

Kitchen Front - Tuesday 24 January 1942, The Food Reporter, Freddie
Grisewood

*(extracts transcribed by World Carrot Museum from files in the UK National
Archives, 4 September 2013)*



Today is a mixed bag, and here is my first headline : “Carrot Competition Winner Announced”. The Ministry of Food, emerging from behind the mountain of entries they have received for this competition, have just decided that the winning entry came from Mrs Marjorie Casey, 131 Connaught Gardens, Palmers green. The recipe is for “Carrot Savoury Pudding” and was endorsed by everyone judging – and even endorsed by a dismal visitor who has previously stated: “if you mention carrot to me again – I shall scream.”

Kitchen Front “YOUR IDEA” Monday 2 February 1942

I would like to introduce someone with her idea – and it’s an idea you will be wanting to hear – even if you are the sort of person who says, “pooh! – my entry was as good as that!”. You don’t know what I am getting at? Well, I’ll tell you. Here in the studio is Mrs Marjorie Casey of Palmers Green, whose winning recipes for Carrot Savoury Pudding was chosen by a mixed Committee of tasters at the Ministry of Food.

I was one of the Committee myself and I have had a taste of the pudding and it is as good as it’s new. Now here is Mrs Casey herself, well Mrs Casey, I hope you feel like a winner. Do tell me something, did you think up this dish specially for the competition, or is it an old favourite with you?

Mrs C – Well it’s a dish we make at home, and as carrots were the main part of the recipe, I thought it would be suitable.

Interviewer - Mr W Well, now I suggest that you read out the recipe yourself, will you? And by the way, listeners would like to take a copy of it, so don’t do too fast.

Mrs C – This is a dish for meatless days, and it’s very good indeed for school children. The youngsters think so too. I know because my two sons, who are 9 and 13 years old, love it. Well, here are the ingredients:-

First make a suet pudding mixture, but before moistening add 2lbs of chopped up carrots. Now cut in small pieces 2 sticks of celery, half an onion or a leek, and half a turnip. And if you have any small left-over pieces of cooked meat, put these in too. Then add a tablespoonful of mixed herbs, and two tablespoons of chopped parsley, salt and pepper.

Moisten in the usual way and steam for 2 ½ hours. Then serve with a good brown gravy, mashed potato and green vegetable. That’s all there is to it, and it does make a satisfying and nourishing dinner on a cold day. Believe me.
