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| <p>From: Julia Graham Sent: Monday, December 10, 2007 4:03 PM To: 'Ed Tralla' Cc: Laura Loli-Dano Subject: Bell Manor Park</p> | <p>To Ed Tralla, Parks Supervisor, from Julia Graham, Community Health Worker, Stonegate Health Centre</p> <p>Hi Ed,</p> <p>As you know, the health centre has also been in talks with Solomon Boye from the city re: Bell Manor garden. The health centre is interested in expanding the garden and I realize that this needs to be discussed with you. I am wondering if you have some time available this week or next to talk by phone regarding this issue. Solomon notified me on the procedures to follow regarding our request and I understand that I am to hold a community consultation for it. I would like to do so at the end of January and will be forwarding you a date once confirmed.</p> <p>A few months ago I also wrote to you regarding bake ovens. I would like to know what the policy is on bake ovens in parks? The health centre is interested in pursuing the possibility of a bake oven for the park as well, not necessarily implementing at present, but researching and surveying individuals on the idea. We would also like to discuss this at the community consultation held in January.</p> <p>Looking forward to hearing back from you.</p> <p>Julia</p> |
| <p>around Dec 10, 2007</p> | <p>To Kathy Micucci, constituency assistant to Ward 5 Councillor Peter Milczyn</p> <p>Hi Kathy,</p> <p>I am forwarding you an email I sent to Ed Tralla, our park supervisor, earlier on in the week. As noted in the email, the health centre is interested in pursuing the possibility of expanding Bell Manor community garden to include our gardeners who were evicted in the fall from their St. Mark's Catholic Church location. We will be holding a community consultation regarding the expansion initiative at the end of January. At this meeting, we would also like to address the idea of a bake oven in the park as well.</p> <p>I am wondering if yourself or another rep from Councillor Milczyn's office would be able to attend the meeting (date to be set), and give support to these two Stonegate initiatives.</p> <p>Many thanks,</p> <p>Julia (email from Dec 10 to Ed Tralla is attached)</p> |
| <p>From: Kathy Micucci [mailto:kmicucc@toronto.ca] Sent: Thursday, December 13, 2007 3:13 PM To: Julia Graham Cc: Laura Loli-Dano; Ed Tralla Subject: Re: Bell Manor Park</p> <p>(After this, Julia confirms the date</p> | <p>Hi Julia,</p> <p>I am sure Councillor Milczyn would be happy to attend a community meeting. I can tell you that he would definitely be supportive of the expansion of the community garden in Bell Manor Park. As far as the bake oven is concerned, I really do think it would be better to wait to see what policy the parks department is implementin before taking out to the community. It is my understanding that this policy will be in place early next year.</p> |

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| and Kathy puts it in their calendar) | Kathy |
| From: Ed Tralla [mailto:etralla@toronto.ca] Sent: Friday, December 14, 2007 7:21 AM To: Julia Graham Subject: Re: Bell Manor Park | Hi Julia: I am sorry I have not responded sooner. I have been very busy attending to construction jobs regarding outdoor arenas. I am available in January for a meeting and look forward to it. Just set up a day and time and I will be there. As for the Bake Oven issue.....???? There still is no permanent policy for this but I understand it will be in place in the new year. Again please accept my apologies for not responding sooner. Ed Tralla |
| From: Kathy Micucci [mailto:kmicucc@toronto.ca] Sent: Thursday, January 17, 2008 12:42 PM To: Jill MacDonald ; Julia Graham Subject: Re: | Hi Jill and Julie, I was just reading the minutes of the meeting and wanted to let you know that I just found out from the Parks Department that the Policy regarding Bake Ovens has been done. Unfortunately the City will not be allowing the building of any more permanent bake ovens in parks. There is however a portable one that Dufferin Grove has and it can be rented and permitted through the parks department (and fire department) for special events. Also I don't think I will be able to make it on Friday but will be at the February 4th meeting. Kathy |
| Jan 21, 2008, email from Julia Graham to Kathy Micucci | Hi Kathy, I did receive your message re: bake ovens. However, I did want to confirm with you whether Councillor Milczyn will still be present for the Monday, January 28th community meeting re: garden expansion and (since its on our poster and outreach) bake oven (the community will be informed of the latest policy). I also wanted to ask whether the Councillor would consider making the introduction to the meeting. Thanks Kathy for passing on the news and letting us know so quickly. Julia |
| From: Kathy Micucci [mailto:kmicucc@toronto.ca] Sent: Wednesday, January 23, 2008 11:43 AM To: Julia Graham Subject: Re: January 28th Community Meeting (after this email, Julia requests the policy and Kathy forwards her the open air burning policy – note that this is a campfire policy, unrelated to any bake oven policy) | Hi Julia, After reading the policy regarding "Open Air Burning" it does allow for a group to put forward a proposal which would be reviewed by the Director of Parks and the Chief Fire Official. I have spoken to Kevin Bowser, Director of Parks, who has advised that he would be happy to review a proposal should you wish to submit one. The proposal would need to be in written format and address things such as who would be funding the bake oven, a site plan and proposed layout re the placement, how it is intended to be secured, who would be responsible for supervision, who would be trained, proposed schedule, etc. The group/organization would also |

