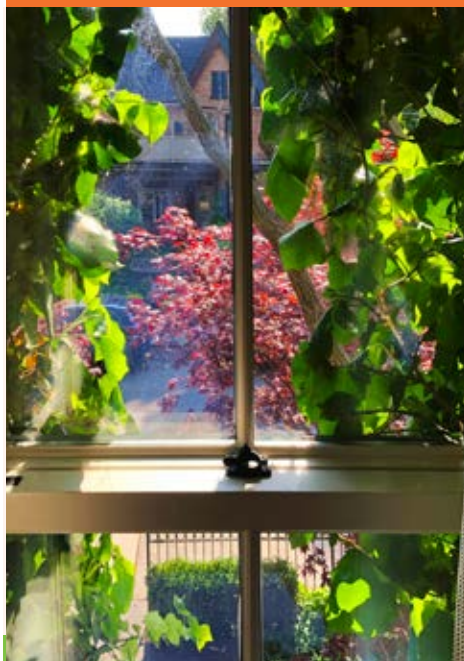




Cabbagetown Preservation Association NEWSLETTER

Celebrating the architectural integrity and historic character of our neighbourhood



Inside:

Toronto, C'town & Pandemics

The Victorian Sickroom

Cabbagetown People

C'town Gardens - Virtual Tour

Restoring your home in an HCD

Streetscapes in Bloom

The deadline for nominating a front garden for the Cabbagetown Preservation Association's annual Streetscapes in Bloom Award has been extended until June 15, 2020.

Nominations can be sent via this link to the CPA's web site: <https://cabbagetownpa.ca/awards/streetscapes-in-bloom/>

The web site also lists "criteria" for the award. Click on the NOMINATE button to submit the address of a garden for consideration.

Letter from the Chair

Friends and neighbours,

I hope this newsletter finds you well, and still content as the days in various forms of self-isolation continue into June.

We have sadly had to cancel the Hidden Gardens & Private Spaces tour scheduled for June 14th. However, the pandemic has not deterred Mother Nature. The forsythia bloomed on schedule and the magnolias have been magnificent. Front gardens have been full of tulips, violets, ferns and other signs of Spring, and the birds are back in abundance. To celebrate we've declared June 14th to be Plant Sharing Day. Read all about it on page 6. Come out to enjoy an afternoon of sharing your cuttings and extra plants with your neighbours while respecting physical distancing.

We're also delighted to be able to continue with the Streetscapes in Bloom Award Program this year and we've extended the date for nominations to June 15th. Have a closer look at the gardens you pass on your walks, and send us a nomination. For further information see page 1. Details are also on the [website](#).

The Peggy Kurtin Award Program Committee is also hard at work considering entries for this year. As always, if you have a suggestion for them to consider, please get in touch at <https://cabbagetownpa.ca/contact-us/>

The CPA Board has been continuing our activities. We're meeting monthly on Zoom and it looks like June will be our third virtual meeting. The turnout for these meetings has been excellent — we're learning as we go in PT: Pandemic Time.

Our annual AGM is normally at the end of May, and clearly it couldn't happen this year. We will be posting the 2019-2020 financial statement on the website shortly along with highlights of our various committees. The current Board and Executive will continue to serve, and we hope to be able to hold a meeting in the Fall.

We are also working on revising the CPA Constitution. This is not a small task, but it is an important one. Our goal is to bring this to the membership at the Fall meeting.

In the meantime, let's continue to remember and be grateful to all the front line workers — whose numbers are growing as we come out of lockdown and stores re-open — and to remember in various ways the many who have suffered so much during this time, and all those who don't have a beautiful neighbourhood like ours in which to wander. Please continue to follow the rules when you're out and about.

Dr. Gale Moore
Chair, Cabbagetown Preservation Association

Toronto, Cabbagetown and Pandemics

Gilles Huot



Thankfully, the 2020 Covid-19 Pandemic will eventually move into history books. But pandemics are not new to Toronto and many of us remember the AIDS pandemic of the 1980s-1990s and the SARS outbreak of 2003. Now, let's go back further in time.

