



VIA ZOOM

Celebrate our community on Thursday Nov 26 7:00 PM

Watch email for Zoom invitation

info@cabbagetownpa.ca

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Letter from the Chair

Friends and neighbours,

I hope our Fall Newsletter continues to find you well, and despite the ongoing challenges of COVID-19 that you've been enjoying the unexpectedly warm November. In the longer term this may not be a good sign, but right now it has been a welcome reprieve from all the dreary news of the virus and restrictions. The neighbourhood and the ravines have been particularly stunning this year.

I want to draw your attention to our upcoming Annual General Meeting. We normally hold this at the end of May, but clearly that couldn't happen this year. We hoped that we might all meet together at our Fall meeting in November, but that too, is not to be. So, we'll be meeting on Zoom as the Board has been doing for many months. I hope you'll join us, and given that you can participate from home, let's aim for a good turnout. Three awards will be presented and we have a special item to close the meeting which you won't want to miss. The 2019-2020 Financial statement has been posted on the web where you will also find the agenda for the meeting, the minutes of last year's AGM and the nominations to the Board of Directors. [https:// cabbagetownpa.ca/about-us/cabbagetown-preservation-association/]Mark your calendars and please join us.

Our theme this issue is All about Cabbages. We thought that this often maligned vegetable deserved a little love; especially now you can find organic cabbage in the market. Organic cabbage is tender and sweet and if you're not careful you may find this becoming a new favourite. Naturally, we're including recipes here along with some of the history of the vegetable that adopted us!

I hope you enjoy this issue. We'd love to hear from you.

Don't forget to join us on Thursday, Nov. 26th at 7:00 pm as we honour members of the community, and celebrate heritage in Cabbagetown.

Gale Moore, PhD Chair, Cabbagetown Preservation Association

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Zelebrating the Cabbage

Kaletown

Cabbage (*Brassica oleracea, Capitata* group) is a biennial vegetable of the *Cruciferae* family. It is in the same family as broccoli, cauliflower and brussels sprouts, all of which were bred from wild cabbage, or cole, which is native to southern and western Europe. Cabbages have been under domestic cultivation for thousands of years, being considered a delicacy in Ancient Egypt and Rome. By the Middle Ages they had become a dietary staple across Europe. The first recorded cabbages in North America were Canadian, coming over with Jacques Cartier in his expedition of 1541/1542.

Cabbage was an ideal crop to bring to Canada as it is adaptable, easy to grow, and extremely cold resistant. It can tolerate temperatures as low -10°C, making it well able to withstand cold snaps and early frosts. Here in Ontario they can often stay in the ground into December, and, even if the exterior leaves become frost damaged, the insides will be fine. Once harvested, the heads are easy to store, even without modern refrigeration. If being kept over winter, settlers would harvest the plants roots and all, and keep them in a cool, moist environment. A popular way to do this was to keep them in a root cellar, under burlap or straw, with some moist paper over the roots to keep them hydrated - very similar to how we buy modern hydroponic lettuce today.

Given its hardiness and cold resistance. it's no wonder cabbage was а popular crop, not only with the early homesteading settlers, but also with urban immigrants. Many of Toronto's earliest settlers were Pennsylvania Dutch Loyalists, and they brought with them their Germanic tradition of fermenting cabbage into sauerkraut. When the Irish who fled the potato famine in the 1840s arrived they planted their front yards with vegetables they knew from home, such as potatoes, turnips, carrots, and, of course, cabbages. While it is said that it was the growing of these distinctive vegetables that gave Cabbagetown its previously pejorative name, it may also have been the sulphurous smell of boiling cabbage that hung in the air, as its low market price yet high nutritional value has long made cabbage synonymous with poverty.

But if we were to give an award for the most cabbage-loving people among Toronto's early immigrants, the winners would actually be the Scots. It all comes down to how you define cabbage; while nowadays we would limit that definition to green, red, Savoy, or Napa cabbages (though the later is actually more closely related to the turnip), to the Victorian a cabbage was anything green and leafy that wasn't lettuce, especially kale. Like a bunch of Gaelic hipsters, the Scots loved kale. It grew well in their poor soils and withstood the terrible Scottish weather. They loved it so much, the Scottish word for a vegetable garden was a kail yard, and their national dish, before Haggis stole the show, was actually kail brose, or kale soup.