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| | <p>need to secure general liability insurance for a minimum of two million dollars, naming the City of Toronto as additional insured.</p> <p>Once this proposal is received, Kevin Bowser and the Chief Fire Official will review the proposal to determine the feasibility of the request. Please make sure to forward a copy of the proposal to Councillor Milczyn so we can follow it.</p> <p>Kathy</p> |
| <p>From: Stonegate Community Ministry To: blibrecz@toronto.ca Cc: Julia Graham ; Anna Bekerman Sent: Wednesday, February 06, 2008 6:59 PM Subject: Stonegate - Bake Oven Project</p> | <p>From Elizabeth Zinder de Jesus, Community Ministry Coordinator, Stonegate Community Ecumenical Ministry</p> <p>Dear Ms. Brenda Librecz, General Manager of City Parks & Forestry:</p> <p><u>Re. Stonegate Bake Oven Project</u></p> <p>In partnership with the Stonegate Community Health Centre and community stakeholders, we at the Stonegate Community Ecumenical Ministry are giving our support for the building of a bake oven at Bell Manor Park, a local park at Stonegate. Under the umbrella of the Stonegate Food Security Program, community partners are seeking ways to promote food security initiatives in the community, as well recreational activities that will strengthen the fabric of our community and bring people together to enjoy healthy relationships. The bake oven idea is an affordable, innovative and fun way to promote community events at the park and to raise people's awareness about the important issues around food security in our community.</p> <p>Recently, we held a community consultation about the bake oven, and the responses were very positive. The community is in favour of having a bake oven in Bell Manor Park. Now, the next step is to submit a proposal to the City for a permit to build a bake oven in the park. We understand from City officials that the City does not have a policy in place with regards to the building of bake ovens in public parks. Consequently, there are no guidelines for the submission of a bake oven proposal to the City. For this reason, we are asking for your assistance and guidance as we design a proposal to the City for a community bake oven. Your recommendations with respect to what kind of requirements should we expect to meet when submitting the proposal would be very helpful.</p> <p>We would like to know if you would be available to meet us in the next two weeks, so that we can give you more details about the bake oven project and listen to your recommendations.</p> <p>Thanks kindly for your attention and consideration to our request.</p> <p>Sincerely,</p> <p>Elizabeth Zinder de Jesus Community Ministry Coordinator</p> <p>Stonegate Community Ecumenical Ministry 150 Berry Road, Unit # 30 Toronto, ON, M8Y 1W3 Tel.: 416 234-9948</p> |

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| | Fax: 416 234-0496 |
| <p>From: Stonegate Community Ministry [mailto:stonegate.ministry@rogers.com] Sent: Tuesday, February 12, 2008 3:45 PM To: blibrecz@toronto.ca Cc: Julia Graham Subject: Stonegate Community - Bake Oven Project Importance: High</p> | <p>Dear Ms. Brenda Librecz:</p> <p>This is a follow-up to an e-mail sent to you February 6, 2008.</p> <p>Your prompt response to the request below would be much appreciated.</p> <p>Sincerely,</p> <p>Elizabeth Zinder de Jesus Community Ministry Coordinator (letter attached)</p> |
| <p>From: Anna Bekerman [mailto:anna_bekerman@yahoo.ca] Sent: Tuesday, February 12, 2008 5:16 PM To: Julia Graham; Elizabeth Stonegate Subject: Bake oven funding</p> | <p>From Anna Bekerman, part-time City of Toronto Recreation staff, Stonegate bakers' and farmers' market resource person, Dufferin Grove Park bake oven programmer</p> <p>I've attached a list of some possible foundations we can apply to. This is just a first step--several ask for letters of inquiry before the application, so that could be the next step.</p> <p>I will try to write a brief project overview and send it around.</p> <p>Anna</p> |
| <p>From: Julia Graham [mailto:julia.graham@stonegatechc.org] Sent: Wednesday, February 13, 2008 4:32 PM To: 'Anna Bekerman' Subject: RE: Bake oven funding</p> | <p>From: Julia Graham [mailto:julia.graham@stonegatechc.org] Sent: Wednesday, February 13, 2008 4:32 PM To: 'Anna Bekerman' Subject: RE: Bake oven funding</p> <p>This is great...I've already started a project overview...let me send it your way.</p> <p>Julia Graham</p> |
| <p>Feb 13, 2008 Julia's bake oven overview (this is in response to a meeting of people interested in bake ovens, to organize ideas around what each group's proposal would be)</p> | <p>Bell Manor Park Bake Oven Proposal</p> <p>Bake Oven History: Bake ovens have a long history in many parts of the world. Each culture has its own collection of recipes for the oven; from bread or pizza to stew, pie or dried tomatoes. Because of its size, an oven can also provide a feast for a large event, or enough food for many people to divide and take home. At present, in Toronto, there are several locations that host a bake oven. The two wood-fired ovens in Dufferin Grove Park are by far the most well-known. These ovens have been used regularly by the community and staff ever since they were built in 1995 and 2001. The Stop Community Centre, Scadding Court Community Centre, Christie Pits Park as well as Riverdale Farm also maintain bake ovens.</p> <p>Proposal background: Throughout the spring and summer months of 2007, Dufferin Grove Farmers' Market staff (Anna Bekerman), Stonegate Community Health Centre staff (Julia Graham, Community Health Worker) and Stonegate Community Ecumenical Ministry staff (Elizabeth Zinder de Jesus, Community Coordinator) developed, planned and implemented food related events held in Bell Manor Park. These events were initiated in order to gauge community response with respect to the idea of building a bake oven in the park. Dufferin Grove staff via CELOS also attended the weekly Stonegate Farmers' Market for the duration of the 2007 market season with bread prepared and baked in their bake ovens. The overall objective of this project was/is to build a community bake oven in Bell Manor Park, once interest and support for the oven is confirmed.</p> |

