

Oven	Location	Property owner	Year built	Capacity (1 1/2 lb loaves)	Hearth size	Groups involved (commitment)*	Contact
<b>Artscape</b>	900 Queen St W	Artscape	2005	15		Gene Threndyle and friends (yes)	Gene Threndyle
<b>Christie Pits</b>	Christie Pits Park	City Park		15 (but no door)		Friends of Christie Pits Park (no)	
<b>DPNC</b>	1900 Davenport Rd	TCHC		20		The Stop Community Food Centre; DPNC (yes)	
<b>Dufferin Grove (big)</b>	Dufferin Grove Park, 875 Dufferin St.	City Park	1995	60	4x6ft	PF&R; CELOS (yes)	Dufferin Grove Park staff@dufferinpark.ca
<b>Dufferin Grove (small)</b>	Dufferin Grove Park, 875 Dufferin St.	City Park	2000	24	3x4ft	PF&R; CELOS (yes)	Dufferin Grove Park staff@dufferinpark.ca
<b>Green Barns</b>	601 Christie St.	Artscape				The Stop Community Food Centre (yes)	Mandy Ridley mandy@thestop.org
<b>Jane Falstaff</b>		TCHC	2010	6-8 personal size pizzas	1x1 m	TCHC; Women's supper group (yes)	Beverly Scarlett (supper group) pinky1960@hotmail.com
<b>Lawrence Heights</b>	10 Old Meadow Lane	TCHC	2009	8-10 personal size pizzas		TCHC; PF&R; North York Harvest Food Bank (no?)	Amanda Jeans (TCHC) amanda.jeans@torontohousing.ca
<b>Mabelle</b>	5005 Dundas St. West	TCHC	2009	2011-04-05		MabelleArts; TCHC (yes)	Leah Houston (MabelleArts) mabellearts@gmail.com
<b>Riverdale</b>	Riverdale Farm, 201 Winchester St.	City Park		20		PF&R; Friends of Riverdale Farm (yes/no)	Dan O'Leary (Friends of Riverdale Farm) dogardennow@gmail.com Sarah Lapell
<b>Scadding Court</b>	Alexandra Park, 276 Bathurst St	City Park	2005	15		Scadding Court Community Centre (yes)	Krista Fry (Scadding Court Community Centre) kristaf@scaddingcourt.org

Oven	Heat** (Speed/ Retention)	Current Uses (2011)	Advantages	Disadvantages	Suggestions for improvements
<b>Artscape</b>	Good/?	6-7 times a year. Friends' gathering	Nice setup; who built the oven also uses the oven	Residential area	More frequent use
<b>Christie Pits</b>	Good/poor		Heats up fast; close to playground	No proper door; far from kitchen; kitchen not functioning	Open the nearby kitchen to the public; add a door.
<b>DPNC</b>	Fast/ok	Summer, 1/week. pizza day	Permanent counter spaces; three kitchens in the Centre	No storage space; residential area	Storage
<b>Dufferin Grove (big)</b>	Ok/good	Year-round. 1-4/week. pizza day, bread, supper	A large hearth space; close to kitchen;		
<b>Dufferin Grove (small)</b>	Good/good	Year-round. 1-4/week. Bread, supper.	Close to kitchen;		
<b>Green Barns</b>	Fast/not good	Year-round. 1-2/week. Pizza day, fundraiser dinners, private events	Close to kitchen	Small; not visible from outside	Less bureaucratic process for public use; make the sheds functional
<b>Jane Falstaff</b>	Fast/poor	Sporadic and rare. Women's supper	Heats up fast	No insulation; small	
<b>Lawrence Heights</b>	Fast/?	Sporadic and rare. Events	Fire goes well because of the beehive ceiling; visible from main roads	No door; no chimney (hot air comes out the front opening)	
<b>Mabelle</b>	Slow/poor?	Summer. 1/week . Art programs	Cute; Enthusiastic group	Small; far from kitchen; cob cracks in the cold temperature	
<b>Riverdale</b>	Slow/good	Summer. 2-3 /week. Pizza production	Close to kitchen	Volunteers not allowed to fire	Allow volunteers to learn how to use oven.
<b>Scadding Court</b>	Good/poor	Summer. 1/week. Cooking program plus special events throughout the year		Narrow mouth; poor heat retention due to the sand filled in the interior	Food prep/storage space nearby, increase number of oven users.

\*Commitment indicates the presence of groups that take ownership/responsibility for using and maintaining the oven.

\*\*Speed is how long it takes for the oven to heat up while retention is how long the heat lasts. They vary depending on the outside temperature, humidity, frequency of usage, and the type and quantity of the food cooked. Due to these variables, evaluation is general.

Factors that keep ovens alive:

**Enthusiastic group:** A group that uses the oven regularly and looks after the oven/oven programs over the long term

**Arrangement with the property owner :** Access to the oven and other facilities such as kitchen space or storage; support and understanding of the activities around the oven

**Proximity to kitchen and storage space:** For food preparation and tool/material storage.

**Resources :** Wood, labour, knowledge, and connections with other community partners.

**Accessible location:** Proximity to a road, major pathway and/or activity area so that the oven is visible and welcoming to passersby. Accessibility is also necessary so that materials can be easily brought from/to the oven.