

HISTORIC LANDMARK COMMISSION
DEMOLITION AND RELOCATION PERMITS
FEBRUARY 28, 2022
PR-2022-014784; GF-2022-016729
1403 E CESAR CHAVEZ ST

PROPOSAL

Demolish a single-family Craftsman-style residence built circa 1925.

ARCHITECTURE

Single story residential construction with cross gable roofline built in the Craftsman style circa 1925. The roof has one triangular knee brace in the apex of each gable. The porch supports are composed of brick masonry piers with sloping sides. On top of the piers rest the decorative wooden support columns which appear to take cues from Orientalist design principles. The wooden porch railing is almost Stick in its patterned styling lending to the Western Stick reference known for some Craftsman styles. The structure has horizontal wood siding and the façade is comprised of a single entry door and two matching window assemblies, each comprised of two single hung, vertical, wood windows.

RESEARCH

From 1927 to 1959 this home was owned and occupied by members of the Balagia Family. Charles and Tofie Balagia were owners of the Balagia Produce Company. Co-owner Tofie Balagia and his wife Bertha purchased this house in 1927 and it became their family home. Bertha Balagia (Tofie's widow) continued to live at this address into 1959. The Balagia Produce Company was already one of the oldest in the Austin area by 1939 and where many would go to order their holiday turkeys and meats and they held the State contract for providing meat to State institutions for many years. Balagia Produce continued to serve the City and surrounding areas becoming one of the largest suppliers of meat and produce in the State of Texas.

PROPERTY EVALUATION

The 2016 East Austin Survey report recommends that the property is eligible as a local landmark and contributes to a potential local historic district.