Benefits:

The building and use of an oven would:

Help to provide food access and security solutions to the residents of Stonegate community

Increase the availability of food at a free or reasonable cost

Assist with nutritional education and outreach

Reduce social isolation

Increase community participation

Help to identify community needs

Provide a neighbourhood resource to be shared by community groups and individual residents.

Increase the multi-purpose use of Bell Manor Park

Create a platform for cultural exchange by providing a 'story magnet'

Teach neighbourhood youths transferable baking skills

Events:

Two events and one meeting have been held to date with respect to the project.

Picnic in the Park: August 1, 2007 event

A potluck picnic was coordinated to celebrate the summer season in the newly renovated Bell Manor park. Food, hot dogs, sausages, salads, and drink were provided for close to 75 community residents. Residents were also encouraged to contribute to the potluck by bringing something tasty. One community resident bought, donated, and cooked close to 30 pieces of pre-prepared tandoori chicken for picnic participants. Blankets and chairs were on hand to sit on as well as games for children were organized and music by a local dulcimer.

Campfire in the Park: December 12, 2007 event

A free holiday campfire event was held in Bell Manor park with soup, vegetable fritters, hot chocolate and marshmallows on hand to cook over the fire. Close to 50 community residents came out to celebrate the winter season by warming up to the fire. Campfire participants were informally surveyed regarding the possibility of a bake oven and all were unanimous in their support.

Community Consultation: January 28, 2008

A community consultation was held to discuss: idea of bake oven in Bell Manor Park (as well as a community garden expansion). The local city Councillor, Parks supervisor, and community residents attended to voice their support, questions or concerns. The positive outcome of the meeting was expressed via surveys, in which 24 out of 25 attendees showed their "absolute" support for the oven.

Pizza in the Park: TBA (possible date set for April 2008)

A free bake oven event is in the process of being coordinated for late April 2008. Dough, sauce and tasty ingredients will be on hand for community members to make their own pizza for the cost of \$1. Attendees will once again be surveyed re: the bake oven initiative.

Highlights:

- High number of community residents attended cooking events
- Interest was generated around a bake oven
- Food related events brought community closer and engaged residents involvement (potluck at the picnic)

Next Steps:

- Have more surveys go out in the community to get greater feedback from the community re: bake oven
- Explore funding avenues (SAG has said they are interested after 3-4 events held with portable bake oven to gauge community response to paying for foods cooked)
- Timeline for drafting and sending a proposal to the city

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| | <p>➤ Plan meeting with Tammy re: bake oven project</p> <p>Funding of the oven: Fundraising possibilities are presently being explored through SAG, Carrot Cache (please see attached), and SCHC donor.</p> <p>Site Plan: Please see attached map.</p> <p>Design: TBA (Anna Bekerman from Dufferin Grove is pursuing obtaining blue prints of Dufferin oven from builder which Stonegate could mirror)</p> <p>Oven Security: Lock (combination/key held by SCHC staff)</p> <p>Supervision: Trained SCHC staff (Program Team Staff)</p> <p>Possible Events:</p> <p><i>Pizza days</i> During the summer months, folding tables could be set up beside the oven, dough portioned on trays next to rolling pins, and sauce and cheese provided for children and adults to come and make their own pizzas for a small cost of \$2 (additional toppings could be brought from home).</p> <p><i>Bread for the Farmers' Market</i> SCHC staff could be trained by Dufferin Grove staff to bake sourdough, artisan and Italian breads in the ovens with their programs or possibly at the Stonegate Farmers' Market.</p> <p><i>Community Suppers</i> During the summer months, a community supper could be cooked in the oven. For a small fee, residents could get to know one another while eating together at tables, while children play in the park.</p> <p><i>SCHC Programming</i> Specific SCHC programs could be centered around the oven throughout the year. Such programs include: Food Access Program, Early Years and Youth Programming, Women's Program, Nutrition, and Seniors Programming. Activities would include baking of breads, meals, pizzas etc.</p> <p>Costs: Building roughly \$10, 000 Wood purchase and delivery for weekly events</p> |
| <p>From: Anna Bekerman [mailto:anna_bekerman@yahoo.ca] Sent: Sunday, February 17, 2008 7:26 PM To: Julia Graham Subject: RE: Bake oven funding</p> | <p>Hi Julia, This looks great--thanks for writing this. I've added a few more benefits we could mention in funding applications. Maybe we can use this document as a base and tailor letters of intent to specific funders. Next step is writing those letters. I talked with one of our carpenter wood donors and he said he knows several carpenters at Keele and Bloor--he'll mention the prospect of a bake oven to them and let me know if there is any interest in donating wood once it is needed. Jutta says Gene Threndyle (Artscape bake oven, very good oven) used a design that is in the 'Oven builders' book. I'll track down a copy soon. That's it for now, Anna</p> |
| <p>From: Nancy Aranha-Martins To: Ministry, Stonegate Community Cc: Bekerman, Anna ; Brown, Wynna ; Graham, Julia ; Librecz, Brenda Sent: Friday, February 22, 2008</p> | <p>From Nancy Aranha-Martins, Operations Support Officer for Parks, Forestry and Recreation general manager Brenda Librecz</p> <p>Dear Ms. Zinder De Jesus:</p> <p>Thank you for your email to the office of Brenda Librecz, General Manager, Parks, Forestry and Recreation. On behalf of Brenda I will be following up shortly with</p> |