In early 1832, a quarantine station was established on Grosse-Île, an island downriver from Quebec City. The British North American colonies were rapidly growing and immigration, especially from Ireland, was accelerating and the health of the new immigrants had become a concern. Those wishing to live in Lower Canada (today's Quebec) or Upper Canada (today's Ontario) and beyond all went through Grosse-Île as the only way to cross the Atlantic at the time was by boat.

I visited the Grosse-Île site a few years ago. It is now a Memorial National Historic Site that is open to the public. It is very moving. The site evolved over the years and closed in 1937. The main buildings are still standing. Guided tours are available and make for a fascinating experience: how newcomers were triaged (those looking sick on one side, those looking healthy on the other), how clothing and luggage were disinfected using giant "steamers", etc. We could

also have a peek at communal showers for newcomers just off the ship, living quarters, medical facilities, and the cemetery.

In June of 1832, the Grosse-Île's quarantine station was overwhelmed with the arrival of 25,000 passengers. Many sick people who looked fine were allowed to go further on their journey. This was the spark for the Cholera Epidemic of 1832.

The cholera spread quickly and made its way up to Montreal and then to Upper Canada and York (as Toronto was called then).

York's only hospital — the small York General Hospital at King and John streets (where the TIFF Bell Lightbox is now) — was quickly overwhelmed. "Fever sheds" were installed around the hospital to "treat" the overflowing patients. The epidemic lasted about three months and a few hundred people died.

The Town of York became the City of Toronto a couple of years later, in March of 1834. Until then, the Town of York had been administered by the government of Upper Canada. But giving more attention to the growing town was needed.

The reasons to incorporate the City were numerous but the Cholera Epidemic of 1832 certainly demonstrated how vulnerable the population really was and that having proper municipal services like public health had to become a priority. Cholera returned later in 1834 but the City was better equipped to deal with it. All this however was only a rehearsal for what was going to happen in the late 1840s.

Conditions created by the Great Famine in Ireland (also called the Irish Potato Famine) accelerated immigration to Canada. A blight caused disastrous crop failures in Ireland over a few years. The British Government support for the starving Irish peasantry also proved disastrous. With no future in sight, thousands piled up on ships that left for America, entering through New York City or Quebec City. The stage was set for a catastrophe as the overcrowded ships were infested with lice and fleas carrying typhus.

The peak of the Irish Famine immigration occurred in 1847. At the time, Toronto had around 20,000 inhabitants. That year, well over 38,000 Irish migrants arrived in Toronto. Just imagine the strain this caused on local resources like housing and health services. Many of these Irish migrants arrived sick with typhus and, once again, fever sheds appeared around the now renamed Toronto General Hospital at King and John streets.

By the end of 1847, 1,186 migrants had died. Those of Anglican faith were buried in Cabbagetown's St. James Cemetery. Catholics were buried in a graveyard that was behind St. Paul's Catholic Church at Queen and Power streets in Corktown. That graveyard is now underneath St. Paul's Catholic School parking and athletic field.

Not all the migrants who survived stayed in Toronto. Many went west or north. A large part of those who stayed in Toronto established themselves along the west side of the Don River Valley in what we call today Corktown, Regent Park, and Cabbagetown. At the time, the Don River

Valley and surrounding area was basically an industrial park. There was work for those new Torontonians.

A few more outbreaks plagued Toronto: cholera epidemics in 1854, 1892, etc.

The 1847 typhus epidemic left its mark on Toronto. Once again a health crisis was the impetus behind the need to improve municipal services. Indeed, the Toronto General Hospital at King and John had again demonstrated its obsolescence. A new larger and more "modern" facility was needed.

A piece of land – a former park reserve – just east of Parliament Street was identified as the site for a new hospital. But not everyone agreed and controversy erupted as some people felt that the marshy and sewage-filled Don River, just a few hundred yards away, and the neighbouring grazing cows, were making this location unhealthy and thus unsuitable for a hospital.