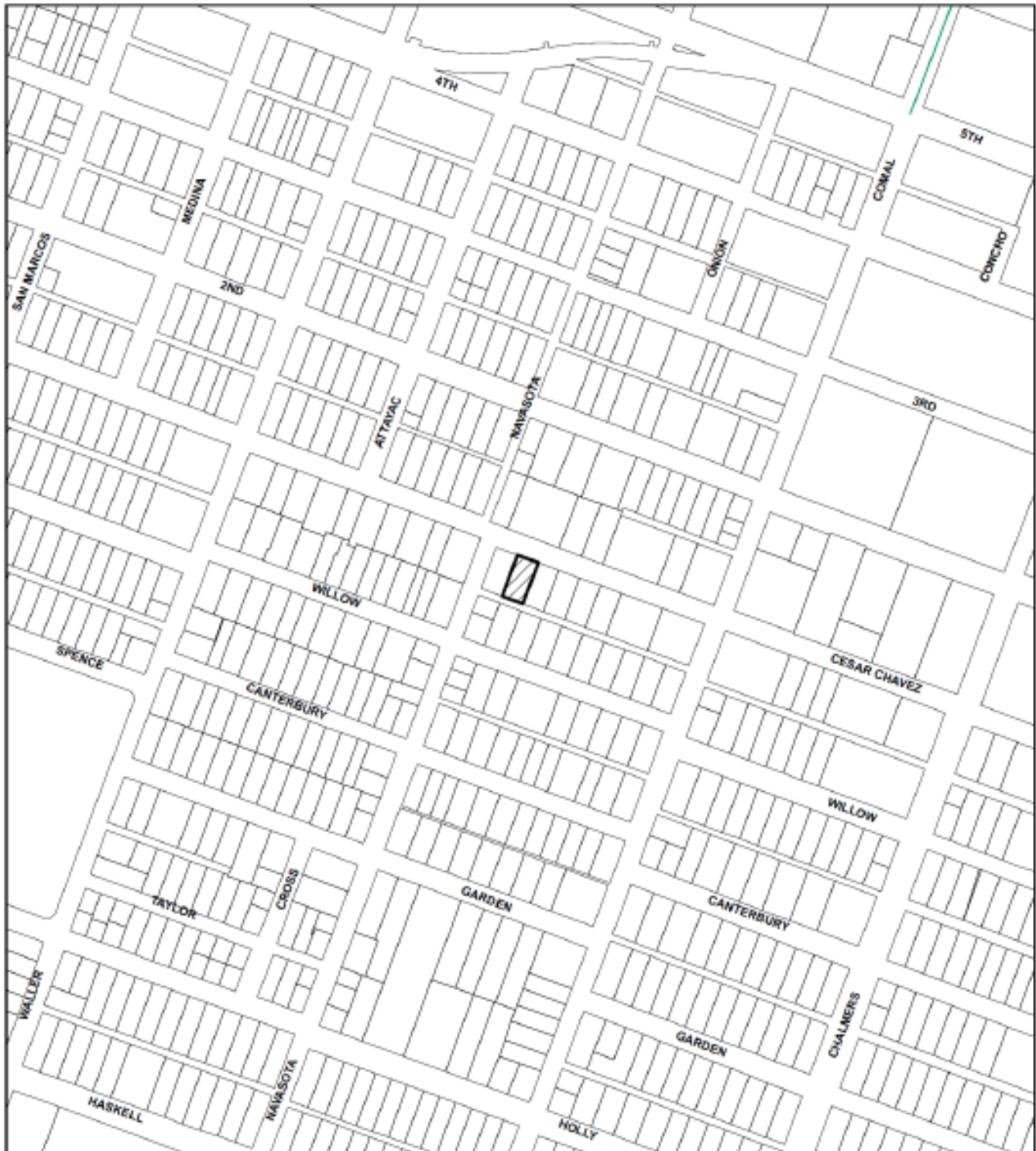
Designation Criteria—Historic Landmark




- 1) The building is more than 50 years old.
- 2) The building appears to retain high integrity.
- 3) Properties must meet two criteria for landmark designation (LDC §25-2-352). Staff has evaluated the property and determined that it does meet two criteria:
 - a. Architecture. The building is a good example of Craftsman-style architecture.
 - b. Historical association. The property appears to have significant historical associations with Balagia Produce
 - c. Archaeology. The property was not evaluated for its potential to yield significant data concerning the human history or prehistory of the region.
 - d. Community value. The property does not possess a unique location, physical characteristic, or significant feature that contributes to the character, image, or cultural identity of the city, the neighborhood, or a particular demographic group.
 - e. Landscape feature. The property is not a significant natural or designed landscape with artistic, aesthetic, cultural, or historical value to the city.

STAFF RECOMMENDATION

Initiate historic zoning based on architecture and historical associations with Balagia Produce. If the commission chooses not to initiate historic zoning, encourage rehabilitation and adaptive reuse but release the permit upon completion of a City of Austin Documentation Package.

LOCATION MAP



-  SUBJECT TRACT
-  PENDING CASE
-  ZONING BOUNDARY

1" = 333'

NOTIFICATIONS

CASE#: GF 22-016729

LOCATION: 1403 E CESAR CHAVEZ STREET

This product is for informational purposes and may not have been prepared for or be suitable for legal, engineering, or surveying purposes. It does not represent an on-the-ground survey and represents only the approximate relative location of property boundaries.

This product has been produced by CTM for the sole purpose of geographic reference. No warranty is made by the City of Austin regarding specific accuracy or completeness.



PROPERTY INFORMATION



*Demolition permit application, 2022**Occupancy History*

City Directory Research, February 2022

1959	Bertha Bolagia, owner
1957	Bertha Bolagia, owner
1955	Bertha Bolagia, owner (widow of Tofie)
1952	Bertha Balagia, owner (widow of Tofie)
	Rose Balagia, renter Student
	Doris M. Balagia, renter Bookkeeper
	Edward G. Balagia, renter USA
1949	Bertha Balagia, owner (widow of Tofie)
	Jeanette H. Balagia, renter Bookkeeper-credit manager Gem Jewelry
1947	Bertha Balagia, owner
	Evelyn Balagia, renter
	Jeanette Balagia, renter Bookkeeper Gem Jewelry
1944	Bertha Balagia, owner (widow of Tofie)
	Evelyn Balagia, renter Student at the University of Texas
	Jeanette H. Balagia, renter Student at the University of Texas
1941	Tofie and Bertha Balagia, owners Balagia market (505 E 5 th Street)
1939	Tofie and Bertha Balagia, owners Balagia market (505 E 5 th Street)
1937	Tofie and Bertha Balagia, owners Balagia Produce Co./Balagia Market (505 E 5 th St)
1935	Tofie and Bertha Balagia, owners Balagia Produce Co. (505 E 5 th St)
1932	Tofie and Bertha Balagia, owners Balagia Produce Co. (505 E 5 th St)
1929	Tofie and Bertha Balagia, owners Balagia Produce Co. (505 E 5 th St)

1927 Tofie and Bertha Balagia, owners
Balagia Produce Co. (506 Trinity)

1924 Address not listed

Notes:

Tofie and Bertha Balagia (1004 Spence St)
Balagia Produce Co. (506 Trinity)

Permits

Unless the Plumbing is done in strict accordance with City Ordinances, do not turn on the water.

