

## ***WESTON WAY NURSERY SCHOOL***

It has become a tradition over the last 50 years at Weston Way for all the children to make Christmas Puddings – some people say they have never tasted better!! We shall be making puddings on Friday 18 November.

***We do like everyone to participate in making a pudding – even if you do not eat them yourselves, they make lovely presents. This is a whole school curriculum planned event with all the children taking part and we do not offer any alternative activities on this day.***

Please bring the following ingredients into school on Pudding Day:

|  |   |
|--|---|
| 1oz (25g) SR Flour   |   |
| 2oz (50g) Vegetable Suet   | Greaseproof paper   |
| 2oz (50g) FRESH Breadcrumbs (not the orange ones for coating fish) | Pudding cloth or piece of foil                                    |
| 2oz (50g) Brown Sugar  | Piece of string   |
| 2oz (50g) Raisins )  | Small pudding basin (about 1 pint) with child's name on underside |
| 2oz (50g) Sultanas ) or 6oz mixed fruit                            |   |
| 2oz (50g) Currants )   |   |
| 1oz (25g) peel or glacé cherries                                   |   |
| 1 small egg  |   |

***Put everything in a bag with your child's name on.***

We shall provide grated apple, grated carrot, black treacle, spice, orange and lemon – and the secret essential nectar!!! We will also provide a Weston Way Nursery Pudding Apron (to be returned to your child's key worker). However, if you would like one as a special memento, they can be purchased for the cost price of £4 each – please see Mrs LaRoche in the office. Each child will also be receiving their Christmas Pudding badges

On the day the pudding comes home **you will need to boil it for at least 4 hours**, or cook in a pressure cooker or microwave, according to instructions for your machine (otherwise it will go off) it will then keep until Christmas when it needs to be reheated.

It is an enjoyable activity to let your child help you to weigh the ingredients and put them into small bags on the previous day. It is also a good idea for a group of friends to buy the ingredients together and share the cost.

The children work in groups of 6 and contribute their ingredients to one mix. If there are special dietary requirements, please let us know beforehand so that those children can work together. We need a lot of extra help for this activity, please add your name to the list on the noticeboard.

Jane Millett