

A Farm at Rideau Hall

Here and there on the grounds are reminders of a past age. While some are obvious, others are apparent only to an informed observer. To understand why they are there, we have to travel back through time to the period when the Rideau Hall estate included a kitchen garden, orchard, fields, pasture and woodland.

Rideau Hall farm buildings (1902)

- 1
 - a) Before Rideau Hall was purchased by the government, Thomas MacKay's estate included a kitchen garden, an orchard, fields, pasture and woodland. Name the produce and/or uses of each.
 - b) An 1864 report described the Rideau Hall farm buildings as old and in poor condition. This report mentioned greenhouses, a cow house, a barn, a pig house and a stable. Describe the use of each of these buildings.
 - c) Indicate as many links as possible between the landscape items (Question a) and the farm buildings (Question b).

Former stable (around 1979)

- 2 Every spring, sap is collected from the sugar maples on the grounds. The syrup is used in the kitchens or offered as a gift to foreign dignitaries visiting Rideau Hall. About 200 litres of maple syrup are produced annually.

- a) If 40 litres of sap yield one litre of syrup after evaporation, how much sap is needed for 200 litres of syrup?
- b) What is the ratio between the quantities of sap and syrup?



Former Rideau Hall dairy (around 1979)



Sap collection at Rideau Hall (1996)

Travelling Back Through Time

Do research, inspired by the list on the right, comparing life in 1867 with life today. Your answers can refer to Canada, your own town or city, or any other community you choose.

- Sovereign
- Governor General of Canada
- Prime Minister of Canada
- Population
- Origins of population
- Means of transportation
- Means of communication
- Agricultural products
- Provenance of fruit, vegetables, meat, cereals, and dairy products
- Ways to preserve food
- Jobs
- Average annual wage
- Natural resources
- Sources of energy
- Sources of drinking water
- Leisure activities
- Average number of children in a family
- Homes (number of floors, number of rooms, materials, heating, lighting)

Rideau Hall Maple Mousse

750 ml 35 % whipping cream (3 cups)
8 egg yolks

250 ml maple syrup (1 cup)
2-3 gelatin wafers

1. Whip the cream and store it in the fridge.
2. Heat the maple syrup to or almost to a boil.
3. In a bowl, whip the egg yolks and drizzle in the hot maple syrup while continuing to whip.
4. Put the mixture into a double boiler. Heat and stir with a wooden spoon. The mixture is ready when it covers the spoon without dripping.
5. Add the gelatin and stir to melt the wafers.
6. Remove from heat.
7. Sieve to ensure a uniform mixture.
8. Mix with a wooden spoon until the mixture is at room temperature. The mixture must not be too warm when the cream is added.
9. Gently fold the whipped cream into the mixture, using a rubber spatula, and pour it into sherbet glasses or a single mould.
10. Refrigerate for half an hour (sherbet glasses) or 3 to 4 hours (single mould) before serving.

Makes about 10 servings. Enjoy!