No. A 177

PERMIT FOR WATER SERVICE Austin, Texas

M. Jesya Baliga Address 1403 East Cesar Chavez St.

Plumber W. S. Andubathu Size of Tap 1/2 Date 6/29/25

Foreman's Report. [Signature]

Date of Connection 5/30/25

Water service permit, 1925

Balagia Produce Firm Is Among Oldest in City
The Austin Statesman (1921-1973); Mar 25, 1939;
 ProQuest Historical Newspapers: The Austin American Statesman
 pg. 8

Balagia Produce Firm Is Among Oldest in City

One of the best known establishments of its kind in the Southwest is the **Balagia Produce** company, wholesale and retail dealers in poultry and produce, which maintains its house and salesrooms at 505 East Fifth street.

The **Balagia Produce** company is owned and operated by Charles and Toffie **Balagia**, who have catered to the needs of Austin and Central Texas consumers for many years.

Charles **Balagia**, one of the members of the firm, announced Saturday that he and Toffie **Balagia's** interests are confined only to the **Balagia Produce** company at 505 East Fifth street, and that they have no connection with any other firm in Austin.

The **Balagia Produce** company, in addition to handling a wholesale and retail produce business, operates its own retail market where customers may obtain choice cuts of veal, beef, lamb, mutton and pork in season besides a very select line of delicatessen products. For that Easter dinner, the **Balagia** firm suggests that a choice roast or chicken is most appropriate and invites the patrons to place their orders.

With an excellent free delivery service to every part of the city, the **Balagia** firm delivers all orders promptly, and all that the customer needs to do is to telephone in the order and the firm will do the rest.

Charles **Balagin** asks friends and customers of the firm that when they need quality meats or poultry for the dinner table to permit the **Balagia Produce** company to give them the same fine service which has been a policy of that firm for many years standing.

Balagia Ready To Serve All New Residents

The Austin Statesman (1921-1973); Jan 11, 1941;

ProQuest Historical Newspapers: The Austin American Statesman

pg. 10

Balagia Ready To Serve All New Residents

With the opening of the legislature for another regular session, many new families will be in Austin during the next few months and this means that they will depend upon a good market to supply them with poultry, meats and delicatessen products.

These new housewives will be interested to know that the Balagia Produce and Market operated by Charles and Tofie Balagia is ready to serve them satisfactorily with these needs.

The Balagia Produce company is located at 505 East Fifth street, where the housewife can select a chicken, turkey or any other poultry on foot and the market staff

will dress it without extra charge as she wants it. Only a few minutes are required for such service.

The housewife can also telephone her order to the Balagia firm and it will be delivered free to any part of the city.

In addition to fine poultry, the Balagia Produce and Market carries only the best in beef, lamb, pork, veal and mutton in season and at intervals during the year offers its patrons meat from prize winning baby beeves and calves purchased from the Luling Foundation farm or at various fairs and stock shows.

Sausage of all kinds, cheese, chile, and other delicatessen products also are available to patrons at the Balagia market. For a number of years, the Balagia Produce and Market has gained an enviable reputation for its fine barbecue which is prepared under the supervision of an expert barbecue chef.

The Balagia Produce and Market welcomes the newcomers to Austin and invites them to try its service at any time.

War Delivery Service Given By Balagia

The Austin Statesman (1921-1973); Jun 20, 1942;

ProQuest Historical Newspapers: The Austin American Statesman
pg. 8

War Delivery Service Given By Balagia

Balagia Produce and Market, one of Austin's oldest and best known produce firms, extends a greeting to the new citizens who have arrived during the last few weeks to make their home in Austin, and invites these new residents to avail themselves of the fine meats and poultry offered regularly by this firm.

Charles Balagia, owner of the firm, has announced that in accordance with a new regulation of the office of defense transportation, his firm has restricted its delivery service for the duration of the war, and is now making only three deliveries daily and only one delivery on Sunday. He asked that patrons cooperate with the firm in its new delivery schedule by placing their orders so that they may be delivered properly and satisfactorily to the customer.