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| <p>1:19 PM Subject: Re: Stonegate - Bake Oven Project</p> | <p>regard to your request.</p> <p>If you have any further questions please feel free to contact me directly.</p> <p>Thank You,</p> <p>Nancy Aranha-Martins Operations Support Officer General Manager's Office Parks, Forestry & Recreation</p> |
| <p>From: BLibrecz@toronto.ca To: Ministry, Stonegate Community Cc: Aranha-Martins, Nancy ; Brown, Wynna ; Ronan, Paul Sent: Tuesday, February 26, 2008 1:27 PM Subject: Re: Stonegate - Bake Oven Project</p> | <p>Dear Ms. Zinder de Jesus:</p> <p>Thank you for your email with regard to the proposal of a bake oven at Bell Manor Park. Firstly, and foremost I would like to apologize for the delay in providing you with a response. Your email has been forwarded to the appropriate staff for further follow up and consideration.</p> <p>In the meantime if you require any further assistance, please feel free to contact Nancy Aranha-Martins of my staff at (416) 397-5347.</p> <p>Sincerely, Brenda Librecz General Manager, Parks, Forestry and Recreation</p> |
| <p>From: Stonegate Community Ministry [mailto:stonegate.ministry@rogers.com] Sent: Thursday, March 06, 2008 3:37 PM To: Nancy Aranha-Martins Cc: Julia Graham; Anna Bekerman Subject: Re: Stonegate - Bake Oven Project</p> | <p>Dear Ms. Nancy Aranha-Martins:</p> <p>It has been now two weeks since last time I received a reply from you with respect to a request sent to Ms. Brenda Librecz.</p> <p>As I indicated in my letter to Ms. Librecz, the Stonegate Food Security Program will be submitting a proposal to City Parks and Recreation for a permit to build a bake oven at a local park at Stonegate. We do not want to delay the proposal submission any longer. We, therefore, want to know from you if there are any specific requirements we are expected to comply to as we submit our permit proposal to the City.</p> <p>Your recommendations would benefit us in ensuring we have a proposal that is realistic and that it will not impinge on the current regulations of Parks and Recreation.</p> <p>Thanks for your prompt response to this matter.</p> <p>Sincerely,</p> <p>Elizabeth Zinder de Jesus Community Ministry Coordinator</p> |
| <p>From: Kevin Bowser To: stonegate.ministry@rogers.com Cc: Brenda Librecz ; Ed Tralla ; Laurie Hunter ; Paul Ronan ;</p> | <p>From Etobicoke Parks manager Kevin Bowser</p> <p>Dear Elizabeth Zinder de Jesus:</p> <p>I am in receipt of the e-mail that you sent to Brenda Librecz, General Manager of</p> |

[Solomon Boye](#)

Sent: Thursday, **March 13, 2008**

9:53 AM

Subject: Stonegate - Request for
Bake Oven - Bell Manor Park

Parks, Forestry & Recreation regarding your interest in having a bake oven installed in Bell Manor Park .

As you are aware, there were two management staff present at the meeting you hosted regarding interest in having a bake oven in the park.

After review with both the Parks Supervisor, Ed Tralla and Solomon Boye who is the Community Gardens Co-ordinator for the City of Toronto , I understand that there was some interest in having a bake oven installed in the park. However, there were other concerns raised by residents that attended the meeting.

I understand that you believe that a bake oven in the park will raise awareness around food security in the community. I've been told there were concerns raised regarding the size of the park and with the installation of a bake oven this may limit opportunities for open space. In addition, there was interest to have the existing community garden expanded and a request to increase lighting in the park to improve security and limit vandalism.

Staff in the Parks, Forestry & Recreation Division are currently working on a policy to address bake ovens in parks. Once the policy is approved, staff will provide you with a copy that will outline the protocol to request. I understand at your meeting there was a survey conducted and that you were to provide details of results to Parks staff. I would suggest that you contact the Parks Supervisor, Ed Tralla, who can be reached at 416-394-5413, in order to share the results or findings.

