

This newsletter

is published by *The Friends of* the Schoolhouse every Fall, Winter, Spring and Summer to inform members and the teachers of the Peel District School Board of activities and events organized by The Friends.

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Need more information?

The Old Britannia Schoolhouse phone 905-890-1010 ext.2911 www.britanniaschoolhousefriends.org

Sunday at the Schoolhouse

Daryl Cook

The second Sunday afternoon of every month the school-

house comes alive with visitors. Each month there is a different theme and activities for children and adults. In September we celebrated the success of our vegetable gardens. Children visiting the schoolhouse planted corn, peppers, beets, tomatoes,



potatoes, zucchini, carrots and a variety of herbs. Many of these were heritage varieties. Visitors were able to walk through the garden and later taste some of the produce.



October we had a display of Victorian era children's clothing. There were hundred year old examples of christening dresses and a little girl's slip similar to one in the 1900 Eaton's catalogue. The girls who visited made themselves an old fashioned bonnet suitable for part of a Hallowe'en costume or to wear for a class visit to the

schoolhouse. Boys were horrified to learn that in Victorian times they would have been wearing dresses for the first few years of their lives. Be sure to check our website (www.britanniaschoolhousefriends.org) for future Open Sunday fun events.

From the Chair

Dennis Taylor

I can not believe that in my last article I wrote about the summer months and the gardens and gearing up for our Fall Activities and as I write this article we are nearing the end of Autumn and I am beginning to write about our upcoming holiday season.

The Friends had several activities in the months of September and October. For the first time we were represented at a Literary Fair and we made an appearance at the Brampton Fall Fair for three days. The Brampton Fair allows us to share with the public and also to sell some of the merchandise we carry. We were very busy at the Fall Fair and we had good sales. We saw many people including some we have seen for several years. Our exhibit is in the third building where they show and display livestock and produce. Dennis Patterson, our schoolmaster, had put several entries into the produce section of the fair and won several awards. The Friends are very grateful to the number of people who volunteered to help manage the booth.

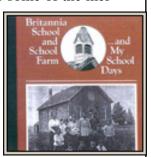
As I write this Halloween is still an upcoming event, but it does take time to compile a newsletter and it may not be available until afterwards. We have advertised for an event for Halloween on October 30, 2009 at the Board Office and the School. This is for the children and while they pay accompanying adults do not. Our executive director, Joan Reid, is a self described Halloween junkie and she planned a huge event with lots of activities for the children. Joan, like many of our members, is very creative.

On November 19 and 20, 2009 we will have a sales event in the atrium at the Board Office. This has become an annual tradition and a wonderful time to examine some of the mer









Toys, games and Ben Madill's book about the schoolhouse history are just a few of the items for sale.

chandise we carry as well as pick up small extra items that may well delight young and old. We also have another sales event at the Schoolhouse on Sunday November 29. By then the Old Britannia Schoolhouse will be decorated for the holidays. Come along and enjoy the ambience as well as have last chance to pick up some of those stocking stuffers.

You can find out about these dates and upcoming events elsewhere in the newsletter as well as on our website. Please remember if you would like to visit the schoolhouse informally, the second Sunday in each month, from 1:00 p.m. to 4:00 p.m., is our Open Sunday. We do have an activity for those days planned around a particular theme. Have a safe and happy holiday.

Brampton Fair

Eva Ardiel

The good weather on September 18, 19 and 20th brought out crowds in record numbers to the Brampton Fair.

The "Friends" had our usual location in the Livestock Building beside the cattle judging area and across from the fowl cages, the vegetable entries and, on Sunday, the rabbit judging. (I forgot how noisy hens and roosters are in the mornings.) We had lots of space to set up five large tables for our displays, toys, games and sales items, as well as a couple of old school desks. Our displays (thanks to Joan Reid) included "A day at the Schoolhouse", "The Schoolhouse Architecture", "The Schoolhouse Gardens" and "Hallowe'en Activities at the Schoolhouse". The Britannia Scrapbooks by Joan Reid were offered for sale, as well as our usual collection of toys, games, souvenirs and so forth. Our sales at this year's fair were, in fact, better than ever before.

The games and toys, especially the Skittles game and the marble games were a major attraction and got a real work-out. For the most part they all stood up well to the perpetual action!

