and it or its forerunners have been canning yams (sweet potatoes) and manufacturing and distributing Cajun and Tex-Mex foods for over 70 years, starting, similar to Trappey’s - long before Cajun cuisine became popular outside Louisiana. Additionally, Bruce Foods only added canned sweet potatoes and okra to its line later in 1957, when it purchased L.C. Soileau and Son Inc., which operated a canning plant at Lozes, Louisiana, specializing in southern vegetables. This company started canning cane sugar syrup in Rayne, Louisiana, and grew to canning sweet potatoes and other Louisiana vegetables by the mid-twentieth century. L. C. Soileau & Son was even awarded $25,000 by the U.S. Department of Labor for the U.S. Army.

The McIlhenny Company was created by Edmund McIlhenny, who grew his first commercial pepper crop in 1868 on Avery Island. The next year, he sent out 658 bottles of sauce at one dollar apiece wholesale to grocers around the Gulf Coast, particularly in New Orleans. He labeled it “Tabasco”, and the brand grew to be world-renowned. It is still privately-owned by the McIlhenny family today. In a 2013 report of “Acadiana’s Top 50 Privately Held Companies”, Bruce Foods (founded in 1928) and McIlhenny Company (founded in 1868) were ranked ninth and eleventh, respectively, with 1,200 and 200 employees. While Trappey’s had been bought out and was no longer an Acadiana company at the time of the 2013 survey, it shows how significant a place in the local economy Trappey’s had to be once competing with these still-major local employment magnates.

Canning Industry Significance during and after World War II “The American Homefront”

During America’s involvement during World War II from 1941 to 1945, the large plant was converted to a dehydration plant to produce foods for the military. As a result, the plant was awarded local and federal acclaim for their work in dehydrating sweet potatoes. In November 1944, Trappey’s Cannery won the U.S. Government “A” award for its contributions to “Food Fight for Freedom” service in World War II. Trappey’s grew with innovative products and new markets. With home-front patriotism soaring in the 1940s and the concept of “victory gardens” coined after World War I was won, certain local schools’ home economics departments taught canning procedures using school cafeterias. Trappey’s offered community canning lessons. Similar to the domestic arts efforts of Louisiana farm families during World War I, schools offered their cafeterias to mobilize canning operations for their boys overseas.

The candied yams, produced at Trappey’s Lafayette plant, were used in field ration kits by the Allied Armed Forces during WWII. About 12 million pounds of sweet potatoes were produced for the military, therefore, the business was expanded considerably. Trappey recalled that it wasn’t until the 1940s that the company started turning a nice profit, also stating that “we put up an awful fight for years before we ever started making

54 The Crowley Post-Signal (Crowley, Louisiana). January 5, 1943, page 8, “Yam Contracts Totaling $151,000 Awarded State Firms.”
56 Interview with Randolph Trappey, Jr. on Monday, September 13, 2021.
57 The Daily Advertiser (Lafayette, Louisiana). Tuesday, November 14, 1944, “Tomorrow we fly TWO fine flags!”
58 Interview with Randolph Trappey, Jr. on Monday, September 13, 2021.
59 Bienvenue, Marcelle. “Stir the Pot.”
60 Advertiser Centennial, April 22, 1984, “Lafayette citizens join forces to help the boys “over there”.
any money.”  

Around this time, Trappey’s was the first to pack red kidney beans with chili gravy and the first to combine beans with jalapeno peppers, later to become a major trend in bean processing.

Developmental History/Additional historic context information

**Trappey’s contribution in Acadiana food cultural heritage and the Cajun food international hype**

In 1930, the Trappey brand started marketing its products overseas. Trappey’s produced popular canning recipes for okra, red beans and chili gravy, and patented its own trimming machine to trim okra. They grew to packing more than half a million cases of canned yams a year by the end of the 1930s thanks to shipping their products overseas. 

Randolph Trappey, Sr. was an inventor and patented new equipment vital to canning plant operations, including the aforementioned okra canning machine. All ten of the surviving children of the founder would come to own stock and actively participate in the affairs of the New Iberia and Lafayette plant.

In 1955, B. F. Trappey, Jr. reigned as 10th annual “King of the 1955 Louisiana Yambilee” national sweet potato festival. He was called, “a leading figure in the state’s yam industry for many years,” “a real king in Louisiana’s yam industry and we feel that he deserves the kingship of the Yambilee in every respect,” a “gourmet and an expert in Louisiana Creole Cookery.” This title was also given to Randolph Trappey, Jr. It was noted that in addition to other civic engagements, B. F. Trappey, Jr. was one of the founders of the Ancient Order of Creole Gourmets, a custom he revived from 1885 in which “gourmets” met at plantation homes to enjoy a good meal, sing and sip wine. 

In 1968, The Trappey company had also become a book publisher with its recipe book called “The Secret of Creole Cooking.” As a result of their marketing efforts, the company had representation all over the world with more than 100 brokers worldwide.