Solomon Boye, our Community Gardens Co-ordinator, will be considering expansion of the community gardens area and cost to improve lighting in the park. Solomon will be working with the lead contact for the community gardens site.

If you should have any questions, please do not hesitate to contact me. Thank you.

W. N. Kevin Bowser
Manager of Parks
Etobicoke York District
Tel: 416-394-2486

Survey results (**April 2008**)

**RESULTS OF BELL MANOR PARK SURVEY
COMPLETED APRIL /08**

Total collected surveys (39)
Five questions were asked where one could indicate by (circling) a response.
The responses ranged from:

Absolutely Yes, Yes with changes, No, with changes and Absolutely No
Each question also provided space for comments

The following are the results:

1. Would you like a bake oven in Bell Manor Park?

Absolutely Yes (32)

Yes, with changes (7)

Comments: too many people, pizza oven too small, yummy, need a bigger oven,

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| | <p>2. Would you attend bake oven events (pizza days, community suppers, etc)?</p> <p>Absolutely Yes (33) Yes with changes (6)</p> <p>Comments: disappointed that not enough pizza, want a bigger oven so to have the chance to make a pizza, oven must be bigger, guarantee to make a pizza, I want hot dogs. Unable to participate due to shortage of supplies, change expectations, good for morale</p> <p>3. Would you buy products baked in a bake oven? (ie. Bread at the Farmers' Market, Pizza, etc)</p> <p>Absolutely Yes (27) Yes, with changes (9) Absolutely No (3)</p> <p>Comments: if the prize is right. Must be organized better</p> <p>4 What kind of activities would you be interested in having around a bake oven? (ie. Community dinners, pizza days etc.)</p> <p>Absolutely Yes (32) Yes with changes (5) Absolutely No (1)</p> <p>Comments: bake sale, pizza days, volley ball, community get togethers, family dinners, something for all age groups, cooking classes, children activities, community dinners</p> <p>5 Would you want to learn how to bake bread in a bake oven?</p> <p>Absolutely Yes (26) Yes, with changes (4) No, with changes (2) Absolutely No (7)</p> <p>Comments: Yes I really want to learn, yes, learn to bake at home, in my oven or on the BBQ, I want to learn how to bake</p> |
| <p>From: Julia Graham To: 'Stonegate Community Ministry' Sent: Friday, July 04, 2008 10:26 AM Subject: FW: Stonegate - Request for Bake Oven - Bell Manor Park</p> <p>(letter later sent as below) From: Julia Graham <julia.graham@stonegatechc.org> Subject: Fw: Stonegate - Request for Bake Oven - Bell ManorPark To: kbows@toronto.ca Cc: BLibrecz@toronto.ca, "'Ed Tralla"' <etralla@toronto.ca>, "'Stonegate Community Ministry"'</p> | <p>Elizabeth, Please see draft of letter and give any input. I'll be sending it to Kevin on Monday. Thanks Elizabeth and have a great weekend!</p> <p>Julia ----- Dear Mr. Bowser: My apologies for the length of time it has taken to respond to your email regarding a bake oven and the Stonegate community. Elizabeth Zinder de Jesus, as well as myself, the Community Health Worker working on food projects at the Stonegate Community Health Centre, sit on a Food Access Committee and have worked collaboratively on the Bell Manor bake oven initiative. Throughout the last year, we have been raising awareness about bake ovens, what they are and how they work, to inform community residents, and to give them an opportunity, to give input on whether the Stonegate community needs/wants an oven in the area. In partnership with CELOS at Dufferin Grove, we have volunteers who now bake bread at the Dufferin ovens and bring it to the Stonegate community to sell at our local farmers' market in order to share the benefits of the</p> |