We couldn't do the Brampton Fair without a host of volunteers. Thanks ever so much to the following for doing shifts selling, demonstrating toys and games, promoting the schoolhouse and setting up and cleaning up each day: Eva Ardiel, Earl Bonner, Linda Bowman, Lis Braun, Marg Carson, George Christian, Daryl Cook, Linda Elgie, Joan Hamilton, Cathy Harper, Frances Kay, Linda Kenny, Mary Light, Debbie Madill, Mary McDonald, Joan Moon, Katharine Moon-Craney, Marilyn Newell, Eva Norman, Steve Norman, Corina



Brampton Fair Award Winners from the Schoolhouse Gardens

Proeller, Joan Reid, Kay Robbins, Jenny Roberts, Karen Simmons, Dennis Taylor, Ruth Taylor and Muriel Walden. A special thank you goes to



The "Hugging" Carrots First Prize

Ruth Taylor for lining up the team of helpers.

It was special for us this year to have vegetables from the schoolhouse gardens entered in the fair. There were potatoes, peppers, onions, squash, tomatoes and carrots submitted by Schoolmaster Patterson who came away with a handful of winning ribbons, including a first for his strangely formed carrots titled "Carrot Hug". Bravo to

Gardener Patterson. Next year we will enter flowers from the schoolhouse gardens, too. We thank the Peel District School Board for delivering the old school desks and Brampton Fair for making us feel so welcome.

Annual Report Published

Daryl Cook

The 2008 Annual Report has been distributed to members. Here are some of the highlights:

• For the first time our newsletters were sent by email to all board staff and to members who

requested an electronic version

- A Toyota Canada Evergreen Foundation grant allowed us to greatly expand the vegetable garden and plant blueberry bushes
- We began a process of restoring and preserving our collection of old maps
- Research continues on one room school-houses in Peel County
- A cedar rail fence was built to honour Ben and Marjorie Madill
- Seventy-six volunteers helped at our events and with the garden
- Generous donations from supporters were appreciated



Reminder: Schoolhouse members can choose to have their newsletter e-mailed. Simply send an e-mail to dlcook@rogers.com or kmooncraney@rogers.com

Plum Pudding

Plum pudding, a Christmas dessert, has been served on Christmas day for centuries. The traditional plum pudding is served in a blaze, with a sprig of holly stuck on top. A little brandy poured over it and lighted at the last moment produces the desired effect. Favorite plum pudding recipes have been handed down from generation to generation, which add to the festivities of the holiday. Plum pudding is best when made four or five weeks prior to Christmas and can be stored for months. During the Victorian era, a silver coin was baked in the plum pudding, with a promise of wealth in the coming year.

Thank You

Friends of the Schoolhouse is a non-profit organization of concerned citizens dedicated to assisting the Peel District School Board in the support of the Old Britannia Schoolhouse and its programs. Your donations are much appreciated.

Old English Christmas Plum Pudding Recipe

To make what is termed a pound pudding, take of raisins well stoned, currants thoroughly washed, one pound each; chop a pound of suet very finely and mix with them; add a quarter of a pound of flour, or bread very finely crumbled, three ounces of sugar, one ounce and a half of grated lemon-peel, a blade of mace, half a small nutmeg, one teaspoonful of ginger, half a dozen eggs well beaten; work it well together, put it into a cloth, tie it firmly, allowing room to swell, and boil not less than five hours.

Но! Но! Но!

Eva Ardiel

The Sales Committee have met and are busy replenishing the most popular items in our inventory, as well as adding some new things. We now offer for sale a huge variety of toys

and games reminiscent of times gone by but just as much fun today, - as well as lots of other small gift items. We feel sure we have something just right for any stocking in the family or for any hostess gift.

On November 19th and 20th from 10:00 a.m. to 3:00 p.m. we will offer all of our wares for sale in the atrium of H. J. A. Brown Education Centre. This is great opportunity to browse and shop at our sales tables in this spacious setting.

On Friday, November 27th, starting at about 3:00 p. m., we set about decorating the schoolhouse for Christmas, Victorian style, in preparation for our annual Christmas Open House and for the interest and enjoyment of the classes that will visit the school-

house in December. There will be the fir tree to set up, decorations to

unpack, fix and make, paper chains to make and the fragrant greens to hang, etc., etc.. When the classroom has been transformed we celebrate our labours by sharing a supper of Jean Robinson's famous chili. Anyone is welcome to join in the fun! Just be sure to call Jean if you plan to attend (905 - 826 - 3475) so she knows how much chili to make.