But plans eventually went ahead and an impressive Gothic Revival structure opened in 1856 on Gerrard Street, between Sumach and Sackville. It was a "state-of-the-art" hospital.

Within blocks of the new Toronto General Hospital on Gerrard Street, not one but three medical schools popped up: the Trinity Medical School on Spruce Street (building still standing), the Toronto School of Medicine at Gerrard and Sackville (kitty-corner from the hospital, building disappeared), and the Ontario Medical College for Women on Sumach Street (building still standing).

For most of the 19th century, disease transmission was not well understood but things improved as the century progressed. During a cholera outbreak in 1854 in London, England, Dr. John Snow noticed that a neighbourhood water pump on Broad Street was the cause of hundreds falling ill and many deaths. He was onto something.

In the 1870s, Dr. Edward Mulberry Hodder (<http://www.cabbagetownpeople.ca/person/edward-mulberry-hodder/>) became the dean of the Trinity School of Medicine on Spruce Street. He was a clever man and an innovator. He was one of the first surgeons to use carbolic acid as an antiseptic. He was also onto something as surgeons at the time were not washing their hands while going from patient to patient in the operating "theatre." Yes, the operating rooms at the time were often set up as theatres with 2-3 operating tables used at the same time as medical students looked on.

This foresight slightly redeemed Hodder as, earlier in his career during the cholera epidemic of 1854, he was experimenting by transfusing milk into the veins of some patients! The story doesn't say if the patients survived but one can assume it didn't work. This is reminiscent of questionable remedies that appear to have recently been suggested by a President south of the Canadian border.

The Toronto General Hospital operated in Cabbagetown for more than 50 years but suffered the same fate as its predecessor: Toronto was growing quickly in the second half of the 19th century and the Gerrard Street hospital became too small and very dated. In 1913, it moved into what we know today as the MaRS building on College Street and then expanded southward.

The building in Cabbagetown was used as barracks and infirmary for soldiers during the First World War. It was finally torn down in the early 1920s and Gifford Street and Nasmith Avenue were developed on the site.

On a final note, another health crisis swallowed the world and Toronto at the end of the First World War. 1,800 people died of the Spanish Flu in Toronto in late 1918. Just like now, most gathering places like theatres and bowling alleys were closed (and remained closed until 1920).

One of the saddest markers of the Spanish Flu

in Toronto is in Cabbagetown's Necropolis cemetery. Find your way to the bottom (north east) of the cemetery. You will end up near the intersection of Rosedale Valley Road and the Bayview Extension. There are many easily recognizable military graves there. Look at them. Look at the names. But mostly, look at the dates. All those young men who

survived enemy fire, trench warfare, poison gas, bombs, and raids finally came home. But days after they came back, a microscopic virus took them down in one swoop.

Cholera: Disease caused by a bacterial infection. It is spread mostly through unsafe water or food. Symptoms are diarrhea,

vomiting, and muscle cramps.

Typhus: Disease caused by a bacterial infection. It is transmitted by lice, fleas, etc. Symptoms are fever, headache, and a rash.

Both diseases were deadly in the 19th century. They still exist today.

The Victorian Sickroom

Tory Gzebb

The Victorian era represented a sea-change in medical knowledge. Many of the health principles on which we now rely more than ever - germ theory, antiseptic hygiene, public health - were born the second half of the 19th century. As a centre for medical learning in Canada, Toronto and Cabbagetown were at the forefront of many of these innovations. But though the bulk of the new Toronto General Hospital would have dominated the neighbourhood, for most Victorian citizens of Cabbagetown healthcare was something conducted in the home - everything from routine doctor's visits to major surgery. Hospitals were for the poor and marginalized, those too socially isolated to be able to afford, in both time and money, to be cared for privately.