At its simplest, kail brose was just a broth made of kale and water, perhaps with some oats mixed in. Making the broth from beef or mutton scraps, however, created a hearty dish that is everything needed to feed a crofter – or a Cabbagetowner - on a winter's night.

Kail Brose

- 2 lb. shin of beef
- 2 guarts of water
- 2 tsp. salt
- 2 leeks cut in 1-inch pieces
- 2 lb. kale or 1 medium cabbage
- 2 oz. steel cut oats
- Pepper

Put the meat whole into a stock pot. Add water, salt and the leeks and bring slowly to simmering point. Simmer gently till the meat is tender, about 3-4 hours, skimming regularly. Toast the oats till they are golden-brown, then add them to the broth and cook for 20-30 minutes until softened. Strip the green from the ribs of the kale or cabbage, shred it finely and simmer it in the broth for 20 minutes before serving. To serve, lift out the meat, dice some of the lean and return it to the broth. Season the broth and serve. The remainder of the meat may be used for another dish or served separately with a little of the broth.

Don't have 4 hours? Simply cook 2 oz. steel cut oats and 11b kale in 3 pints of good beef broth, preferably bone broth, for about half an hour until both oats and kale are tender. Make this vegetarian by substituting vegetable broth for beef broth.

Tory Gzebb



Celebrating the Cabbage

Mmmm... Cabbage!

Hungarian Cabbage Rolls

The following recipe is my adaptation of what I used to make with my Hungarian mother. To this day, my husband says these are the best cabbage rolls he has ever tasted. Of course, he has to say that!

There are probably as many variations of cabbage rolls as there are households in Hungary! This is one version; it is as authentic as I can recall.

My mother never really measured anything for her cabbage rolls!

Ingredients:

- I large head of cabbage whole 500g ground pork* 500g ground beef I 1/2 C white rice (uncooked) I onion, finely minced 4-5 cloves garlic, minced (more to taste) 3T Hungarian paprika I large tin of tomato juice *Note: use all beef if you don't eat pork
- Prepare the cabbage by trimming the root end and cutting out the core. It is not important to get all the core at this point. Be careful not to damage the leaves.
- Place the cabbage, whole, in a large pot of water and bring to the simmer.
- While cabbage is heating, in a large bowl, mix the meats together. Blend well with your hands.
- Add the minced onion and garlic.Work well into the meat mixture.
- Add the rice and incorporate well. Though this all can be done with a spoon, to be authentic, use your hands.

Assembly:

The trick for a good cabbage roll is how one works with each cabbage leaf. Check that the leaves are softened but still slightly firm. Using tongs (or your hands), pull off 5-6 leaves from the head, one leaf at a time, and place in a colander to cool enough to handle.

Using a sharp knife, slice off some of the outside rib of the cabbage leaf, at the bottom only, to make the leaf lie like a cup your palm.

Fill each leaf with approximately 1/4 cup of the meat/rice mixture. Roll up from the bottom of the leaf and fold in the sides as if wrapping a gift. Continue rolling until you have a log-shaped roll. The thin top part of the leaf end should stick to the roll and no toothpicks are needed.

Set them aside as you continue to stuff and roll the remaining leaves.

As the cabbage becomes smaller, the rolls also become smaller. Sometimes my mother would have 2 pots of heads of cabbage on the go in order to use only the large outer leaves. I use just one cabbage and have different sized rolls.

Cooking:

Using the leftover ribs and any small leftover inner leaves, create a bed for the rolls in the bottom of a large pot. (a Le Creuset works very well).Add about an inch of water.

Carefully place all the rolls, in layers, in the pot. When all the rolls are in the pot, add enough good quality tomato juice to come 3/4 of the way up (or more). Add water to cover. Cook on the stovetop, on medium heat to start, until liquid starts to boil. Turn heat down and simmer, covered, for 50-60 minutes. Watch carefully to make sure the juice doesn't boil over. Test for doneness i.e. that the meat and rice are cooked.

Makes about 24 cabbage rolls. Serve hot with sour cream and a little of the juice.

Helen Coltrinari

Helen's layered Cabbage Casserole

When I get too lazy to make cabbage rolls, I make this!

