

Pudding Day

Since the first Christmas tea in 1991 carrot pudding has made an appearance every year. If you have been drawn from amongst one of the many forms received from people wishing to attend the tea in December, you may have enjoyed this pudding as your chosen dessert. Have you ever stopped to wonder what goes into its making?

Pudding day this year began at 0800 in the Government House kitchen. For our volunteer shopper it began many days before as she went from store to store collecting the necessary ingredients for the pudding. Once purchased the food is brought to Government House and the fun begins.

This year four volunteers made 350 servings of carrot pudding. This undertaking involved 56 cups of raisins, 42 cups of mixed fruit, 19 cups of flour, 42 teaspoons of baking powder, 14 teaspoons each of salt, cinnamon, and allspice, seven pounds of butter, 14 cups of bread crumbs, 21 cups of brown sugar, 14 cups of carrots, 42 eggs, 21 cups of grated apples and seven cups of apple juice (or rum if you prefer!)

Once mixed, the ingredients were placed in glass jars, covered with foil and set in boiling water to steam for about two to three hours. Once fully cooked they were removed from the steaming water and left covered to cool overnight in the jars.

The next morning the volunteers removed the puddings from the jars and scooped out 350 individual servings of pudding. These were securely wrapped and placed in the freezer.

The individual servings will be served warm with a brown sugar sauce at the Christmas tea.

Now all we have to do is make the scones, the cranberry tip tops, the three kinds of sandwiches and the two other desserts and we are ready to go!