As professional healthcare was expensive in the days before socialized medicine, even quite major complaints might be treated without consulting a doctor. Home remedies were passed down through family and friends or published in advice books and magazines. If you did wish to seek some expert advice inexpensively you could consult with a pharmacist who would have some medical knowledge and be able to provide you with medicaments. Patent medicines, brand name formulas which often claimed to cure a multiplicity of ills, were extremely popular, though they often contained ingredients which were at best useless or at worst actively harmful - not simply unregulated doses of cocaine and opioids, but poisons such as lead, mercury or arsenic. Moreover, many conditions could not yet be effectively managed, causing those who suffered from them to become long-term invalids.

When a family member was ill, it generally fell to the women of the family to provide nursing care. According to Victorian ideals of womanhood, women were seen as being especially suited to the care of the sick by virtue of their "good temper, compassion for suffering, sympathy with sufferers...neat-handedness, quiet manners, love of order, and cleanliness," as the 1861 bestseller Mrs. Beeton's *Book of Household Management* put it. Victorian domestic manuals are full of advice for 'the sickroom'. It was suggested that these should be bright, clean, well ventilated spaces where the invalid could rest and recover in peace. As knowledge of how germs transmitted disease became

more widely known, separating the sick person from the rest of the family became crucial to prevent contagion. It was also recommended that sickrooms be spare but cheerful places, free of the excess clutter Victorian home decorators were so fond of in order to ensure they could be kept well cleaned, ideally sanitized with the liberal use of carbolic soap - the Lysol of its day.

Domestic manuals also covered invalid cookery in great detail. As food science was in its infancy and people did not yet have a clear understanding of how food provided nutrients, the focus was instead on capturing the 'essence' of a food by concentrating it down and rendering it easy to digest, by which the Victorians meant make it as mushy or watery as possible so there was little work for the stomach to do. As Florence Nightingale put it, "sick cookery should half do the work for your poor patient's weak digestion." This resulted in recipes for the sick which were almost wholly unappetizing, focused mainly on broths, jellies, and various gruels and porridges. One popular recipe was for toast water, which involved making plain crispy toast and then letting it soak in cold water overnight until it dissolved. While this sounds revolting to the modern reader, in a time before IV drips it was a way to spoon-feed something to a patient who might not otherwise be capable of eating anything. Some consolation would be that many dishes include the liberal addition of strong spirits, as they were believed to stimulate the appetite and digestion.

When it came to feeding the sick, there was one recipe which was valued above all others as a cure-all. Where we might nowadays turn to chicken soup when we feel poorly, the Victorians would have advised a strong cup of beef tea. Mrs. Beeton suggests the following recipe, one of three contained in her chapter on invalid cookery:

Beef Tea:

- 1 lb of lean gravy-beef
- 1 quart of water
- 1 saltspoonful of salt

Method: Dice the beef and put in a saucepan. Add cold water and bring to the boil. Skim well. Add salt and simmer gently for about three quarters of an hour, removing any scum from the surface. Strain and put in a cool place. Ideally make the day before. When wanted, remove any fat from the top and warm up, adding more salt.

I think I'll stick to chicken noodle soup, thanks.

Dr. Rowena Hume, M.D. 1877 - 1966

A Founder of Women's College Hospital

Plaque located at: 226 Carlton Street, Toronto, ON, Canada

Rowena Grace Douglas Hume was born in Galt, Ontario, the youngest of 12 children. She was a graduate of Galt Collegiate Institute, and University of Trinity College. She took post-graduate studies in England and the United States before returning to Canada to take a position at the Ontario Medical College for Women.

Her career was exceptional, having lectured in Pathology and Bacteriology, she was Assistant in Anatomy, Ontario Medical College for Women, from 1902 – 1906. In 1911 she became a founder of Women's College Hospital (she was its first president when it opened in 1911), and its first Chief of Obstetrics and Gynaecology, a position she held for twenty years.

A pioneer of planned parenthood programs, she formed the Birth Control Clinic, the first in Canada, in Hamilton, Ontario. It opened March 3, 1932, and Doctor Rowena Hume was the first doctor in attendance.