Ingredients:

- 3-4 sausages, skins removed (pork or beef) 1/2 C finely chopped prosciutto (optional)
- 3-4 cloves garlic cloves, minced
- 5-4 cloves garlic clove
- I C chopped onions
- I/4 C chopped fresh parsley
- IT paprika (or more to taste)
- I C rice (uncooked)
- salt & pepper to taste

6-7 C roughly chopped cabbage - Savoy works best.**

2-3 C tomato juice + water (enough to cover the layers)

Assembly:

- Mix together the ingredients from sausage to rice.
- Begin with a layer of chopped cabbage leaves
- Top with a layer of meat mixture.
- Depending on the size of the casserole dish, the mixture should make 3 layers.
- Finish with a layer of cabbage leaves.
- Pour the tomato juice over and add enough water to cover.
- Bake, covered, at 350° for 60 90 minutes, depending on the number of layers.

** you can use Napa Cabbage but only the green leafy parts.

Save the ribs for stir fry or for soup.

Helen Coltrinari



The Peggy Kurtin Award For Excellence in Restoration

Since 1992, this award has rewarded the efforts of home owners, architects, designers and builders in preserving Cabbagetown's architectural heritage. The objectives of the award are:

- To recognize efforts to maintain the historic context of Cabbagetown
- To encourage individual homeowners to support the quality of our community's streetscapes
- To bring public awareness to the efforts of homeowners and architects to enhance the architectural integrity of Cabbagetown

2020 Peggy Kurtin Award For Excellence in Restoration Honourable Mention: 402 Wellesley Street East

Owner: Scott Brown

Designer: Joel Bray

Contractor: Gavin Pederson

History:

This 1880s Bay and Gable home had been a rooming house for many years. It had greatly deteriorated.

Reason for the Award:

Restoration of the main elements of the facade and the sensitive addition and restoration work at the back.

Changes:

The brick was completely restored after years of being painted.

Windows were replaced with wooden framed windows of the era.

Bargeboard was restored

The porch was rebuilt to match the existing one (with more refined pickets)

In addition, the third floor was extended (roof levelled off the back) and the existing first and second floor extensions were rebuilt and finished in cedar shake and board and batten siding.









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2020 Peggy Kurtin Award For Excellence in Restoration Winner: 333 Wellesley Street East

Owners: Rohan D'Souza, Neil Bhaghat

Designer: Margaret Roman of Maggee Gibson Design Inc.

History:

Built in 1878, the home had been in the Culliton family since the 1920s. John and Geraldine Culliton sold the home in 2015. The home represents a typical detached working class Victorian board and frame home with brick veneer.

Reason for the Award:

An enormous amount of work was done to bring this stucco-covered house back to its original beauty.

Changes:

The entire front of the façade framing had to be rebuilt because of severe damage caused by time, water, and termites. New engineering ensured structural integrity. The appropriate red heritage brick masonry was painstakingly selected and installed.

All windows were replaced with heritageapproved single hung wood painted windows.

The non-original ground floor bay window and the third floor non-heritage window were deleted and original window openings were restored.

The front door was also replaced to blend with door styles prevalent in the neighbourhood.







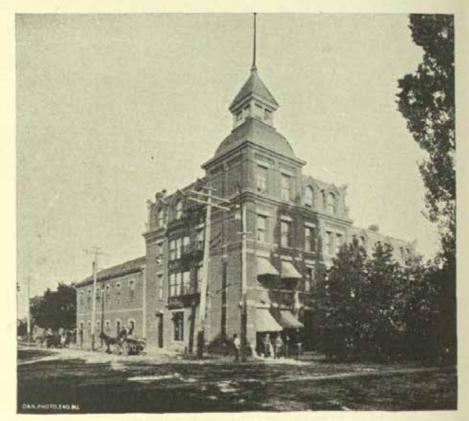




The Winchester Gets Its Top

The Parliament Street section of the Winchester Hotel was built in 1888 as an addition to the earlier section on Winchester Street. In 1941, significant interior and exterior alterations were undertaken by architect Benjamin Swartz to reflect the Art Moderne style. In 1955, the lower portion of the building was clad in Granox, by DeSpirit Mosaic and Marble Company Limited. The building was designated under Part IV of the Ontario Heritage Act in 1995. In 2006, Stanford Downey Architects did restoration work focused on the recovery of the original brick wall at grade. In 2009, a fire blazed through the top floor, but swift action by City firefighters prevented total destruction of the building. A large restoration project that uses period correct materials and craftsmanship undertaken by Hunt Heritage began in 2019.

George Rust d'Eye adds: A view to the top of the Winchester discloses that a new, replica, top and flag-pole holder has been constructed. Installation date is unknown.



LAKEVIEW HOTEL, PARLIAMENT STREET.