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| <p><stonegate.ministry@rogers.com> , "Laura Loli-Dano" <laura.loli-dano@stonegatechc.org>, Hunter@toronto.ca, pronan@toronto.ca Received: Friday, July 4, 2008, 12:12 PM</p> | <p>ovens. The response and number of sales, shows a definite interest from the community.</p> <p>As for the results of the bake oven survey, we have had the survey itself circulating on an on-going basis to obtain the maximum number of responses and thus input from the community. The feedback to date has been extremely positive, and I will forward this to Ed Tralla.</p> <p>It is true that vandalism in Bell Manor Park was a concern raised by residents at our January community consultation. I believe that both Ed Tralla and Solomon Boye were going to explore the possibility of increased lighting to limit this vandalism and look forward to hearing back from them.</p> <p>As Elizabeth noted in her email, we have been exploring the possibility of an oven and have held various activities (barbeque, campfire, portable bake oven event) to gauge the community's response to outdoor community food events. We will continue to host these types of activities, by Park permit, most specifically the portable bake oven events and look forward to hearing the outcome of a policy regarding outdoor ovens in parks from City officials.</p> <p>Regards, Julia Graham</p> |
| <p>From: Julia Graham <julia.graham@stonegatechc.org> To: alanchristie@rogers.com Sent: Wednesday, September 17, 2008 12:32:56 PM Subject: Mabelle Contacts</p> | <p>To Star reporter Alan Christie,</p> <p>Alan, I thought I would pass Joe Da Silva (Acting Health Promotion Manager, Stonegate Community Health Centre) number on to you, as I realize I had forgotten to include his contact info in the last email. He is at 416.231.7070 ext. 246.</p> <p><i>Other useful Mabelle [re bake oven] contacts would be:</i> Ralph Cruz, TCH Health Promotion Officer at Mabelle at 416-981-5464 / ralph.cruz@torontohousing.ca Halima Said, Madbakh Women's Group (who have taken over the Mabelle Market from Jumblies) at (416) 830-4594 / halimasaad@yahoo.ca Leah Houston, Jumblies Theatre (who initially ran the 4 week market stall at Mabelle) at (416) 203-8428 / designing4desire@yahoo.ca Ayal Dinner, Food Share (organize fresh food market stalls throughout the GTA) at (416) 363-6441/ ayal@foodshare.net</p> <p>Take care, Julia</p> |
| <p>From: ALAN CHRISTIE Sent: Monday, September 22, 2008 10:23 AM To: Julia Graham Subject: Re: Mabelle Contacts</p> | <p>Hi: I talked to a city of toronto parks official who says he is not aware of any application from your community group for a bake oven for Bell Manor park. As you said, the city has no policy and only approves these on a case by case basis. Didn't sound too enthused about the idea.</p> <p>alan c.</p> |
| <p>Sept 25, 2008 ARTICLE, Toronto Star</p> | <p>City's not fired up about ovens in parks September 25, 2008 Alan Christie More bake ovens in Toronto parks is an idea that just smells right. But it's easier said than done, apparently. Every Tuesday, Violetta Cardella, a volunteer baker, gets up early so she can help</p> |

bake bread in two ovens at Dufferin Grove Park. The bread is brought to the Stonegate farmers' market on Park Lawn Rd. Most of the loaves, with no additives and baked with organic grains, sell for \$4. The sesame bread is \$5. Cardella not only bakes the bread, she helps sell it. The market is only open one day, Tuesdays, from 4 until 7 p.m. in the tiny parking lot of St. James Anglican Church.

Julia Graham, a community health worker at the Stonegate Community Health Centre, hopes the market can be moved to a larger area in Bell Manor park, about 10 minutes away – complete with a bake oven. She says the Stonegate community is waiting for the City of Toronto to establish a policy on ovens in parks before applying for one.

But Peter Leiss, a supervisor and acting manager in the city's parks and recreation department, says city council has no policy on allowing bread ovens in parks, with the strong suggestion not to expect one.

Approvals are made "on a case-by-case basis," Leiss said in a telephone interview. A Toronto bylaw bans any construction in city parks without a building permit, and because baking bread obviously involves food preparation, the city's health department also has to approve, he said.

And, there are environmental issues. "Some jurisdictions (such as Montreal) have concerns that burning wood in the ovens adds to pollution."

He said the city must balance pollution, public safety and health concerns before allowing more bread ovens. "And one burned down this year at Christie Pits."

Leiss said he knows of only two applications, one in Withrow Park and another in Sorauren Park.

At Dufferin Grove Park, the construction amounts to two tiny "school houses" where the bread is baked. On a recent afternoon, Anna Bekerman, looking smudged after working since 6 a.m., was balancing a tray of bread, freshly baked. They were among the 210 loaves she would bake that day.

There are two ovens at Dufferin Grove, located south of Bloor St. opposite Dufferin Mall.

The second one was built because a crack was noticed in the ceiling of the first one and it was thought to be unusable. That diagnosis was wrong – now the larger oven can bake 90 loaves at a time, the small one 24 loaves. It takes about three hours for the ovens to get hot enough to bake the bread. Small pieces of wood and paper are used to fire them.

Last Thursday, hundreds of people strolled through the farmers' market, buying fish, burritos, cheese from sheep milk, fresh venison, ice-cold chocolate drinks and dozens of different organic vegetables. And, of course, the bread.

Bekerman explains that despite no additives, the bread lasts a reasonable length of time because less yeast is used, and more sourdough. A volunteer with CELOS, the Centre for Local Research into Public Space, Bekerman also makes cinnamon buns. And for \$2, people can make their own pizzas, topping them with the basil and cherry tomatoes grown in the park's garden.

In the kitchens where the dough is prepared, there's plenty of room now but come hockey season (they bake bread year round) the staff and volunteers will be a bit squeezed – they have to make space so the Zamboni can be parked where they normally work.

Alan Christie is a Toronto freelance writer.

