

Watch the video and fill in the gaps (You may, and are strongly advised to :P, use CC [closed captions], although be aware that they may not always be correct – double check).

I made it clear where you need to put in 2 words.

PS And please, have some fun, name ALL tipples by their names, do not use the word “alcohol”. :D

VICTORIAN CHRISTMAS TRADITIONS AND BOOZY FEAST

Queen Victoria and her _____ husband popularised many of the (2) _____ traditions we still enjoy today.

Their nine children could admire the Christmas tree with (2) _____ like sugar plums, gingerbread cookies or candy canes.

Prince Albert introduced the Tanennbaum (Christmas tree) to England as he grew up with this tradition in _____, he did it because he wanted to _____ his children.

In a special room at Winsor Castle the couple had evergreen trees with decorations, one of the trees was _____ from the ceiling.

Trees, instead of glass _____, were decorated with an abundance of sweet, vibrant and luxurious _____.

On the popular picture, which was published in an illustrated magazine, the royal family cherishes the Christmas tree; the young _____ they had picked up is _____ feet high and has six tiers of _____.

On the tree there were all kinds of expensive and hard-to-get confections including sugar-_____ candies in a hard shell, production of which was slow and _____. Those colourful candies were to resemble fruits. In 1800s they were made available to the public, so the next time you see Christmas M&M's ad – say thank you to Queen Victoria and Prince Albert.

Sugar plums were a rare treat for wealthy children and in 1700s the word 'plum' became slang for a large pile of money of a _____.

Later on, plums were associated with Christmas thanks to Sugar Plum Fairy that appears in Tchaikovsky's _____ ballet – The Nutcracker.

Candy canes were invented in 1670 because of distracted children playing in the live _____ scene in a cathedral in Germany. A choir master wanted to keep those children quiet so he asked a local candy maker to prepare a treat for them. To justify the candy in church he made it a _____ shape to remind the children about the shepherds who visited the _____ Jesus.

The recipe for a candy cane particularly popular by the 1840s was the one for a (2) _____ - flavoured canes to be hung on the branches of a Christmas tree.

To make the next Christmas treat, namely gingerbread, you need a ginger root grown in India, _____, Nepal and _____. The spice was brought to Europe via the _____ trade in the middle ages by the Armenian _____ Gregory of Nicopolis in 992.

Settling in the North of France he taught the French Christians how to make gingerbread, which is suitable not only to delight children and to be hung as a decoration but also to _____ indigestion. Not until the Queen served the gingerbread _____ was it popular as a shape of this spicy treat.

Royal kids were rushing to the special room when the _____ rang and they could find their gifts under the tree. However the wrapping paper wasn't introduced _____ 1917 so the holiday abundance was at an open display for children to _____ at freely. Labelling gifts with names was invented just to avoid holiday _____ over which present was whose.

HOW DID THE REAL FEAST LOOK LIKE?

Queen Victoria loved to eat so the Christmas feast was truly an _____ affair. The holiday room was _____ out in a holiday splendour and this kind of serving was called *à la russe* and was quite popular in _____ era. This was, and still is in fact, a manner of dining that involves courses being brought to the table sequentially, and the food being portioned on the plate by the waiter. Although the style of cooking had nothing to do with Russia, it was all _____, and French dining definitely became the synonym to fine dining.

Being unable to prepare an impressive feast in an Osborne house where the widowed Queen celebrated her Yuletide in 1894 due to its' insufficient size, the staff had prepared the dishes in _____ castle and delivered it by royal _____ on Christmas Eve to the Isle of Wight.

Beverages were not listed on the _____ menu card but knowing that the Queen adored a _____, we can assume that it was a hell of a boozy party. And for sure, it wasn't just the Tokaji wine pack that the Austrian Emperor had sent her from his own _____.

The menu was rich and impressive, not to mention eye-popping for us now.

The choice of soups included _____ head soup which may not sound appealing but was extremely popular during Victorian times. The soup was just a mere descendant of a _____ soup that almost led to the extinction of these creatures. All because the meat of a green turtle was thought to be similar to veal so it became the base for a _____ turtle soup. The soup would be served with dumplings and decorated with a truffle and mushroom paste or with a _____ – another popular delicacy with a soft and tender texture. Not being a fan of a calves' brain and tongue one could chose a Queens' favourite _____ soup flavoured with _____ and ham.