Then Sunday, November 29th from 1:00 to 4:00 p. m. we welcome everyone to our Christmas Open House in the freshly bedecked schoolhouse. All of our sales items will be available for purchase. There will be mulled cider and delicious goodies for your pleasure and Christmas music for your enjoyment. What a great way to kick off the holiday season!

We hope you will join us, and invite your friends to do so,

too, at The Old Britannia Schoolhouse and/or at H. J. A. Brown Education Centre. You will find lots of well-priced (taxes included) items for your shopping pleasure and will be helping Friends of the Schoolhouse at the same time. We look forward to seeing you.

Hallowe'en Hijinks









Greetings From the Schoolmaster

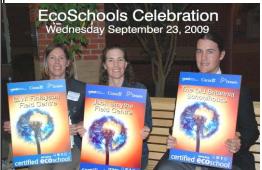
Dennis Patterson

"The best exercise for growing boys and girls is to be found in play. Canadians have a wonderful variety of sports and games from which to choose. In the spring there are such games as marbles, tag, baseball, cricket and lacrosse." - The Canadian Health Book 1926

In the search for accurate resources for the Schoolhouse we found a gracious donor this fall. I was looking for wooden lacrosse sticks and called around and discovered that a new hand made wood and leather lacrosse stick costs around \$160 dollars and is more of a decorative piece than something children would play with. I had almost given up my hopes of lacrosse here in Britannia when I called a phone number in Milton. Ron MacNeil of Rock Lacrosse said that he had a bunch of old sticks in his basement and that the Schoolhouse was welcome to them if I would come and pick them up. I toured out Britannia Road into Halton and found the address, was warmly welcomed and returned to the schoolhouse with about 10 sticks in various conditions. Four sticks were in playing condition and the remainder were used to make a net in the field. Visiting students are now playing 3 on 3 lacrosse at the schoolhouse; a sport that was very popular in the late Victorian era and is still played throughout Peel. Thank you to Ron MacNeil for his gracious donation to the Schoolhouse.

Our garden has almost been put to rest but not before our produce made an impressive showing at the Brampton Fall Fair. The Schoolhouse garden finished in the top three in 7 vegetable categories and received the red ribbon for the oddest shaped vegetable which was about 5-7 carrots that had all woven around each other. This winning entry was named "The Carrot Hug" by Schoolmistress Chapel. 5-7 carrots planted very close together is what often happens when Grade 3 students are given very small carrot seeds and asked to plant them during their pioneer science lessons. Classes have been taking produce back to school with them each day and tasting produce that is ripe.





came an Eco-School along with 17 other Peel District School Board Schools. A presentation event at the Central Board Office next door was followed by a reception in the Atrium. Thank you to the Friends of the Schoolhouse for embracing the idea of becoming an EcoSchool and for coming out to the presentation event. We are going to be trying to keep our EcoSchool status and will be re-applying to the program over the winter.

Bread Pudding

1 cup raisins

1/4 cup dark rum

1 1/2 loaves stale French or Italian bread, torn into pieces

3 cups milk

3 eggs, slightly beaten

1/2 cup butter, melted

2 teaspoons cinnamon

2 teaspoons vanilla extract

1 cup heavy cream or 1 cup evaporated milk

1 cup sugar

3/4 cup brown sugar

2 tablespoons molasses

2 teaspoons lemon zest

1/2 teaspoon salt

Rum Sauce

1 1/2 cups sugar

5 ounces evaporated milk

4 tablespoons margarine

1 egg, beaten

2 egg yolks, beaten

3 tablespoons dark rum

Directions

Place raisins in a small bowl with rum and soak for a couple of hours. Drain raisins and reserve soaking liquid. Place bread pieces in 9 x 12 inch baking dish. Add raisins to dish. In a large bowl, combine the milk, eggs, butter, cinnamon, vanilla, heavy cream, sugar, brown sugar, molasses, lemon zest, and salt, and mix well to ensure the sugar has been dissolved. Add the reserved raisin soaking liquid to the milk mixture and pour over bread. Let sit until bread has soaked up all of the milk mixture for at least 1 to 2 hours.

Preheat oven to 350 degrees F.

Place baking dish in another large pan and add water about halfway up the sides of the baking dish. Bake for 1 hour or until bread pudding has set. Remove bread pudding from oven and let cool to just warm.

While bread pudding is cooling, make Rum Sauce:

Directions

Combine sugar, evaporated milk,

margarine, egg and yolks in the top of a double boiler and cook, stirring well, until thick. Do not let sauce boil. Keep warm until serving time. Whisk in rum just before serving. Serve bread pudding with sauce.