Date: Mon **Sept.29 2008** 2:53 PM
 To: Paul Ronan
 Cc: Councillor Adam Giambrone,
 Brenda Patterson,

To Paul Ronan, Director of Parks, City of Toronto

Hello Paul,

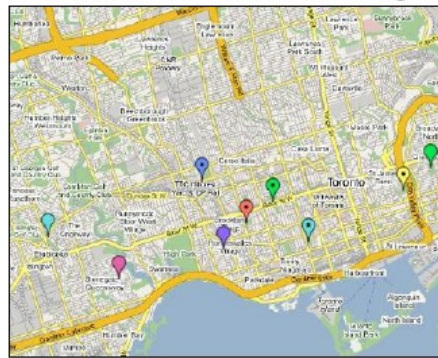
The Star article about ovens (see below) quotes Peter Leiss as saying that the

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| <p>Malcolm Bromley</p> | <p>outdoor bake oven burned down at Christie Pits, perhaps to show why he thinks that community bake ovens in parks are a bad idea.</p> <p>The Christie oven did not burn down. It was vandalized by someone setting the wooden roof on fire after a Latin festival in June. There was no structural damage to the oven -- the wooden roof is just there to protect the oven dome from rain. I am told that Rec staff were able to operate the oven for the children's programming during the summer, without the roof. City carpenters repaired the roof recently and the carpenter who did the work told me it's all fine now.</p> <p>I'm sure you agree that it's a good idea to be accurate in reports to the press.</p> <p>Jutta</p> |
| <p>Subject: Re: [Fwd: [Fwd: Fwd: City's not fired up about ovens in parks, TorontoStar]]</p> <p>Date: Mon, 29 Sep 2008 12:11:36 -0400</p> <p>From: Chris Gallop <cgallop@toronto.ca></p> <p>To: <jutta.mason@sympatico.ca></p> | <p>From Chris Gallop, assistant to Ward 18 City Councillor Adam Giambrone Hi Jutta,</p> <p>Thank you for passing along this interesting exchange.</p> <p>As you know, Councillor Giambrone is 100 per cent committed to the continued use of the bake ovens at Dufferin Grove and the great work being done every week by the community members and Recreation staff who use them.</p> <p>While it is true that there is currently no city-wide policy on bake ovens, that proposals are reviewed on a case-by-case basis, and that some City staff may be less enthused about the idea of bake ovens in parks than we are, I can tell you that on the other side of that coin that our office does routinely get inquiries from other councillors about the bake ovens at Dufferin Grove because they are interested in looking at doing something similar in their parts of the city.</p> <p>I think there is a slowly growing awareness and recognition at the City that local food production and distribution networks need to be an integral part of our strategies for addressing climate change, environmental pollution and public health issues in the face of the currently unsustainable models of globalized food production and food trading practices.</p> <p>Please feel free to pass this email along to anyone you think would be interested. Regards,</p> <p>Chris Gallop Councillor Giambrone's Office</p> |
| <p>From: Jutta Mason <jutta.mason@sympatico.ca> Subject: [Fwd: Re: City's not fired up about ovens in parks, TorontoStar] To: "Paul Ronan" <pronan@toronto.ca> Cc: "Brenda Patterson" <bpatter2@toronto.ca>, "Malcolm Bromley" <MJBROMLE@toronto.ca>, "Dagmar Baur" <dbgardens@gmail.com>,</p> | <p>Hello again Paul, You may have seen this message [above] from Councillor Giambrone's office already, about their support of the outdoor community bake ovens in parks.</p> <p>Peter Leiss was quoted in the Star last week: "[he]says that city council has no policy on allowing bread ovens in parks, with the strong suggestion not to expect one." It sounds as though Parks is approaching a policy of discouraging ovens -- and perhaps that needs some public discussion. It's important that the people who have been running programming at the various city ovens be invited into any such discussion, rather than keeping this an internal Parks matter. Could you let me know whether such discussions are planned?</p> <p>Jutta</p> |

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| <p>"Rhonda Teitel Payne" <rhonda@thestop.org>, "Julia Graham" <julia.graham@stonegatechc.org>, "Elizabeth Harris" <elizharr@rogers.com>, "ayal@riseup.net" <ayal@riseup.net>, "Green Fuse" <laura@greenfusephotos.com>, "James Kuhns" <jkuhns@sympatico.ca>, "Anne Freeman" <anne.freeman@sympatico.ca>, "Krista Fry" <kristaf@scaddingcourt.org>, "Susan Berman <""perth-dupontcg ">" <perth-dupontcg"@frogstar.com>, "Anna Bekerman" <anna_bekerman@yahoo.ca>, "Utano Yo" <utano_yo@hotmail.com> Received: Monday, September 29, 2008, 3:24 PM</p> | |
| <p>Date: Mon, 29 Sep 2008 22:45:48 -0400 From: Paul Ronan <pronan@toronto.ca> To: <jutta.mason@sympatico.ca> <leissp@globalserve.net>, "Adam Giambrone" <agiamb@toronto.ca>, "Brenda Patterson" <bpatter2@toronto.ca>, "Carol (Parks) Cormier" <CACORMIE@toronto.ca>, "David Chapman" <dchapman@toronto.ca>, "Kevin Bowser" <kbows@toronto.ca>, "Lucky Boothe" <lboothe@toronto.ca>, "Malcolm Bromley"</p> | <p>From Parks Director Paul Ronan</p> <p>Hi Jutta. Yes Peter is correct that there is no current policy pertaining to bake ovens. The intent of his statement regarding timing of a policy was to acknowledge and respect that proper consultation with all the appropriate stakeholders can take some time. As there is a need for a policy to manage this activity we will make sure stakeholders are part of that process. Thank you for your interest in this</p> |
| <p>From: Jutta Mason <jutta.mason@sympatico.ca> Subject: [Fwd: e: [Fwd: Re: City's not fired up about ovens in parks, Tor] To: "Susan Berman <""perth-dupontcg ">" <perth-dupontcg"@frogstar.com>, "Elizabeth Harris" <elizharr@rogers.com>, "Dagmar Baur" <dbgardens@gmail.com>,"</p> | <p>To the bake-oven interest group citywide, cc'd on the original e-mail to Paul Ronan but not cc'd on his respnse</p> <p>hello -- Parks director Paul Ronan sent the e-mail below in reply to my query about bake oven policy -- since he seems to have cc'd others but perhaps forgot to cc you folks, I am passing it along fyi. If he already sent it to all of you, being some of the "stakeholders" referred to, sorry for the duplication.</p> <p>Jutta (above email attached)</p> |