From Toronto Old and New, 1891 edition.

From the Past



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Award 1998, 35 Spruce Street Owner - Christopher Dew Renovator: Ed Zelma

Reason for award

The CPA awarded Christopher Dew for his meticulous work in restoring 35 Spruce to its original Georgian farmhouse style. This was a notable project in which the CPA worked closely with the developer of the new townhouse development behind 35 Spruce Street to preserve the feel and fabric of the historic house on the site.

Historical Information

Built between 1860 and 1867 for Charles B. Mackay, a clerk at the Customs House on Front Street, the house also belonged subsequently to the Dean of Trinity College Medical School.



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 that is available on the Cabbagetown Heritage District Advisory Committee (HDC) website. It enables you to view details of your home's origin. Since the late nineties, the Cabbagetown HCD 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, where it is available, the home's date of construction, date of occupation, the original and later owners, 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 (norman@bostokhathaway. 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 at

info@cabbagetownhcd.ca

Cabbages and Babies:

From the Department of Human Sciences, University of Verona (Italy).

When young children ask their parents 'How was I born?', adults reply 'I found you under a cabbage leaf' (a slightly archaic expression) or 'the stork brought you'. In Central Europe, cabbages were one of the most common crops. Sown in March, they sprouted nine months later and provided important nutrition in the (poor) diet of the past, especially in winter. Furthermore, like almost all vegetable garden products, cabbages were planted, cultivated and harvested by women. The expression 'I found you under a cabbage leaf' gave children the impression of a random encounter with their mothers, who gathered them up like a gift of nature and took them in.

Streetscapes in Bloom (SSB) 2020 Award

This award, a Helen Coltrinari initiative, has been awarded annually since 1997.

Front gardens are judged using specific criteria (see CPA web site) by a panel of judges, including past winners of the Award. The judges visit the gardens monthly, from June to September.

The winning garden for 2020 is the front garden at **338 Berkeley Street.**

This consistently well-maintained garden met the criteria with its wide diversity of plantings and garden decor. Of particular interest was the blue "glass" tree and the many interesting potted annuals. Hostas, Black-Eyed Susans, Coral Bells, Japanese Irises, Cinquefoils, and winter-interest Boxwood and Euonymus impressed the judges on their visits.

The winner will receive a water-colour portrait of the front garden, by Rosie Shepard, and an art glass medallion, designed by Steve Yeates, from Kitras Glass located in Fergus, Ontario.

This year, two front gardens have also received Honourable Mention Certificates: 7 Winchester Street and 456 Sumach Street.

The beautiful and diverse front gardens of Cabbagetown contribute to the charm

of our neighbourhood. The ever-changing streetscapes provide inspiration and novel ideas for visitors and residents alike for their own planters, pots, or garden plots. Residents have also begun planting up the boulevards in front of their homes creating a delightful variety of vegetation small and tall! And, a trend toward guerilla gardening in back laneways has recently sprung up.

In addition, community gardens have appeared in many areas of Cabbagetown. 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, the Winchester Public School Community Garden at Rose and Winchester Streets and Winchester Square Community Garden at the west end of Aberdeen Avenue.

Thank-you Helen

Helen Coltrinari is resigning from the Board of the CPA after 16 years. A resident of Cabbagetown since 1970, many in the community may know her as the garden person -- gardens are truly one of her passions. In 1997, Helen started Streetscapes in Bloom which annually gives an award to one of the front gardens in the neighbourhood; gardens



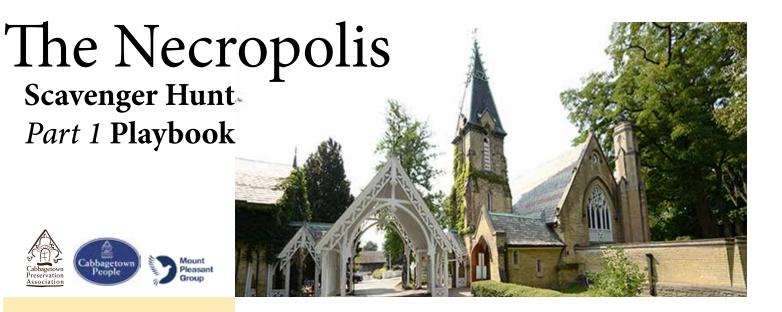
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that are available for everyone to enjoy year round. In a community of avid gardeners this has been a hit. In 2007, she designed and launched the first Hidden Gardens & Private Spaces tour; another success, and now one of the CPA's main fundraisers. Then, this past spring with the tour cancelled due to COVID-19, she and members of the Board launched Plant Sharing Day. There are now requests for this to become an annual event.