The second plate was all about the fish. The pink-fleshed _____ is still truly a royal choice and was usually served with a tangy Hollandaise _____ made from _____, butter and _____ juice.

The second option to choose from was a white, meaty fish, commonly caught off the shore of England, called (2) _____. This local delicacy was simply covered with _____ and fried in _____, served with a fried sprig of parsley.

After all this they had a

STARTER ☺

For an entrée the mold of a _____ meat pâté was served, with a taste comparable to that of a _____. Accompanied by a Milanese sauce made from mushroom, _____ and tomatoes it was very Italian and exquisite.

Tired already? There was more to gobble down!

Here came the main courses, namely roast _____ and Yorkshire pudding being now one of the most desirable and hard to digest Sunday lunches.

Queen Victoria still not amused? Here it comes... the **contemporary** Christmas dish – the (2) _____. When Royals were indulging themselves with beef, the servants and lower class were enjoying slightly more available poultry, especially a goose. Sometimes they had to save up money for it long before Yuletide. With Queen Victoria and Prince Albert having 9 children, bigger families became popular. The more mouths to _____, the more meat needed. This is when the turkey arrived and though less flavourful, it became more popular and still remains the Christmas dish in the UK and the US.

The Victorian big bird was served, among other things, with chestnuts and chipolatas. Chestnuts weren't popular and associated with Christmas until _____ song in which they were roasting on the open fire – the British equivalent for a "fire place". Chipolata is a fresh _____ sausage and often comes with bacon, roasted or fried.

Queen Victoria hadn't had enough of pork, having a pork chin served after that meaty feast, the pork cut was usually stuffed with herbs like: parsley, _____ and mint.

FINALLY GETTING TO DESSERTS...SURPRISINGLY NOT THAT SWEET!

(2) _____ in a white sauce were just to finish the line of savoury dishes and to clear their taste buds, we assume.

After that, the Queen was served with a Mince Pie, a very meaty pastry indeed. The recipe from 1854 includes: chopped beef _____, currants, raisins, cloves, nutmeg, brown sugar, apples, brandy and orange peel all chopped well and mixed and put in a pastry.

(Yes, they were adding an alcohol to almost everything!)

Another famous Christmas dessert is the Christmas pudding or the _____ pudding, although the word plum was rather used to describe a raisin then. The pudding was traditionally made with 13 ingredients to commemorate 12 apostles and Jesus and was to be prepared on 25th _____ after Trinity which is called the Stir up Sunday in the Christian calendar. Families take turns to stir the pudding counter clockwise from _____ to _____ to honour the journey of the _____ (Three Wise Men). When ready – soaked in _____ (of course) and set on fire when served.

No upper-class Victorian dinner would be complete without a sculpted _____. And this cold dessert was a real show-off as refrigerating wasn't easy nor cheap.

MEAT SERVINGS DIDN'T END AT THAT POINT!

Not the last one to land on the table was the Baron of beef which was the two hind legs of Her Majesty's short-horn _____ raised at her estate. The beef was spit-roasted for _____ hours and placed in the middle of the table.

Next, Prince Albert favourite, the epitome of the Christmas tradition dated back to the 1100s was, much to our surprise, the _____ head, stuffed with even more meat, soaked in _____.

Even the gigantic Game Pie, another dish served at the end, was stuffed with meat like _____, pheasant, deer, hare and other animals hunted on the Queen's many estates.

[in the video, more meat was coming and I had enough already so, bear with... :P]

The **MEATY AND BOOZY FEAST** was usually **FINISHED** with a Foie Gras – rich, buttery, and delicate pâté made from _____ of fattened geese or ducks that had already been enjoyed by ancient Egyptians and Romans.

THEY HADN'T HAD ENOUGH OF THE FOOD PREPARED SO THEY WERE GLADLY WELCOMING EDIBLE GIFTS FROM FRIENDS AND FAMILY.

(I shall remind you that all crowned heads in Europe were family at the time!)

Meals were also sent by her family and fellow Emperors so in exchange the Queen made her kitchen staff to produce 200 plum _____, draining 24 bottles of _____ while producing it (for soaking, we hope!). The puddings were stamped with VR – Queen's royal _____.