

Christmas pudding the Irish way

Here is the recipe for Mrs. Mary Rose Lydon's Christmas Pudding.

- 8 oz. flour
- 4 oz. bread crumbs
- 4 oz. ground almonds
- 1 ¼ pds. brown sugar
- 6 oz. shredded suet
- 1 pd. currants
- 1 pd. sultanas
- 1 pd. raisans
- ½ pd. peel
- ½ pd. red and green cherries
- 1 grated carrot
- 2 green apples chopped
- juice of small lemon
- 1 tsp. cocoa
- 1 tsp. ground coffee
- 2 tsp. cinnamon
- 1 tsp. nutmeg
- 1 tsp. allspice
- 3 eggs
- ½ bottle of porter, stout or dark ale

- 1 tsp. ground cloves
- 6 tblsp. brandy
- juice of orange
- 1 tsp. salt
- dash of ginger

Place the flour, breadcrumbs, ground almonds, sugar, suet, dried fruits, spices and salt into a large mixing bowl. Mix them together thoroughly. Beat the eggs in a separate basin.

Grate the rinds and squeeze the juice from the orange and lemon.

Add the eggs, fruit rinds and juices, the brandy and brown ale to the ingredients in the bowl.

Stir the mixture very well, ensuring that the ingredients are thoroughly combined.

Grease three 1½ pint/855mL pudding basins.

Fill them with the mixture to

within 1 inch/25mm of the top. Cover each basin with a circle of greaseproof paper, folded and tucked to allow for expansion of the puddings.

Cover the paper with an 18-inch/450mm square of muslin or foil.

Tie a length of string several times around the basin to secure the covers. Knot opposite ends of the muslin over the top of the basin.

Place the puddings in a steamer or stand them in covered saucepans of boiling water to come halfway up the sides of the basins.

Steam them for 6 hours, topping up the water if necessary.

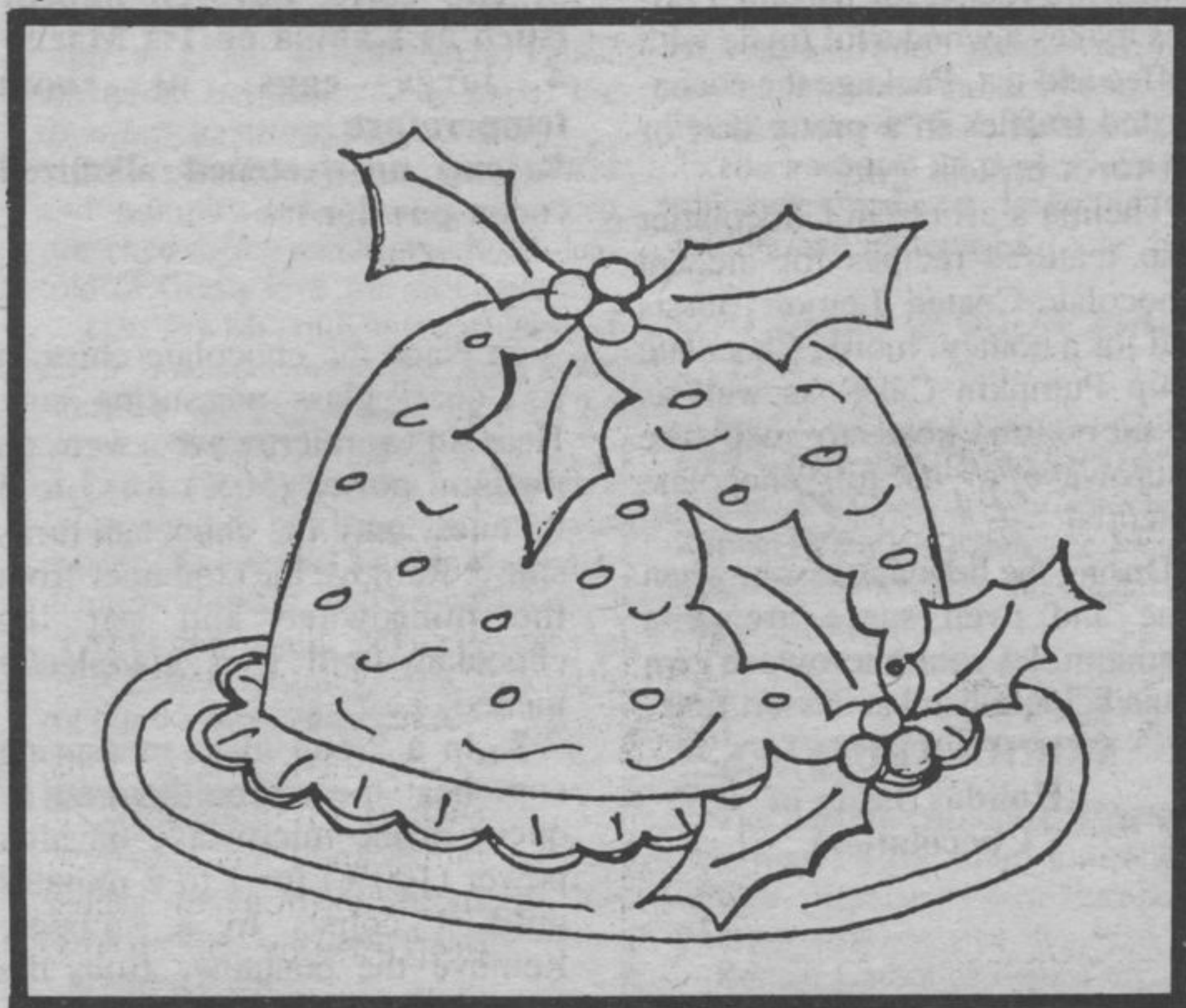
Allow the puddings to cool. Remove the muslin or foil

covers and replace them with clean ones.

Store in a dry, cool place. It is not necessary to freeze the puddings.

Steam the puddings for 3 hours before serving. Decorate with a sprig of holly and accompany with brandy sauce or cream.

Makes 3 x 1½ pint/855mL puddings.



Joy!

Festive feelings and happiness fill the air. Enjoy! Thank you for your loyal patronage.

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Christmas the happiest season

ROEL

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From DAN, MAY, LOUISETTE and CONNIE of

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Good times, good friends, good cheer... may all things that mean 'happy holidays' be yours. Thanks and best wishes for the coming year.

HELEN, DEBBY, and DON NEILON
CIRCLE ROUTE MOTEL
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