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| <p>"Green Fuse" <laura@greenfusephotos.com> "Utano Yo" <utano_yo@hotmail.com> "ayal@riseup.net" <ayal@riseup.net>, "Elizabeth Harris" <elizabethharris@rogers.com> "Krista Fry" <kristaf@scaddingcourt.org> "Julia Graham" <julia.graham@stonegatechc.org> "Anne Freeman" <anne.freeman@sympatico.ca> "James Kuhns" <jkuhns@sympatico.ca>, "Rhonda Teitel Payne" <rhonda@thestop.org>, "Anna Bekerman" <anna_bekerman@yahoo.ca> Cc: "Paul Ronan" <pronan@toronto.ca> Received: Monday, September 29, 2008, 11:50 PM</p> | |
| <p>Around Oct 2, 2008</p> | <p>Phone call from city (possibly Kevin Bowser) to Julia Graham, apologizing for incorrect information in Toronto Star article, and confirming that they had received their request for a bake oven.</p> |
| <p>October 2008 to April 2010</p> | <p>No follow-up communication from Parks since then</p> |
| <p>From: Jutta Mason To: Julia Graham Date: April 12 2010</p> | <p>Hi Julia,</p> <p>Here is the current draft bake oven policy, sent to me last week. It's dated February 9 2009, so it appears that there has been some more work done by Parks staff. There has still been no consultation with front-line bake-oven staff nor with community bakers, although the policy was first alluded to about three years ago.</p> <p>The lack of consultation would account for the many problems with the policy. I note that</p> <ol style="list-style-type: none"> (1) it would make community dinners impossible, since the policy says the ovens are to be used only for making baked goods like bread, pies etc., no other foods (??) (2) The policy says the oven can't be lit before 10 a.m. That means no baking for farmers' markets or preheating the oven for school pizza visits in the mornings. (3) The policy says somebody has to be standing right by the oven the whole time it's in use. That means PFR can't afford to staff it and community volunteers won't waste their time that way. <p>The Parks policy writers have clearly conflated community ovens with campfires. I asked Kelvin Seow (Recreation manager for Toronto/East York) on March 10 when "stakeholders" would get to comment, but no answer yet. Until then it seems that your bake oven efforts for Bell Manor Park will remain in limbo, sadly.</p> <p>Jutta</p> |

Wood-Fired Bake Ovens: Nurturing Community, Food Access, and Public Space



Dufferin Grove
 The Stop/DPNC
 Christie Pits Park
 Riverdale Farm
 Alexandra Park
 Sorauren Avenue
 Bell Manor Park
 Withrow Park
 Montgomery's Inn



At Present:

- There are a few proposed sites for new bake ovens in Toronto (Stonegate, Sorauren, Withrow, Montgomery).
- Existing bake ovens offer a range of successful programs that meet the needs of their communities
- We are looking to the city to adopt an enabling approach when working with interested neighbourhood partners on new bake oven projects.

A bake oven in a park enhances community space, bringing people together and contributing to community stewardship of public space. It also becomes a link in the local food system. The way an oven is used will be decided by the particular needs and projects of its surrounding neighbourhood. City policy needs to reflect the diversity of players, initiatives and outcomes that a bake oven makes possible.



Bake Oven Activities:

Pizza making with children
 Baking bread for market
 Community suppers
 Neighbourhood snack programs
 Food processing (oven-dried tomatoes, plums, etc)
 Special events

Community Bake Ovens...

- Address neighbourhood food access and food security issues.
- Help to create public community space where people gather and connect to their community.
- Reduce social isolation among at risk populations (seniors, newcomers, youth).
- Increase availability of fresh food at a free or reasonable cost.
- Help neighbours teach/share cooking skills and cultural knowledge about food.
- Provide opportunities for nutritional education and outreach.
- Nurture collective stewardship of public space.
- Create links between local food initiatives (farmers' markets, community gardens, etc).
- Increase the multi-purpose use of neighbourhood parks.
- Build skills among community members through baking days, special events and activities.