But this is only the beginning of Helen's contributions. She has been Chair of the CPA, a major contributor to numerous committees, and a strong supporter of the Board renewal process in 2016. Helen has also been a leader in finding ways to attract new and younger members to this work. She is always one of the first to volunteer for any task, large or small, fun or not so much -- from editing and proofreading, to cleaning the storage locker, or delivering newsletters.

The work of any volunteer association relies on committed folks ready to do 'what needs to be done'. That's Helen. Happily, and with a sense of relief for the members of her committees and for the Board, she is eager to continue to organise the Hidden Gardens & Private Spaces spring tour, and I expect you''ll find her at the next Plant Sharing Day, possibly running it! Thank you Helen for your many years of service to the CPA and to the Cabbagetown community.



Important: The Toronto Necropolis is a cemetery, not an amusement park. Please be respectful: do not run, and keep noise to a minimum. Please do not lean on, walk on or touch monuments. Also keep your distances (at least 2 metres) from each other.





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This scavenger hunt was designed to help people discover the Toronto Necropolis. There is no "prize" to win other than some knowledge of our history. However, feel free to challenge each other, play in teams, etc.

The Necropolis is an open history book, being the final resting place of a number of remarkable people whose lives had an impact on the city, the country, and sometimes the world.

Route: Start from the gates of the cemetery, walk up about 25 metres to what look like three short pillars. On top of one of them you will see a small sculpture representing a family. From there go west (left) toward Sumach Street, near the fence, then north toward Amelia Street (go around that part of the cemetery clockwise).

To find your way, it would be a good idea to orient yourself. The front of the Chapel is facing south. When you face the chapel, west is to your left (toward Sumach Street). East is to your right (toward the DVP). The back of the chapel points north.

Good luck!

I. The Porte-Cochère

The cemetery gate is a beautiful porte-cochère. A porte-cochère is a roofed structure covering an entrance. It protected the hearse that would have stopped beside the chapel. Remember that the chapel and the porte-cochère were built in 1872. Hearses back then were pulled by:

2. Pebbles on Pillars

Can you see the pillars surrounded by a garden? Attached to the sides of these pillars are plaques with the names of people whose ashes have been scattered in the surrounding garden. You will see some pebbles on top of the pillars (and sometimes on top of tombstones across the cemetery).

Why do you think people have put these pebbles there?











3. Carol Anne Letheren

On one of the pillars you will find the name of Carol Anne Letheren. All her life, Carol Anne was involved in sports, as an athlete, coach, and administrator.

She was the Chef de mission for the Canadian Team at the Seoul Games in 1988. The symbol on the plaque indicates what movement she was part of. It was the ______ Movement.

4. Pink Granite Obelisk - Blackburns

From the pillars, go west. You know what an obelisk looks like? An obelisk is a slim column (with fours sides) that tapers as it goes up. There's a small pyramid at the top called a pyramidion. It is unsurprising as obelisks are a style of monument that originates in Ancient Egypt. The name you are looking for on the obelisk is Blackburn.

Where were the Blackburns from? (clue: it's a state in the United States).

5. A Father of Confederation

Just a few metres from the Blackburn obelisk, you can see a couple of plaques marking the grave of a great Canadian. It is George Brown. There's a college named after him but, in his days, George Brown was a newspaper publisher and a politician. He joined forces with John A. Macdonald and helped establish the Canadian Confederation in 1867. On what date and year did George Brown die? ______.

6. Onward

Walk northwest from George Brown's grave and after a few metres, you will see an interesting monument that looks like rectangular blocks tumbling forward. It is a sculpture called Onward. The message the sculptor wanted to carry was: 'you just buried your loved one, now move on with your life.' The ashes of the artist are buried around his monument. His name is on a plaque at one of the corners. His family name is Eloul. What is his first name?

7. Resting place of Pioneers

Walk west several metres. You will see on the ground a large rock with a plaque on it. The top of the plaque says "The Resting Place of Pioneers." Read it. It tells you that in this area are buried many of the early Europeans who settled in Toronto (which at the time was called York). Their bodies were moved from an earlier cemetery that used to be where Yonge and Bloor streets are today. What was the name of this early cemetery?