She was also actively involved in Alcoholics Anonymous, the Salvation Army's Harbour Light Centre, and the Fred Victor Mission. After retiring, she ran a private practice in Toronto.

On October 2, 1966, Dr. Hume was found dead in her house on Carlton Street. She had been murdered.

Deputy police chief Jim Noble's (1924-2003) obituary gives us interesting insights in the arrest in Dr. Hume's case (Noble was the officer who arrested the murderer):

"in one of many infamous cases that he handled, Noble solved the murder of an 89-year-old female doctor, Rowena Hume, who was viciously beaten to death by a Salvation Army derelict whom she had hired to do a few odd jobs. Two days after the murder, having followed a series of clues, Noble nabbed the suspect on a downtown street; the man blurted out a confession almost instantly."

But beyond the sad story of her death, Dr. Hume's memory conjures up the image of a great Cabbagetowner: a caring person, a humanist, and a pioneer.



From The Necropolis

Janet Hamilton Neilson 1873 - 1953

First City Nurse Who Took Care of Tuberculosis Patients

A pioneer of Toronto's public health nursing, Janet Hamilton Neilson, was born on March 7, 1873. She was known as Toronto's "first city nurse" and was responsible for the care of tuberculosis patients in the city and outlying areas.

The staged picture entitled "Public health nurse Janet Neilson (right) on a home visit" shows the uniform she had to wear: it includes a black bonnet with white streamers. She carried supplies in a market basket.

She lived for most of her life in one of the few Cabbagetown gothic-revival homes on Carlton Street. She died in 1953 and hasn't left Cabbagetown as she is buried in the Necropolis.

Nurse Janet Hamilton (right) on a house visit
Toronto Archives, Series 474, Subseries 3, File 2, Item 53

Cabbagetown Gardens

CPA Plant Sharing Day

As the “Hidden Gardens & Private Spaces” Tour for June 14, 2020 is cancelled due to the Pandemic, the CPA is declaring JUNE 14 Cabbagetown’s Official CPA Plant Sharing Day.

At this time of year, many of us are splitting hostas, phlox, irises, etc. so why not share these with neighbours?

On June 14th:

IF you have cuttings, please bring them to tables located at the following locations in Cabbagetown:

- Driveway at 89 Winchester Street
- South east corner of Carlton & Sackville
- Winchester Square Park at Ontario St. and Aberdeen Ave.

LEAVE your cuttings with some information about the plant. We’ve provided a form you can download from our website to help potential owners decide whether the plant is suitable for their garden and how to care for it. <https://cabbagetownpa.ca/wp-content/uploads/Gardens/Hidden-Gardens/Cutting-label.pdf>

AND pick up a new cutting for your own garden!

And, take away a membership form to join the CPA!

BE SURE to stay 2m from your neighbour.

p.s. It is with great regret that we are cancelling the 2020 garden tour but we hope to be back with a vengeance in June, 2021. So, If you know of a back garden, even your own, that you would like to put on the next tour, please! send an email to info@cabbagetownpa.ca and a member of the garden committee will be in touch to arrange to visit the garden.



CPA PLANT SHARING DAY

Our Hidden Gardens & Private Spaces tour is cancelled, so we've found a way to celebrate spring while keeping our distance.

Date:

Sunday June 14 10:00AM - 5:00PM

What:

- Bring your cuttings with a brief description of the plant. A form to help you describe your plant is on our website.
- Pick up a new plant for your own garden.

Where:



Cabbagetown
Preservation
Association

For more information:
<https://cabbagetownpa.ca>

The Cabbagetown Preservation Association, is a not-for-profit association of volunteers that supports Cabbagetown's architectural integrity and historic awareness.