Randolph Trappey, Jr. was trained in the U. S. Army as an engineer, and was the manager of the Trappey plan in Lafayette from 1953 (when his father passed away) to 1983 when he retired to pursue real estate. He was a member of the board of directors of Teche Realty and Investment Corporation, president of the National Sweet Potato Council in 1977, and president of the Louisiana Sweet Potato Commission in 1976.

**History of the Site**

At the same time as the Trappey family business was starting up, the future Lafayette site of Trappey’s Cannery was being developed by other businesses. Men who were hunting for oil discovered salt in commercial quantities at Anse La Butte in Lafayette Parish. Captain Anthony E. Lucas - who drilled the “Lucas Gusher” at Beaumont that set off the oil craze in Beaumont in 1901 - was brought to Anse La Butte to drill at the site, and found salt at a depth of 290 feet. That fall, C. F. Z. Caracristi, a geologist hired by the Anse La Butte Oil and Mineral Company, urged his employers to develop the salt there as well as the oil and gas reserves. He reported a “salt deposit that can readily be estimated to have a minimum workable area of five acres, with a thickness of 300 feet, equal to approximately 40,000,000 tons of rock salt.” In 1907, G. D Harris reported on the “great salt mass at this place, dominating the region.” He recommended “bringing the salt to the surface in the form of brine, then evaporating the same for salt.” No attempts were made to mine the salt until 1920, when the Banner Salt Company drilled a series of wells to test the depth of the salt. In 1920, a 1,400 feet thick bed of salt just 200 feet below the ground was found and began to pump brine from it.

---


64 *The Daily Advertiser*, November 9, 1994, “Bernard Trappey”. Creole Gumbo and All that Jazz.


66 In 1941, the Gordy Salt Company of New Iberia built a modern plant and began production from the Anse La Butte dome. Cargill Inc. based in Minneapolis, took over the plant in 1976.
In about 1920, the Baldwin Lumber Company was constructed on the bank of the Vermilion River (this site would eventually become Trappey's Cannery). This sawmill produced 100,000 feet of board daily and employed 600 men during the few years it was in operation. In the early 1920s, the Star Salt Company, a rival of the aforementioned Banner Salt Company began operations in Lafayette Parish (at the subject site) using the brine piped from the Anse La Butte salt dome to the subject plant, pumped through a hollowed cypress pipeline to the site and held in shallow pits. Steam used to power the adjoining Baldwin sawmill was then reused to power the boilers to boil the brine and evaporate the salt. It was not the most efficient way to make salt, but it was reasonably cheap. The salt plant had a capacity of about 300 tons a day, and employed a large force of workers. The corporation’s trade territory included several states. A new plant of the Star Salt Company was constructed. Planned since 1922, the main structure had a concrete foundation. Daily production of 250 tons of salt was planned. Laying of a four-inch thick pipeline through which the salt brine was to be brought from the Anse La Butte section was started, as was work on the large reservoir. The pipeline was 6 miles. The saltwater was to be pumped from land owned by JY Oil Company. From 1923 to 1927, the company made table salt. The plant closed operations about 1927 due to competition from more efficient mining companies. From 1923 to 1927, the company made table salt. The plant closed operations about 1927 due to competition from more efficient mining companies. In April 1927, resulting from the high cost of production, the falling price of salt, and competition from more efficient mining operations at Avery Island, Weeks Island and Jefferson Island, William S. Thompson, owner of Star Salt Company, placed his plant up for auction, including the business, buildings and equipment, which eventually would be purchased by B. F. Trappey, Sr. In May, came the Flood of 1927. The water was ten feet deep at the Star Salt Company and Baldwin Lumber Company. It destroyed most of the buildings on the mill, which were not rebuilt. The main structure of the mill and salt companies survived. The Baldwin Lumber Company had used this location as a lumber planing mill, and the company’s sawmill was located in St. Martin Parish.

9. **Major Bibliographical Resources**

**Bibliography** (Cite the books, articles, and other sources used in preparing this form.)

“501 Guidry Street, Lafayette, LA.” Historic Aerials. HistoricAerials.com by Netronline. 1999 - 2021 Nationwide Environmental Title Research, LLC.


---

68 *The Daily Advertiser*, March 24, 1923, “New salt plant planned to be ready by July”.
Trappey’s Cannery
Name of Property

Lafayette Parish, Louisiana
County and State


Family archives: photographs, letters, ledgers, books and more. Trappey family. Randolph Trappey, Jr.


Gantt, Kelli. “Mill Furniture.” Unknown publication.


Notarial Archives, Clerk of Court, Lafayette Parish.


“Sweet Potato Louisiana’s Most Popular Vegetable.” LSU AgCenter. LSU AgCenter Publication, May 23, 2012.