Part 2: Answers Answers are underlined.

I. Porte-Cochère

- Cars didn't exist in 1872 They are only accessible to the masses in the early 20th century, the Model T was released in 1908, Most of the vehicles were pulled by <u>horses</u>.
- The name of the gate gives us a clue.
- The French word cochère is the adjective associated with the name cocher. A cocher is a coachman.

8. Monument to Rebels

Continue to walk west (toward Sumach Street) from the Resting Place rock. Before you get to the fence, you will find a tall monument with a column that looks broken. Buried there are a couple of "rebels" who took part in the Upper Canada Rebellion of 1837. There is a plaque telling their stories. What are the family names of the two rebels:

Samuel _____, and

Peter _____.

9. Edward Hanlan

Just a few metres from the broken column is the grave of "Ned" Hanlan (light grey monument with a small rounded cross on top). Everybody called him Ned. Ned grew up on Toronto Islands and was using a rowboat to reach the mainland to go to school. It gave him the bug and he became a world champion in sculling (a type of rowing). Hanlan's Point is named after his family as they were one of the first families to live on Toronto Islands.

Year Edward Hanlan died: ______.

10. John M. McIntosh

Walk north toward Amelia Street. Find the light blue-grey monument. Can you see how different it is from the others? It looks much better preserved. Now gently knock on it. What does that tell you? Yes, it's metal and it's hollow. It is made out of zinc which was popular for a while at the end of the 19th century. Look at the symbols on the monument. What do you think they mean?

How old was John Marshall McIntosh when he died in 1877? _____ months and _____ days old.

Unfortunately, child mortality was very high then.

II. Cpl. Ainsworth Dyer

Walk east, back toward the centre of the road.

This monument (black granite) might be a little difficult to find. It is about 25 metres from the road, near a few trees.

Buried here is Ainsworth Dyer who grew up in Regent Park. He was a soldier and was killed by friendly fire in the early days of a war that took place in Central and South Asia. The country where he died is written on his tombstone. What is it? ______.

2. Pebbles on Pillars

- Leaving pebbles on top of a tombstone is an old Jewish tradition. It has also been adopted by other cultures. It basically means "I was here and I remember!"
- People honour the dead by letting other visitors know that the gravesite has recently been visited.
- So any answer that comes close to this is good.

3. Carol Anne Letheren

- Carol Anne Letheren dedicated her life to the <u>Olympic</u> Movement.
- At the time of her death suddenly from a brain aneurysm - she was the head of the Canadian Olympic Committee and a member of the International Olympic Committee.
- At the Seoul Olympics in 1988, she was the one who had to retrieve Ben

Johnson's gold medal He had been disqualified after testing positive for use of steroids.

4. Pink Granite Obelisk – The Blackburns

- Ancient Egyptians associated obelisks with Ra, the sun god (look closely — an obelisk looks like a ray of sun).
- Look at the pyramidion. It is a minipyramid. Pyramids in Egypt were giant tombs.
- The Blackburns were enslaved people in their home state of <u>Kentucky</u>.
- They escaped, making their way to Detroit and then Toronto.
- Once in the city, they were free and established the first cab company in Toronto.
- They became wealthy. With their money, they helped several other American enslaved people cross into Canada through what was called the Underground Railroad.
- The monument is for Thornton Blackburn and his wife Lucy. Many other enslaved people they helped, who could not afford a plot, are also buried here but their names do not appear on the monument.

5. A Father of Confederation – George Brown

- George Brown was the publisher of The Globe, which in 1936 merged with the Mail & Empire to become the Globe and Mail.
- He became a politician and pushed for many important political ideals: representation by population at elections, better treatment of prisoners, etc.
- He was also involved in anti-slavery activities with his friend Thornton Blackburn. It is not an accident that they are neighbours in eternity.
- His grave marker is not the tall dark monument but the low one in grey granite just south of it.
- At the end of his political career, Brown went back to the Globe.
- One day, a drunk disgruntled employee who had been fired weeks before showed up in Brown's office and shot him. Brown was able to push the assailant's hand but was still hit in the thigh.
- Unfortunately, the wound became

infected and gangrene developed.

• George Brown died a few weeks later on May 9, 1880.

