



CHRISTMAS PUDDING

By Bill Pugh

We prepare ours in October. An old recipe, tried and tested. Suet, dried fruit and brandy. All take a turn at stirring. Then it is poured into a large pudding basin, a piece of calico, tied round the top and, put into a pot of water and boiled for some time on the stove. It smells inviting. Last, our Christmas pudding is placed in a top kitchen cupboard, till Christmas Day, when it is again slowly boiled till it is served with brandy sauce, custard, cream, ice cream, any, or all of the above.

In the good old days, the cook laced the pudding with silver threepences, which had been collected and sterilised. Sometimes tiny trinkets

were there also. Everyone hoped for a slice with a threepence and a surprise. Not possible since decimal currency. The new coins are not suitable.

On Christmas Day there was an empty bowl in the middle of the table. After everyone had finished Dad mentioned the Christmas Bowl Appeal at Church. "We have had a great Christmas, lots will be hungry. Let's all put our money into the empty bowl, count it and I will double it and we will take it to Church on Sunday, and give it to the Appeal." Not all the kids were happy about this. They had something to think about.

Reflection:

Lord it's a bit early for Christmas, but it's in the shops already. It is never too early to think about what we can do for others at Christmas. As we give our thank offering today, please remind us that we are blessed with so much in Australia, and challenge us to make Christmas happen for those who have little means, or reason for celebration.