



ON SITE | BY SYDNIA YU

THE PLANT WEST QUEEN WEST

A project for foodies and urban farmers

The 10-storey residence will foster terrace-to-table living, complete with spaces to cultivate, create and consume meals

DEVELOPER
Curated Properties and Windmill Developments

SIZE
Up to 1,500 square feet

PRICE
From \$500,000

CONTACT
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The steady growth of Toronto's local-food movement has inspired two developers to devise a downtown condominium project that will provide food sources extremely close to home.

The 10-storey residence, called the Plant, will foster terrace-to-table living, complete with public and private spaces to cultivate, create and consume meals, both inside and out.

"We've tapped into something in regards to a social conscience with healthy living," says Adam Ochshorn, who is a partner at Curated Properties, which teamed with Windmill Developments to shape the green building project.

"Sometimes, when people are buying a condo and they're coming from a home with a yard, they miss that outdoor connection. Maybe they had wonderful flowers they maintained or grew their own herbs or vegetables and we wanted to bring that to more vertical living."

The concept was partly inspired by the site location: the former Dufflet bakery at 41 Dovercourt Rd. Food-friendly high-lights of the mixed-use development will start with a greenhouse for seedlings and community garden for larger fare. "We're really concentrating on urban agriculture and food production, so outside on the terrace of the amenity space, there are places to grow your own herbs and vegetables," Mr. Ochshorn says.



Produce harvested can also be cooked or canned on the rooftop facility or on balconies of all 78 suites of the Plant. RENDERINGS BY LANESCAPE

"We've also come up with other interesting options where we have this cart beside your island in the kitchen where you can grow your own herbs."

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suites.

"In our amenity space, we have a huge industrial kitchen, so you can host your own dinner parties or we can do programming with a local chef," Mr. Ochshorn adds. "[For private balconies], we've designed a mini-outdoor kitchen,

one gives you the advantage of seven people," Mr. Ochshorn explains.

"When you're entertaining or having people over for dinner, everybody likes to congregate in the kitchen, so we're trying to give that experience to everybody, whether it's a one-bed, two-bed, three-bed or four-bed [plan]."

Residents will also have the convenience of bars and restaurants nearby, along with ground-floor retail and second-floor office space.

"We all know people like ordering in food, too, because of their busy lifestyles," says Mr. Ochshorn, who has developed two other sites on the short street. "You're walking distance to the action of Queen West, but you're not on top of it, so you don't hear the streetcar and people yelling when bars close."

Mid-April will be a public release of one- to four-bedroom suites, which design firm + tongtong devised with hardwood floors, black matte faucets and nine-foot ceilings. Half the units will contain two bedrooms and two bathrooms, while third- and penthouse-level suites will bear two-storey layouts.

"One of the nice things about the building is that all the units are ... over 20-feet wide, so there's a lot of natural light," says Mr. Ochshorn, who also credits triangular-shaped balconies for extra exposure.

"In high-rises, you have a big slab above, you lose natural light in your unit. So, we tapered all our slabs to go out, so it's a minimum of about 150 square feet each."

Notable ecofriendly features will include geothermal heating, rainwater irrigation and low-VOC materials, plus a bike room on the lobby level.

Occupancy will start December, 2019.

Special to The Globe and Mail

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Adam Ochshorn
Partner at Curated Properties

where you can have cabinetry, counter, barbecue, four-person table, chair or ottoman and plants."

Individual kitchens will also be larger with optional pantries and dining tables matching island heights.

"In most two-bedrooms, it'd be hard to have more than four or five people at a table, but this