6. Onward

- One monument in the Necropolis looks very different from the others.
- It is not very far from George Brown's grave, just a few metres northwest of it.
- It looks like (and is) a modern sculpture.
- There are many sculptures by this artist throughout Toronto. The largest one may be the one at the northeast corner of Church and Bloor streets. It is very similar: rectangles appearing to be tumbling forward. In the case of the one at Church and Bloor, the rectangles are enormous and made of stainless steel. Check it out the next time you are in that neighbourhood.
- The sculptor's name is <u>Kosso</u> Eloul. He was born in Russia. In Canada, he lived on Sherbourne Street, just a few blocks from here.
- He is one of the great Canadian sculptors of the 20th century and was married to the painter Rita Letendre

7. Resting Place of Pioneers

- Cemeteries usually have a religious affiliation (e.g. an Anglican or Catholic cemetery).
- The Toronto Necropolis is a nondenominational cemetery. This means that anyone, regardless of their religious affiliation, can be buried here.
- The Necropolis is Toronto's second nondenominational cemetery and opened in 1850 to replace another cemetery that dated back to 1826 and had no more room. This first cemetery, which was at what is today Yonge and Bloor streets, was officially called the York (and thenToronto) General Burying Grounds. But most people knew of it under its common name: <u>Potter's Field</u> (it's the name used on the plaque).
- As the plaque says, Potter's Field closed in 1855 and the remains of hundreds of people were moved to the Necropolis and to the Mount Pleasant Cemetery. It took a couple of decades to complete the task.

8. Monument to Rebels

• The Toronto of the first half of the 19th

century was very different from today.

- The government was led by an elite that was remarkabley self-serving.
- Of course they had opposition. This opposition culminated in the Upper Canada Rebellion of 1837 when a group of rebels led by William Lyon Mackenzie tried to overturn the government.
- The Rebellion failed and many rebels were imprisoned.
- Wanting to "set an example" and avoid a repeat of the events, the Authorities decided to execute a couple of rebels by public hanging.
- Because of their rank, Samuel <u>Lount</u> and Peter <u>Matthews</u> were chosen and hanged in April 1838 after their trial and many pleas for clemency.
- After their execution, they were first buried in Potter's Field. The small plaque with their names on the ground in front of the big one was also moved here from Potter's Field.
- They were called "rebels" by the then Authorities. But today, they are seen as martyrs and heroes to the cause of democracy in Canada. Were the rebels good guys or bad guys?
- Funerary monuments are often full of symbolism. For example, you may think that the column on top of the monument is broken. It is not. A broken column on a monument symbolized lives cut short.

9. Edward "Ned" Hanlan

- Imagine having to row your way to school on a boat every day from Toronto Islands to the mainland.
- That's what Ned Hanlan had to do and it was great preparation for Ned to become a champion sculler.
- A movie of his life was made in the mid-1980s with Nicholas Cage playing the role of Ned Hanlan. The title is The Boy in Blue.
- After retiring from competition, Ned went into politics and was elected Alderman (that's the way City Councillors were called back then). He died in <u>1908</u> at age 52.

10. John M. McIntosh

• Life was tough in the 19th century. Families had many children and it was almost certain that a few would die before reaching adult age.

- Many died very young. We have an example here.
- You can see the name John Marshall McIntosh just under the lamb (symbolizing childhood).
- When he died, John Marshall McIntosh was <u>3 months and 14 days old</u>.
- There are only a handful of zinc monuments spread through the cemetery.
- You could order your zinc monument "by catalogue." You could choose the size, the various decorations, and have whatever

you wanted written on the side.

• These monuments fell our of fashion because they always looked "new" while the stone monuments around them took on a nice patina and gravitas that suited a cemetery.

II. Cpl. Ainsworth Dyer

- Cpl. is short for Corporal.
- Ainsworth Dyer was born in Montreal in a family originally from Jamaica. He grew up down just the street from here in Regent Park.
- He enrolled in the Canadian Army. He died as a member of the Princess Patricia's Canadian Light Infantry in the Canadian Armed Forces.
- At the time, Canada was engaged in the war in Afghanistan.
- He was killed in a friendly fire incident. An American pilot mistakenly thought that he was firing on the enemy.
- Ainsworth was just 24.
- He was buried here with full military honours (gun salute, dignitaires, etc.). Hundreds of people were in attendance.

Cabbagetown People



June Rowlands 1924 - 2017 Activist and Leader. Woman of Many Firsts From the *Remarkable Lives* section in *cabbagetownpeople.ca*

June Rowlands (née Pendock) was born in Saint-Laurent, Montreal. She grew up in Toronto and attended both Lawrence Park Collegiate and the University of Toronto. While working as a service representative with Bell Canada she met Harry Rowlands (1922-1989) whom she married in 1947, and together they had five children.

