

“THE KITCHEN FRONT” by Mabel Constanduros Tuesday 23 December 1941

Transcript of ACTUAL SCRIPT of radio broadcast

CARROT CANDY

Announcer: Now we are going over to Mrs. Buggins kitchen

Mrs B: You don't want any more tea, do you, Gran'ma?

Grandma: Yes I do. It 'elps me domesticate my food.

Mrs. B: D'you mind 'avin' it without sugar, then? I want to save as much as I can to make some sweets for the children.

Emma: Mum, 'ow lovely.

Mrs. B: I 'ope it will be. I'm goin' to make some CARROT CANDY

Grandma: Candy's all right, but why do you 'ave to drag in carrots? They seem to in every-think nowadays. Bad as moths.

Mrs. B: Good job they do. Carrots is ever so good for you.

Emma: Can I 'elp make the candy? Mum?

Mrs. B: Yes, Emma. Look me out four medium-sized carrots from the vegetable basket over there.

Emma: Four medium-sized carrots. Yes, Mum.

Mrs. B: Then I shall want 4 tablespoonsful of syrup or treacle.

Grandma: Have you got four tablespoons left in the jar? I didn't think there was;

Mrs. B: Just about, I think. Now measure me out two tablespoons of water, Emma.

Emma: Two tablespoons.

Mrs. B: Then I want the equivalent of one tablespoonful of lemon juice. I aven't got that, of course, but I got some lemon substitute, and it'll tell me an the bottle 'ow to make one tablespoon. Now, Emma, we've got the four medium-sized carrots, 'aven't me? And the four tablespoons of syrup, and the two tablespoons of water, and the tablespoon of lemon substitute. All we got to do is to cut the carrots into small dice, put them into a strong saucepan, with the two tablespoons of water, the four tablespoons of syrup, and the lemon flavouring. Bring them to the boil, and let them simmer for 20 minutes.

Emma: Is that all?

Mrs. B: No; you take them off again, let them cool, then boil them up and let them simmer again. You do that till all the moisture has evaporated, and the mixture is of the

constituency of toffee. Then you drop small spoonfuls on a sheet of greased paper. While they're fresh, they're quite brittle, but they go soft if you leave them too long.

Grandma: They won't get the chance to go soft in this 'ous. My teeth's not too safe, but I shall clash 'em into some o' that candy, and chance it.

Emma: Any more surprises, Mum?

Mrs B: Yes. Look what I made yesterday.

Emma: Oo! that lovely pink stuff. What is it?

Mrs. B. It's called RUSSIAN CREAM.

Grandma: Ow's that made then?

Mrs. B: You want a pint of water you've boiled carrots in - unsalted, of course. Half to three quarters of a pound of bread pieces.

Grandma: White?

Mrs. B: White, or wheatmeal, or mixed. Two tablespoons of sugar, a few drops of colouring and a drop of flavouring essence.

That isn't difficult, is it? $\frac{1}{2}$ to $\frac{3}{4}$ pound of bread pieces. 2 tablespoons of sugar, a drop of colouring, and a drop of flavouring.

You boil the bread in the carrot water 15 minutes - 15 minutes. Pour the whole into a large piece of cheese cloth, or a clean cotton flour bag. This ought to be done at once, while the liquor is very hot.

You squeeze the cloth or bag frequently to get out as much of the glutinous substance as possible.

Grandma: Scrape the outside of the bag, too I should.

Mrs. B: Yes, that's a good plan. Then you add the two tablespoons of sugar, and the colouring and flavouring to the strained liquid, stir it well, or whisk it with a wire whisk. Put it in a bowl or glass dish, and leave it in a cool place to set. Doesn't it look appetisin'?

Grandma: Yes, it ain't so dusty. It's all set like a jelly. Why don't you turn it out?

Mrs. B: It won't set firm enough for that.

Emma: Well 'tler isn't goin' to stop us 'avin' some sweets this Christmas, is 'e Mum?

Mrs. B: No. No more ain't yer Gran'ma, if I know it. Move the sugar basin out of er way. She'd steal the sugar orf a brass monkey.
