



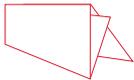
25 FANTASTIC INDUSTRIES

EXPLORING

14 THE COPENHAGEN MEATPACKING DISTRICT

SEE WWW.25FANTASTISKE.DK

As Copenhagen became industrialised, the crowded housing and cholera epidemics increased the focus on public health. In 1870, the City of Copenhagen responded to the situation by acquiring the Enighedsværn property near the railway line. Here, in 1878, a cattle market was established and the whole of the Copenhagen meatpacking industry was consolidated at a single site. But although the original district, later known as the 'Brown Meat City' on account of its colour, was very modern for its time, by 1934 it was out of date. The original district was then expanded with the 'White Meat City'. Built in 1931-34 by Copenhagen's city architect, Poul Holsøe, the White Meat City is now regarded as a pinnacle of functionalist architecture. Today, it is one of the creative 'hotspots' of Copenhagen.



FOLD HERE

14 // THE COPENHAGEN MEATPACKING DISTRICT



MEATPACKING DISTRICT
FLÆSKETORVET
1711 COPENHAGEN V
WWW.KOEDBYEN.KK.DK

FOLD HERE

THE BROWN MEAT CITY

01 KVÆGTORVET (CATTLE MARKET)

The Brown Meat City was built in 1878 to drawings by the architect Hans Jørgen Holm, as a small independent district in the city with stables and halls around a cobbled yard. The yellow-brick complex is laid out along a fixed axis, with a main entrance flanked by two pavilions. The cattle market, where livestock was traded in the open air, extended all the way to what is now Kalvebod Brygge, intersected by a broad thoroughfare with cowsheds, sheep pens, meat halls etc. on each side. The question of whether to establish a roofed meat hall and new calf and sheep pens came up later. On the original meatpacking district's 22nd anniversary in 1901, the new sales hall, Øksnehallen (ox hall), and the new calf and sheep pens opened for trade.

02 ØKSNEHALLEN (OX HALL)

In 1899, Ludvig Fenger, city architect at that time, was entrusted with the task of building an ox hall. Strongly inspired by German cattle markets, he set to work. In 1901, Øksnehallen was ready to take 1,600 head of cattle. But only 20 years after the hall was built, the cattle market was out of date. After the White Meat City was completed in 1934, Øksnehallen was still used for stabling cattle for slaughter right up until the mid 1960s, when a haulage firm used the site as a depot, for car rentals and storage for scrapped bicycles. In 1984, the former

ox hall was made a listed building, and plans to convert the premises into a recreational and arts venue got underway.

THE WHITE MEAT CITY

When it opened, the White Meat City was a modern and efficient centre for food processing unlike the by then outdated Brown Meat City. The new district was in operation for around 60 years until new, more stringent hygiene requirements again curtailed its activities. The complex is built up symmetrically around the huge meat halls with sawtooth roofs and one big superstructure letting in the light. The two- to four-storey reinforced concrete buildings have large closely-spaced windows with metal frames. The entire complex has smooth white-washed facades, blue-painted windows and the company names clearly displayed on the building fronts.

03 SLAUGHTERHOUSE

October 1932 saw the opening of the new slaughterhouse with adjoining chill room and cold store, and the engine shed came into operation. The pork hall and poultry hall opened two years later, in 1934. Other rental premises were built at this time in a marginal development around the meat market and adjacent streets with a floorage ultimately of 46,000 m². The entrance was through the gates to the old cattle market, and then through the new slaughterhouse, chill room and cold store of the new meat hall.

04 LIFE IN THE MEAT HALLS

The meat halls were a hive of activity. The carcasses hung side by side, brought into the halls by meat porters, who carried the half sides of beef and pork in from the goods wagons arriving in the early morning from the provinces. All the men wore long-sided canvas caps to keep their hair and clothing away from the raw meat. Once the carcasses were in place, the salesmen, in white overalls and hats, took over. The customers wore coats and hats. Deals were done and sealed with a handshake. When the customer was to have his purchase weighed, a porter would unhook the carcass and move it to the Markets Department scales. The scales were operated by an impartial official, who made sure that no one was cheated and kept detailed records of all meat sold in Copenhagen. The porter would then bring the sold carcasses for approval by the Markets Department's validation office, and finally he would load it into the butcher's van, which was waiting at the parking lot by the marketplace.

RELATED SITES:

Museum of Copenhagen
Vesterbrogade 59
1620 Copenhagen V
www.copenhagen.dk

The National Museum of Denmark
Frederiksholms Kanal 12
1220 Copenhagen K
www.natmus.dk