Cabbagetown Gardens



Historical Note: Victory Gardens

(from Wikipedia)

Victory Gardens became popular in Canada in 1917. Under the Ministry of Agriculture's campaign, "A Vegetable Garden for Every Home", residents of cities, towns and villages utilized backyard spaces to plant vegetables for personal use and war effort. In the city of Toronto, women's organizations brought expert gardeners into the schools to get school children and their families interested in gardening. In addition to gardening, homeowners were encouraged to keep hens in their yards for the purpose of collecting eggs. The result was a large production of potatoes, beets, cabbage, and other useful vegetables. Source: Wikipedia

This year, because of self-isolation due to the Pandemic, many people are turning to gardening for some joy and contentment! Here are a few suggestions for your personal "Victory over COVID" garden and some tips too!

Visit <https://www.canadianvictorygardens.ca/> for more ideas and where to source plants in Canada.

Herbs:

Best herbs for a kitchen garden: thyme, oregano, basil, parsley, mint, dill, chives, and purslane.

Cut them often for use or to give away; taking cuttings encourages bushy new growth.

Purslane can be hard to find but once you have it established in the garden it will spread (and can be invasive). This succulent plant is often considered a weed but it is actually from the Portulaca family. If you start the plant from seed, leave the seeds on top of the soil; the seeds need sunlight to germinate. The plant is also drought tolerable! Use it in salads, soups, omelettes, and stews. The plant is packed with vitamins (A,C,B), minerals (iron, calcium etc.) and Omega 3 fatty acids!

Chives can be perennials if planted into a garden bed. The whole plant is edible and the flowers are delicious in a salad. Chives (allium) also attract bees and butterflies.

Easiest Vegetables To Grow

Kale - very hardy and bug resistant; seedlings are ready to harvest in about 30 days; pick outside leaves first to encourage new growth

Carrots – need a deep pot and are ready to harvest when their tops breach the soil; best varieties from seeds: Nantes and Sweet Treat.

Lettuces- for a full summer of harvest, plant seeds every two weeks or buy seedlings every two weeks for the first few weeks of summer. Pick often to encourage new growth; take the outside leaves first as the centre will keep growing and produce more leaves to pick.

Peas – if you have children, peas are easy for them to grow! As the seeds are a bit larger than most, children can have fun planting them. They do well in pots in a sunny location; using a trellis to support the plants assures a good yield of veggies.

It is NOT too late to plant **Garlic** (Allium sativum). Break the bulb apart and plant the individual cloves about 2 inches deep. Even store-bought garlic will work though organic bulbs work best.

TIP: Plant the cloves around rose bushes to keep aphids away. In 4-6 weeks, the scapes will appear. Use them in salads, soups etc but leave the rest of the plant to harvest in the late autumn when you can replant cloves for next spring's bounty.

Radishes – another good choice as they are ready to eat in 30 days from seed! Plant seeds every two weeks for continuous crop throughout the summer.

Submitted by Helen Coltrinari, Chair, Hidden Gardens and Private Spaces Tour.



Cabbagetown Gardens

Hidden Gardens & Private Spaces Virtual Tour 2020

The following photos, by Ruth Wagner of Geneva Avenue, show the splendour of the many beautiful gardens, front and back, in Cabbagetown.



top: Choleus and grasses for a shady nook in any garden.

Lobelia and garden candles add charm to a night garden.

above: These purple allium will attract many bees and butterflies

TIP: coffee grounds repel snails, slugs, ants etc when sprinkled around plants...especially lettuces and other veggies. Use around acid loving plants such as azaleas, hydrangeas, and lilies.



top: This gardener makes clever use of worn out boots as garden décor!

above: Stately pink irises mix beautifully with peonies.

Cabbagetown Gardens



A private backyard oasis: koi and a mini waterfall

TIP:
to keep slugs away from plants, surround them with a copper wire. Lee Valley sells slug repellent tape! Support a Canadian company. <https://www.leevalley.com/>

far left: The sheer charm of ceramic pots with ivy and geraniums!

below: Clematis, a climbing vine, add a dramatic touch to any garden.



Don't we all wish we had a hammock in our garden...lazy, crazy days of summer!

