

Shut the bloody door!

Have you ET (eaten)?

Were you born in a tent?

Just need to go to the loo.

Did you get any rain?

Hold on let me finish me smoke!

Do you have any washing?

Just putting a load on.

It's cold haven't you got a jumper?

Just having a Ganda

NANNA'S CHRISTMAS PUDDING

Ingredients:

For this pudding you will need:
a calico cloth approximately 1 metre square
a large boiler
an enamel plate (place this in the bottom of the boiler to protect pudding from the direct heat of stove.)

- 4 1/2 3 cups plain flour
- 375 250 grams (8 ounces) raisins (finely chopped)
- 375 250 grams (8 ounces) sultanas
- 375 250 grams (8 ounces) dates
- 1-25 gram packet glacé cherries
- 1-75 gram packet crushed nuts
- 1/2 1 teaspoon bicarbonate of soda
- 3/4 1/2 teaspoon nutmeg
- 1/2 1 teaspoon each: cinnamon, mixed spice, ground ginger
- 375 250 grams (8 ounces) butter
- 375 250 grams (8 ounces) brown sugar
- 6 4 eggs
- 1/2 1 dessertspoon vanilla
- 1 1/2 teaspoon almond essence
- 3/4 100 millilitres (1/2 cup) brandy or rum
- 1/2 50 millilitres (1/4 cup) red wine
- Milk (enough to moisten the mixture)
- Flour (enough to prepare pudding cloth)



Method:

1. Pour water into boiler to approximately three quarters capacity and bring to the boil.
2. When water is boiling, put cloth into the boiling water and heat thoroughly.
3. Mix the fruits and nuts together and mix with 1/2 cup flour. (This is done to prevent fruit sticking together.)
4. Sift remainder of the flour, bicarbonate of soda and spices into a large mixing bowl. Rub in butter until mixture resembles fine breadcrumbs. Mix in brown sugar.
5. Add prepared fruits to the mixture.
6. Beat eggs. Add flavourings and liquor to the eggs. Stir into mixture.
7. Add enough milk to mix into a moist consistency.
8. Spread the hot pudding cloth out on the bench. Sprinkle cloth well with sifted flour. (This is done to make a watertight seal so that water doesn't soak into the pudding during cooking.)
9. Place mixture onto the floured cloth. Bring the corners together and secure tightly with string. (It is necessary to allow for expansion in the cloth as the mixture will swell during cooking.)
10. Place the pudding into boiling water. Return water to boil and boil for 5 hours. (If it is necessary to add more water during cooking, add boiling water.)
11. Remove the pudding from saucepan and suspend to drain and cool.
12. When cold, store in cloth in refrigerator. Pudding will keep in the refrigerator for at least 1 week.
13. To reheat: Three quarters fill the boiler with water. Bring the water to the boil. When water is boiling, add the pudding. Keep water boiling and heat through for 1/2 hour.
14. Remove cloth. (This pudding may have a flour crust from the inside of the cloth. This may be cut off before serving.) Serve with hot brandy custard, cream and/or ice cream.

For a delicious variation to the hot pudding, serve slices cold with butter.

Serves 20.



Do you still have any predecimal currency? It would be fun on Christmas Day if you put some in the pudding before cooking it. Old currency can be cleaned with boiling water and bicarbonate of soda before it is used in the pudding.