___________________________________________________________________________

Previous documentation on file (NPS):

_____ preliminary determination of individual listing (36 CFR 67) has been requested
Trappey’s Cannery
Name of Property

Trappey’s Cannery Lafayette Parish, Louisiana
Name of Property County and State

_____ previously listed in the National Register
_____ previously determined eligible by the National Register
_____ designated a National Historic Landmark
_____ recorded by Historic American Buildings Survey #__________
_____ recorded by Historic American Engineering Record #__________
_____ recorded by Historic American Landscape Survey #__________

Primary location of additional data:
_____ State Historic Preservation Office
_____ Other State agency
_____ Federal agency
_____ Local government
_____ University
_____ Other
Name of repository: _____________________________________


10. Geographical Data

Acreage of Property: Approximately 10 +/- acres

Latitude/Longitude Coordinates
Datum if other than WGS84:__________
(enter coordinates to 6 decimal places)

1. Latitude: 30.215361 Longitude: -92.002104
2. Latitude: 30.214602 Longitude: -92.001285
3. Latitude: 30.213802 Longitude: -92.000711
4. Latitude: 30.212911 Longitude: -92.001309
5. Latitude: 30.212039 Longitude: -92.002362
7. Latitude: 30.212883 Longitude: -92.002192
8. Latitude: 30.213642 Longitude: -92.003135
10. Latitude: 30.214756 Longitude: -92.002691

Verbal Boundary Description (Describe the boundaries of the property.) From the northeast corner of Resource 13 before Lil Woods Playground, the boundary extends southeast to the banks of Vermilion River. The boundary extends downriver to the rear of Resource 9. Then it extends northwest to Barnett Street and follows northeast and curves to the northwest along Guidry Street where it stops at the unnamed road northwest of Resource 11. It follows the road headed northeastward to the southeast elevation of Resource 13. From here, it follows northwest perpendicular of Resource 13 and ends at the northwest corner of the property line, where it connects back to the start. See boundary map.
Boundary Justification (Explain why the boundaries were selected.) The boundary is in keeping with the historic boundary of the Trappey's Cannery and the extant buildings of the major operations at the site. It also considers and eliminates ground where buildings were demolished.

11. Form Prepared By

name/title: Kelly Calhoun and Mary Shuman
organization: Calhoun Preservation, LLC
street & number: 922 N. Rendon Street
city or town: New Orleans state: Louisiana zip code: 70119
e-mail: kelly@calhounpreservation.com
telephone: (817) 676-6679
date: September 19, 2021

Additional Documentation

Submit the following items with the completed form:

• Maps: A USGS map or equivalent (7.5 or 15 minute series) indicating the property's location.

• Sketch map for historic districts and properties having large acreage or numerous resources. Key all photographs to this map.

• Additional items: (Check with the SHPO, TPO, or FPO for any additional items.)

Photographs

Submit clear and descriptive photographs. The size of each image must be 3000x2000 at 300 ppi (pixels per inch) or larger. Key all photographs to the sketch map. Each photograph must be numbered and that number must correspond to the photograph number on the photo log. For simplicity, the name of the photographer, photo date, etc. may be listed once on the photograph log and doesn't need to be labeled on every photograph.

Photo Log

Date of Photographs: Between January and June 2021.
Number of Photographs: 61


Paperwork Reduction Act Statement: This information is being collected for applications to the National Register of Historic Places to nominate properties for listing or determine eligibility for listing, to list properties, and to amend existing listings. Response to this request is required to obtain a benefit in accordance with the National Historic Preservation Act, as amended (16 U.S.C.460 et seq.).

Estimated Burden Statement: Public reporting burden for this form is estimated to average 100 hours per response including time for reviewing instructions, gathering and maintaining data, and completing and reviewing the form. Direct comments regarding this burden estimate or any aspect of this form to the Office of Planning and Performance Management. U.S. Dept. of the Interior, 1849 C. Street, NW, Washington, DC.
Trappey’s Cannery
Boundary Coordinates

Trappey’s Cannery
501 Guidry Street, Lafayette, Lafayette Parish, Louisiana

National Register of Historic Places Nomination - December 2021

Boundary Coordinates
(Latitude, Longitude)

1. 30.215361, -92.002104
2. 30.214602, -92.001285
3. 30.213802, -92.000711
4. 30.212911, -92.001309
5. 30.212039, -92.002362
6. 30.212210, -92.002647
7. 30.212883, -92.002192
8. 30.213642, -92.003135
9. 30.214156, -92.002265
10. 30.214756, -92.002691

The dashed line shows the bounding box.

The datum is WGS84. Map is Lafayette Parish Tax Assessor GIS Aerial 2021.


September 16, 2021


Resource 6 (C): Tinman water town - Built late-1940s.


TRAPPEY’S CANNERY

Evolution of resources. Color-coded and dated.
C = Contributing resource.
NC = Non-contributing resource.
PHOTO KEY

Name of Property: Trappey's Cannery
City or Vicinity: Lafayette
County: Lafayette Parish
State: Louisiana
Date: September 22, 2021

Photo Key – Trappey’s Cannery
-See photo log to reference photo descriptions.

Contributing buildings: 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12
Non-contributing buildings/structures: 13