



Doors Open 2008

Up and Down at the Distillery District

Saturday May 24 & Sunday May 25

The Distillery District is delighted to participate again in Toronto's *Doors Open* celebration of the city's built heritage. This year, we will have three venues open. Back by popular demand are the Kiln Building and Rack House D. New this year is the unique Yeast Loft, which will only be open on Sunday, but will be worth the wait. Mark your calendar, print-out this guide, and head to the Distillery District next weekend.

Kiln Furnace and Barrel Vaults (Building 36)

Plunge into the depths of the Distillery District for a unique architectural experience. Take the elevator or descend the stairs to the cellar of David Roberts Sr.'s 1863-'64 Kiln Building. Here sprouted barley was converted into the malt essential for making grain alcohol. First, inspect the decoratively functional 1880s brick furnace housing two fireboxes manufactured by pioneering brewery architect and engineer, Fred W. Wolf of Chicago.



Malt Kiln Furnace



Barrel Vault

Then, take a deep breath, and peer into one of the Distillery District's most haunting spaces: five barrel vaults now fondly known as "the catacombs." For years, their origins were veiled in mystery. But whether created for structural strength or additional storage space, these vaults stretch a 100 feet under The Malt House (Building 35) until hitting the north wall of The Cooperage (Building 34). Whatever their original purpose, the catacombs encourage the active imagination to fill the space. *(Photos by Pete Paterson)*

Rack House D (Building 42)



6-storey Racking

Rack House D is the largest Victorian storehouse at the Distillery District. Designed by well-known Toronto architect David Roberts, Jr., Building 42 opened in 1890 and still commands the northeast corner of Mill and Trinity Streets. The six-storey, red-brick building was a bonded warehouse where 15,000 barrels of alcohol could be stored, under lock & key and keen surveillance by both the producers (who didn't want to lose any whisky) and the resident excise officer (who didn't want to lose any taxes). Since barrel storage required little light, there are no windows on either the north or south facades. Of particular interest are the freight elevator, massive barrel hoist, sprinkler system, explosion-proof lighting, and the fact that the building is supported by its own, 6-storey racking structure. *(Photo by Pete Paterson)*

Yeast Loft (Building 7)

For the first time, the Distillery District welcomes Doors Open visitors to explore one of the site's most unusual interiors: the Yeast Loft. Accessible only by stairs, the Yeast Loft has changed little since distilling stopped in 1990. As you move along the catwalk, imagine huge tanks filling the floor below and emitting an overwhelming smell of fermentation. Then inspect

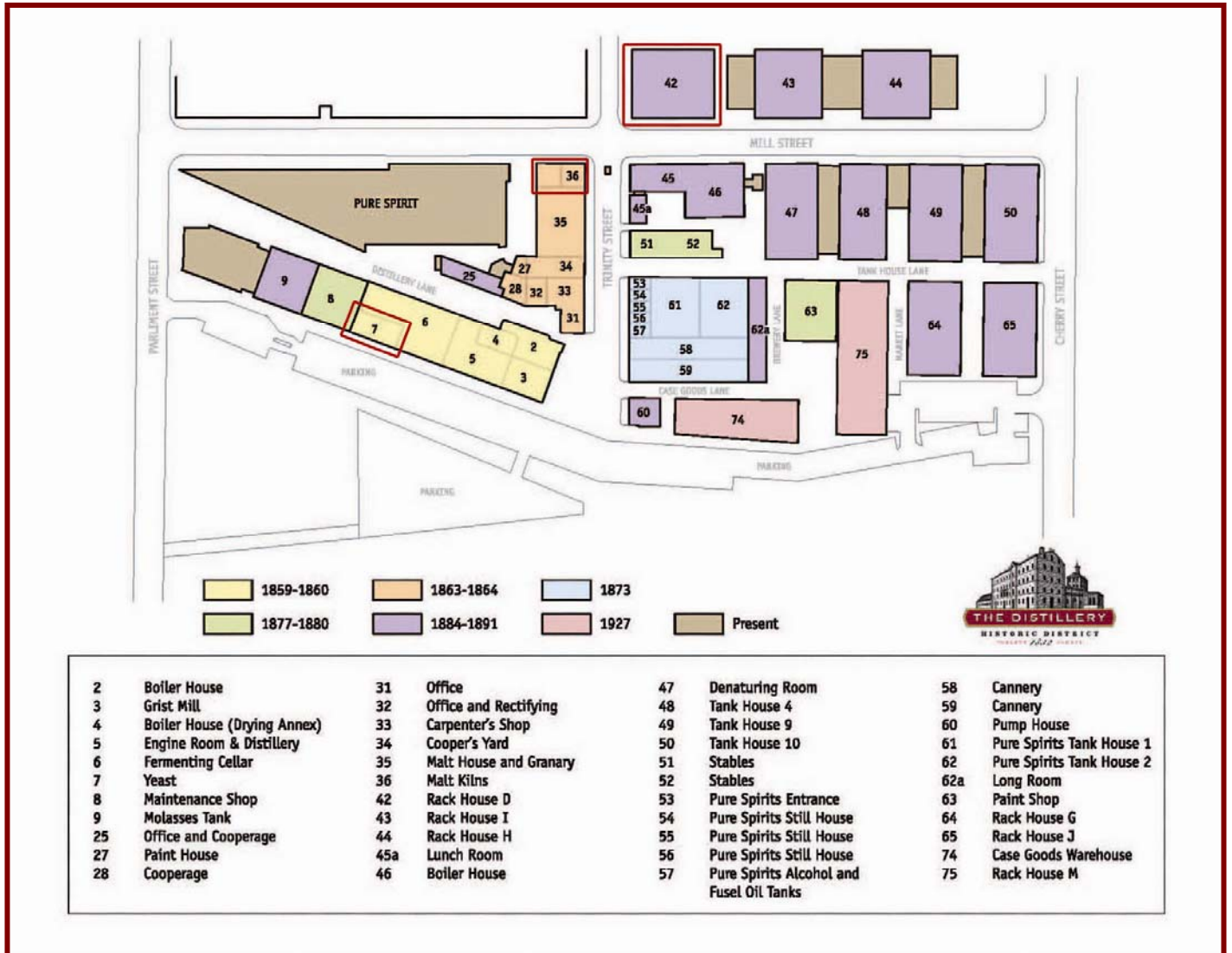


Three yeast tubs

silver-painted "No. 1 Scale Tank" sitting atop a 1910 Beam Scale. Rounding the corner, note the blocked-in windows that used to cast natural light on operations. Behind the scale tank, stand three, turn-of-the-century, riveted copper tanks and mixers. Stencilled "Yeast Tub 6, 7, and 8," each tank could hold over 6,000 litres and was painted silver to reflect the light. Before leaving, note the wooden incubator and the splendid, mid-Victorian wooden rafters. *(Sunday only)*

Historical Site Map

Doors Open venues outlined in red



Please send your comments or questions to Manager of Heritage Services, Sally Gibson, sg@thedistillerydistrict.com.

For more about the history of the Distillery District, visit www.distilleryheritage.com

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