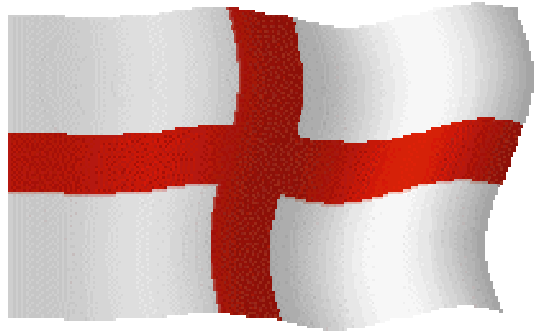


Christmas In England

By Georgia Walters,
Sophie Evans &
Tiana Dunn

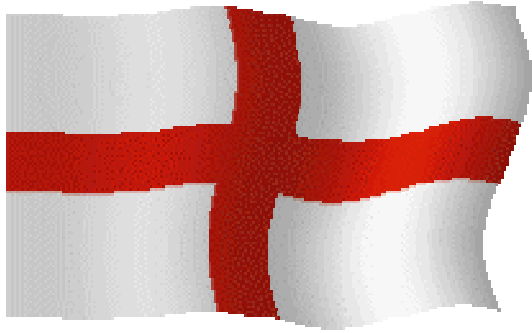




The English celebrate
Christmas on 25th
December every year.

We celebrate
Christmas as it was the
day Jesus was born.

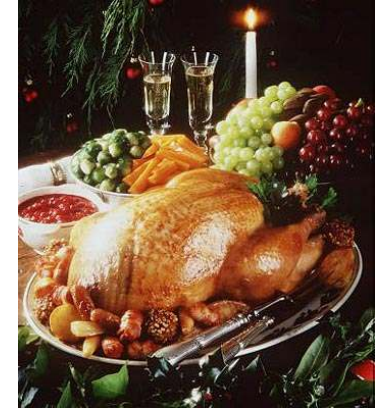


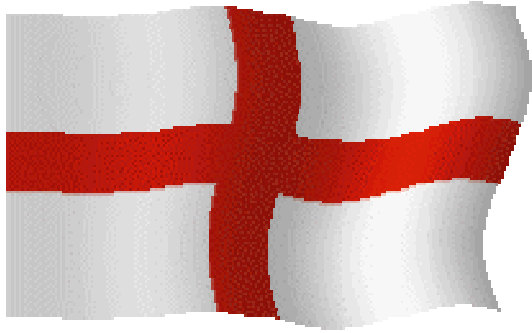


How we celebrate Christmas

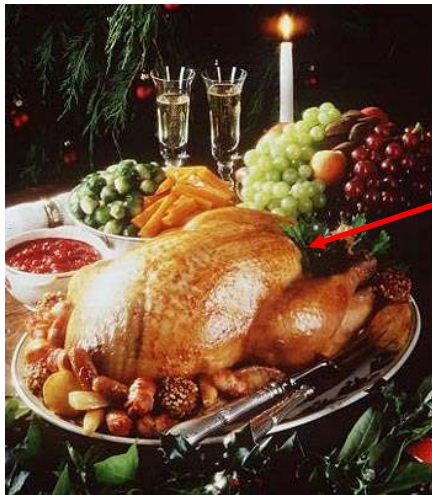


Traditionally, you and your family will gather together and celebrate Christmas with food, presents and sometimes some families will go to church.





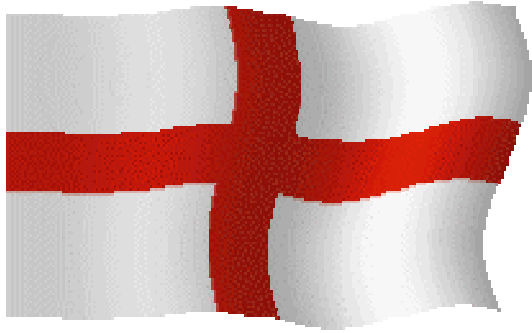
Traditional Christmas Dinner



The English traditional Christmas includes Roast Turkey, Roast potatoes, Pigs in blankets (sausage wrapped in bacon), vegetables and sauces.

Most people, for dessert, have a Christmas pudding with custard, cream or ice-cream, topped with a holly leaf.





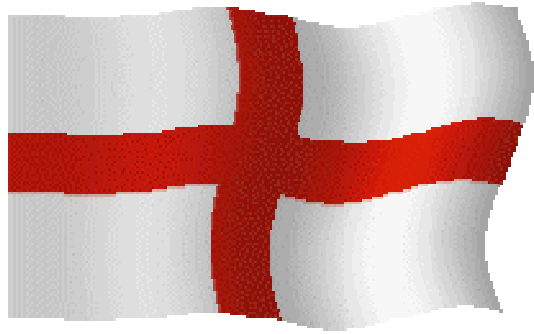
What we do

Traditionally many people make Christmas pies and put one out on a plate accompanied with a glass of milk for Santa Clause.



We put a carrot out for his red nosed reindeer Rudolph.

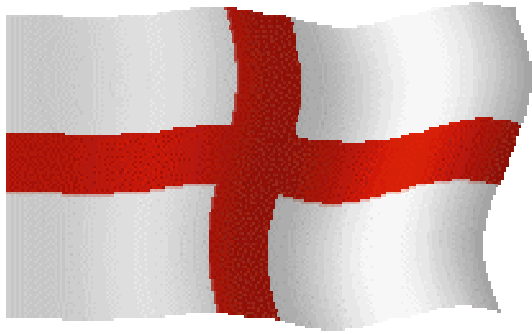




Santa Clauses Reindeers

Come Dasher, Dancer,
Prancer, and Vixen.
Come Comet, Cupid, Donner,
and Blitzen
But that's not all the most
important is Rudolph of course.





Recipe for Christmas Pudding

Method

1. Lightly grease 4x600ml/1 pint or 2x1.2 litre/2 pint pudding basins.
2. Mix together all the dry ingredients.
3. Stir in the eggs and brandy and mix well.
4. Spoon the mix into basins. Put a circle of baking parchment and foil over the top of each basin and tie securely with string. Make a string handle from one side of the basin to the other so it is easier to pick the basin out of the pan after cooking.
5. Put the basins in a large steamer of boiling water and cover with a lid. Boil for 5-6 hours, topping the boiling water up from time to time, if necessary. If you do not have a steamer, put the basins in a large pan on inverted saucers on the base. Pour in boiling water to come a third of the way up the sides of the pudding bowls. Cover and steam as before.
6. Cool. Change the baking parchment and foil covers for fresh ones and tie up as before. Store in a cool cupboard until Christmas Day.
7. To serve: steam for 2 hours and serve with brandy butter, rum sauce, cream or homemade custard.

Ingredients

225g/8oz golden **caster sugar**
225g/8oz vegetarian **suet**
340g/12oz **sultanas**
340g/12oz **raisins**
225g/8oz **currants**
110g/4oz **candied peel**, chopped
110g/4oz **plain flour**
110g/4oz fresh white **breadcrumbs**
55g/2oz **flaked almonds**
1 **lemon**, zest only
5 **eggs**, beaten
1 level tsp ground **cinnamon**
1 level tsp mixed spice
5g/1 level tsp freshly grated **nutmeg**
pinch of **salt**
150ml/5fl oz **brandy** or rum