For a period of four decades she served the people of Toronto and became known as the woman of many firsts.

- First woman to hold the office of Mayor of Toronto, Ontario (60th Mayor)
- First woman to head the Toronto Transit Commission
- First woman to head the Metropolitan

Toronto Police Commission

• First woman to serve as the city's budget chief during her second time on Council

June Rowlands long career in municipal politics began when she was elected to City Council in 1976. She was on many boards. In the 1970's she served with Association of Women Electors, and National Council on Welfare. She was President of Metro Family Services Association and served on the board of directors of the Central Mortgage and Housing Corporation and was also Research Director for the Liberal Caucus at Queens' Park.

Throughout her political career June fought for affordable housing, preserving historical neighbourhoods and ravines and holding down property taxes. She was an advocate for the elderly, the developmentally challenged, the poor, and victims of domestic violence.

When elected Toronto's first female Mayor in 1991, she served until 1994. She ran against Jack Layton (who was a City Councillor at the time) and won with 58 per cent of the vote. She retired from politics in 1994, after Barbara Hall won.

June's family described her character as tenacious, an outspoken advocate, one willing to express unpopular opinions, and one not afraid to stare down political foes. Besides being a woman of many firsts, June Rowlands will be remembered for her youthful radiance and energy. She was an invaluable, first-rate politician, a true force of nature and indeed a trailblazer.

"I get things done," said hardworking, straight-shooting June Rowlands (as told to the Toronto Star newspaper).

In 2004, Davisville Park was renamed June Rowlands Park. As she was still living at the time, this was truly a special tribute.

In the late 1970s and part of the 1980s, June Rowlands lived on Sumach Street in Cabbagetown. She also lived on Wellesley Street East from 1995 to 2017.

Cabbage Chips! I large head cabbage I/4 c. grated Parmesan 2 tbsp. extra-virgin olive oil Kosher salt Freshly ground black pepper

Preheat oven to 250°. Set 2 wire racks inside 2 large rimmed baking sheets. Tear cabbage leaves into large pieces, leaving out the thickest part of the ribs. Toss with Parmesan and oil, then season generously with salt and pepper. Arrange, in a single layer, on wire racks. Bake until golden and crispy, 30 to 40 minutes

Daniel Bloch

The CPA Board

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

Comments? Contact us at info@cabbagetownpa.ca

CPA: Who We Are

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 & 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 *cabbagetownpa.ca*

Join us! Become a member of the CPA: <u>https://cabbagetownpa.ca/join/membership-subscription/</u>

Cabbagetown Preservation Association Annual Meeting Thursday, November 26, 2020 7:00 - 9:00 PM On Zoom

AGENDA

I.Welcome by the Chair of the CPA

2. Minutes of the 2019 Annual General Meeting

3. Treasurer's Report

4.Chair's Report

- 5. Nominations to the CPA Board of Directors
- 6. Closing of the AGM
- 7. Presentation of Awards
 - Peggy Kurtin Award for Excellence in Restoration
 - CPA Recognition Award
 - Streetscapes in Bloom
- 8. Short Video Presentation from our archives: I Love Cabbagetown [CPA, 1995]

Nominations To Board Of Directors (3 Year Term Ending 2023)

Gilles Huot, Cabbagetown, M4X IR6 Stephen Yeates, Cabbagetown, M5A 3G5 Sarah Currie, Cabbagetown, M4X IE8 Rosie Shepard, Cabbagetown, M5A 2X5

Current Directors (2 Years Remaining Of A 3 Year Term Ending 2022) Mary Martin, Cabbagetown, M4X IBI Virginia Van Vliet, Cabbagetown, M5A 3G2 Daniel Bloch, Cabbagetown, M5A 2V9

Current Directors (I Year Remaining Of A 3 Year Term Ending 2021) David Pretlove Cabbagetown, M4X 1B4 Gale Moore Cabbagetown, M5A 3G3 George Rust D'Eye Cabbagetown, M4X 1S5

If you would like to be considered for a seat on the Board of the Cabbagetown Preservation Association, please send us a note at <u>info@cabbagetownpa.ca</u>. Let us know why you are interested and what kind of skills you would bring to the Board. Only residents of Cabbagetown will be considered.