TIP: Use baking soda as a pesticide! In a ONE gallon container mix: 1 T olive oil, 2 T baking soda and a couple of drops of liquid soap. Transfer to a spray bottle and apply to plants every 3 days. Bugs will stay away!

TIP: Rose enthusiasts swear by Epsom salts. Sprinkle 1-2 T of Epsom salt once per month around the base of the bush for more vibrant blooms, darker foliage and stronger plants.



A successful visit to the local garden centre! These flowers await their new home in Cabbagetown!

TIP: To keep mint from taking over in your garden, plant it in a galvanized or metal pot and then bury the pot in the garden.



Cabbagetown Gardens

Garden Friends: Bees & Butterflies & Birds

We are all concerned about bees and honeybees in particular. You will make bees very happy if you plant the following:

Echinacea or Coneflowers, Foxgloves, Zinnias, Marigolds (they keep bugs away), Cosmos, Sedum, Oregano, Bee Balm, Geraniums, Lavender, Snapdragons, Hostas, Phlox, and Allium.

These same flowers also attract butterflies. Both bees and butterflies are attracted to colour e.g. purple, blue, pink and yellow. And, leaving some water for them is also a good idea.

TIP: Marjorie Harris says to avoid too many red flowers as birds and bees avoid them...except hummingbirds!

BIRDS love these same flowers as well as asters, campanula, sunflowers, verbena, and calendulas.

Monarch butterflies are in decline; the larvae (caterpillars) thrive on

milkweed. To encourage more monarchs to survive, plant milkweed somewhere in your garden along with a butterfly bush for the adults to sip the nectar. Call it your "conservation corner". Please do not touch the plants or disturb any larvae.

Guerrilla Gardening

Keep an eye open for plots in the neighbourhood where residents have co-opted unused land or public land for plants and shrubs. Many of the boulevards in Cabbagetown (on Winchester & Metcalfe) as well as in some of the back lanes are sprouting new greenery to the delight of passers-by and dog walkers.

Community Gardens

These public gardens, maintained by local residents or shop owners, add colour and charm to our downtown neighbourhood. They are located at Parliament and Prospect, Parliament and Winchester, the boulevard gardens along Sword Street and the Winchester Public School Community Garden at Rose and Winchester Streets.



Renovating? Here's What You Need to Know in an HCD



Owning a property in one of our four Heritage Conservation Districts (HCDs) gives you the advantage of living in a beautiful historic neighbourhood of leafy, human-scaled streets, Victorian era architecture and a tangible connection to Toronto's past. These characteristics that we find so attractive are protected by the Ontario Heritage Act and the Guidelines of each district's HCD Plan.

Most property owners in Cabbagetown know that when they make changes to parts of their homes that are visible from the street, a Heritage Permit needs to be obtained from the City of Toronto's Heritage Preservation Services. However, those who are new to the neighbourhood may not be aware of the protocol or may be confused about what approach to take, what to consider or where to find help.

A Heritage Permit Is Required For:

- Any renovations, alterations or additions that are visible from the street (this includes: windows, doors, porches, siding, and brick);
- Repairs using a material other than the original or the existing material;
- Renovations that have an impact on the building's heritage attributes; if a renovation involves demolition, property owners will need to submit an application to secure a permit;

Note that to secure a Building Permit in an HCD, even if the work does not have any heritage aspects, will require review and approval from the City's Heritage Preservation Services.

Considerations:

- New additions, including items such as skylights, will need to be located to the rear and side, away from the main elevation.
- New garages and parking spaces will need to be located in unobtrusive areas, normally to the rear and side yards.
- Additions must be sensitive to the character of their neighbours in size and height.

A Heritage Permit Is Not Required For:

- Painting of wood, existing stucco or metal finishes.
- Repair of existing features, including roofs, wall cladding, dormers, cresting, cupolas, cornices, brackets, columns, balustrades, porches as well as steps, entrances, windows, foundations, and decorative wood, metal, stone or terra cotta, provided that the same type of materials are used.