The first daily delivery is made at 7:30 a. m. of all orders taken from 3:30 p. m. the day before until time for this delivery. A second delivery, scheduled at 10 a. m., is for all orders taken after the first delivery at 7:30 a. m. up to 10 a. m. The third and last delivery is made at 3:30 p. m. to handle all orders taken from 10 a. m. to 3 p. m.

The single delivery on Sunday is made at 9:30 a. m. Special deliveries have been eliminated and not more than one order can be delivered to any one address in any one day, Mrs. Balagia announced.

The Balagia Produce and Market, located at 505 East Fifth street, has served the people of Austin for several decades and during all of that time, it has maintained a consistent policy of providing its patrons with the finest meats and poultry available on the local market.

Balagia Firm Offers Choice Poultry Here

The Austin Statesman (1921-1973); Oct 7, 1939;

ProQuest Historical Newspapers: The Austin American Statesman
pg. 8

Balagia Firm Offers Choice Poultry Here

For that Sunday dinner or the special festal occasion, Austin hostesses may obtain choice roast or chicken by calling the Balagia Produce company located at 505 East Fifth street, the home of quality meats and poultry here for many years.

Charles and Tofie Balagia, owners of this firm have catered to the needs of Austin housewives for many years and the firm lists among its patrons many of the most prominent citizens of Austin as well as numerous fraternities, sororities and boarding houses at the University of Texas. The firm has established an enviable reputation among its patrons through its policy of providing the best meats and poultry that the market affords.

In addition to its wholesale and retail purchase and sale of poultry, the Balagia Produce company operates its own retail meat market where patrons may obtain choice cuts of veal, beef, lamb, mutton and pork in season besides a select line of delicious products. Delicious barbecue with sauce also is offered the patrons.

An excellent delivery service is offered to all parts of the city and orders are promptly filled by the company. The housewife needs merely to telephone her order and the firm will fill it as she desires.

Fact Revealed By Lessee Of Abattoir

But Control Board
Without Knowledge
Of Meat Origin

The government of Texas, undoubtedly one of the world's greatest livestock producing areas, is forcing Mexican-bred beef to its knees in electrolytic incinerators here.

And it's all "news" to W. T. Thomas, grocery purchaser for the state board of control, which here its statute on contract, not healthful origin of the animals, Thomas explained Tuesday.

Immigrant Region
Not that the gringos to be killed for state-ward immigration are stopped directly here from Mexico. The Aztec Mexicans investigate them, but many of them originate there and are moved to Texas for packing before sale.

A charge remark by W. F. Goss, leader of the city socialist movement, began the discussion. Goss was asking the city council for an extension of his lease when expired Feb. 28.

"I've got 100 shoes from Western to sell the state," he said.

"Why from Western?" he was asked.

Bigger Type Assent
Governments worldwide, he explained, specify a larger type of beef carcass than is customarily sold in the average meat dealer.

DATA, it developed, is handling the accounts for Malaga Plastics company, which has the same two sons as the other two businesses.

The Phoenix, the board of controls' chairman, said the state commission did not find any persons weighing not less than 400 pounds and not more than 600 pounds. That weight is larger than ordinarily could tolerate the average man's demands in the past 20 years have been for men and heavy boys, hence Texas United Brothers have been writing all their articles, columns and the length-type of Texas-sized news for 5000 giving content and content.

Specimens Not
 "It's hard to say that any of the mammals came from Mexico, however," Dr. Pomeroy said. "We have tiger specimens and the MRLA has been getting more the specimens in every way and it is excellent state of health."

Crutten and Dick Belongs of the Belongs company which operates the major institutions said their purchase of the animals in Texas. Some various dealers and commission men, and are not known their origin. The story Mr. Gurne referred to, behind the city council were brought in New Orleans from continental merchants there, and had been shipped from Corolla, they said.

Due to recent price increases have been shipping 350,000 units into Tokyo and generating them for several months, sometimes for a year or so, before selling them. I am assured.

Then the development of the brahma-type curbs in small and medium towns in the past few years may had its influence, and (perhaps) may have come to reflect in the brahma-type curbs at "5000-year scale," the Malagat explained.

Newspaper clipping referencing Balagia Produce as contract supplier for State Institutions in 1941