Your Home's History

Many Cabbagetowners have tried out the *Property Search* section that is available on Cabbagetown Heritage District Advisory Committee (HDC) websites. It enables you to view details of your home's origin. Since the late nineties, the Cabbagetown HCD, under the energetic leadership of the late Peggy Kurtin for most of that time, has been surveying the homes of the current HCD area and, recently, the proposed HCD area southwest of Carlton/Parliament.

For over a decade volunteers have photographed each home in the area and researched its history. The information includes the home's date of construction, date of occupation, who the original and some later owners were, the home's architectural style and more. The information is required by the City as part of the process of establishing the area as heritage.

Most of this material had been stored as paper documents and has been digitized so that all of the material can be presented online. Half of the \$3000 cost of organizing the information into a searchable data base has been covered by the CPA; the other major donor is local realtor Norman Hathaway (www.schickhathawayhomes.com), also one of this paper's sponsors and a donor is being sought to complete the sum.

In the thousands of pages of hand written, typed and computer input material, there were inaccuracies and transpositions. If you find something in the Compendium that you know to be in error, please contact the Cabbagetown HCD:

info@cabbagetownhcd.ca

CPA: Who Are We

Founded in 1988 to encourage the preservation of the architectural integrity and historic character of Cabbagetown, the CPA does that and more:

Cabbagetown Walks

Scheduled historical and architectural walking tours.
Tours on demand.

Cabbagetown Talks

Lively discussions about Cabbagetown's past, present and future

Cabbagetown People

Celebrating the lives of remarkable people.

Garden and Home Tours

The Hidden gardens and Private Spaces Tour
The Cabbagetown Tour of Homes

Award Programs

The Peggy Kurtin Award for Excellence in Restoration, The Streetscapes in Bloom Award
The CPA Recognition Award

For more information go to info@cabbagetownpa.ca

The CPA needs volunteers for standing committees, events, Newsletter, CPA Walks and Talks. Interested? See: <https://cabbagetownpa.ca/volunteer/>

Tours on Demand



In addition to the free tours we give in Spring and Summer, the CPA offers private tours of Cabbagetown. A tour of Cabbagetown's architecture and history or a Cabbagetown People tour, focusing on its social history, may be arranged. There is a charge for these, \$10 per person to a maximum of \$100 for 15 people. For information: cabbagetownpa.ca

The CPA Board

2019-2020

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Steve Yeates – Vice Chair
Virginia Van Vliet – Secretary
Mary Martin – Treasurer
David Pretlove
Gilles Huot
Helen Coltrinari
George Rust-D'Eye
Paul Vouriot
Daniel Bloch

Comments? Contact us at info@cabbagetownpa.ca

Farewell to Barbara Mercer



Barbara Mercer, unofficial bard of Cabbagetown, died in November after a brief illness. She was a visual artist as well as a poet. She lived on Sackville Street for the last thirty years, and drew much of her inspiration from the neighbourhood—its people, its foods, parks, pets. The brilliant colors of her paintings were a perfect reflection of her vibrant personality. One of the high points of her career as a painter was the inclusion of her “Canadian Icons” in an international exhibition in Florence, Italy in 2002; the work is an assemblage of nine portraits of her friends and neighbours, among them Cabbagetowners George Rust D'Eye and Margaret MacMillan. Having written poetry “for the drawer” for many years, she began in 2004 to publish her work, and produced eleven volumes of poems over the next twelve years, of which five were specifically addressed to Cabbagetown: *Echoes of Cabbagetown* (2009), *Cabbagetown Concerto* (2010), *Rooted in Cabbagetown* (2011), *The View from Cabbagetown* (2012), and *Seasoned in Cabbagetown* (2016). A few autobiographical lines from one of her final poems convey some of her special approach to life:

She controlled her own freedom – filled world
Author – poet – painter
No dog or young children – but a cultured cat
Companion
Life filled her small wild green garden
On the other side of
The tall fence...
She had love – joy in her heart
She was out of the
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