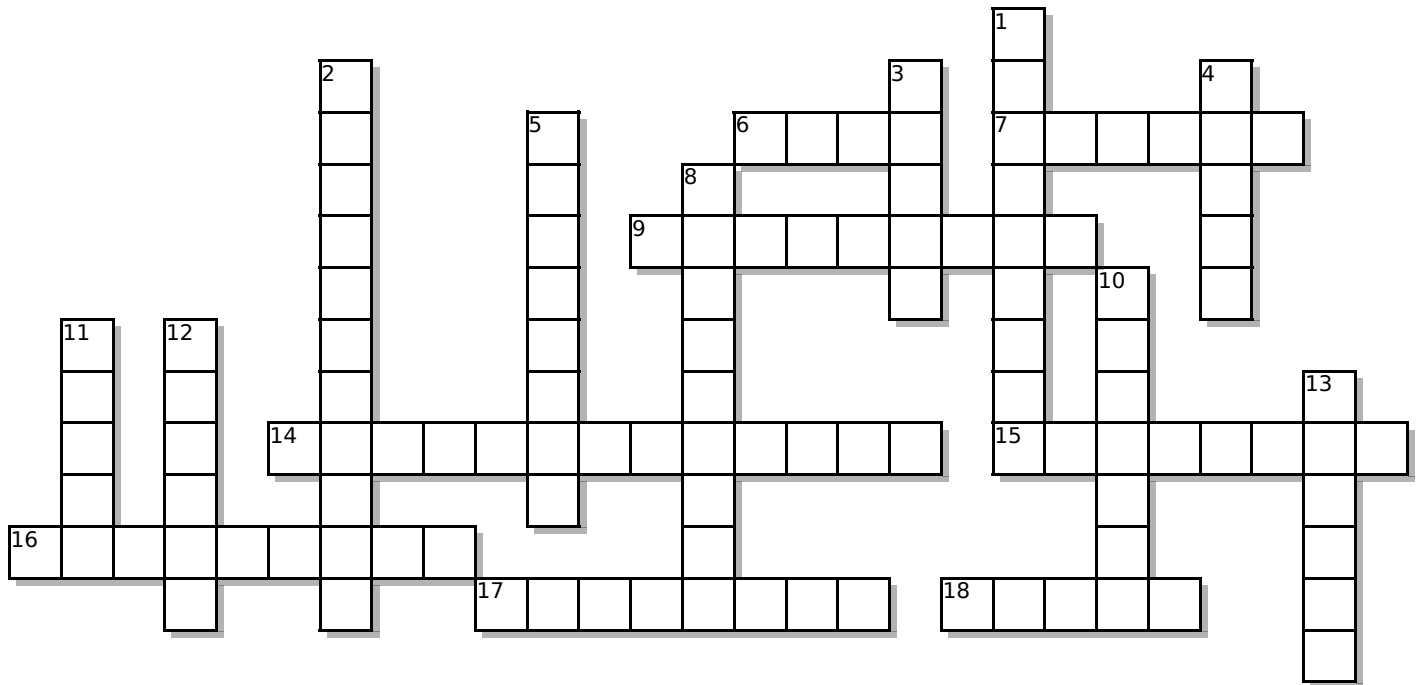


Tudor Christmas Food Crossword Puzzle



ACROSS

- 6 The head of this animal, along with swans and peacocks, was often a centerpiece at Christmas feasts.
- 7 This was the smallest bird in the Tudor Christmas pie.
- 9 A traditional wassail drink made from mixing hot cider, sherry or ale, apples and spices.
- 14 This Christmas vegetable made its debut in England in the late 1580s.
- 15 A drink or dessert made from cream, white wine, sugar, sherry, nutmeg and lemon zest.
- 16 The Yule Log is remembered today in the *Buche de Noel*, a swiss roll cake, but what flavour is it?
- 17 A sort of porridge made from cracked wheat soaked in ale, boiled with spices like cinnamon, nutmeg and ginger, and then mixed with currants, beaten egg and cream, and reheated, and enjoyed at Christmas.
- 18 Elizabeth I ordered this roasted bird to be enjoyed all over England at Christmas 1588 as it was the first meal she ate following the English

victory over the Spanish Armada.

DOWN

- 1 A spiced wine drink.
- 2 A stiff paste made from bread, ginger, spices, sugar and wine, which was then moulded.
- 3 and mustard was a Christmas dish featuring wild boar.
- 4 Pickled pigs' feet and ears.
- 5 The traditional number of ingredients in the "minced pye".
- 8 Almond paste which was crafted, iced and gilded to make a centerpiece for the sweet course.
- 10 of bacon were crafted from a mixture of ground almonds and sugar and weren't really bacon at all.
- 11 A sweet made from milk, sugar and rose-water, which was cut into cubes and often displayed as a chequerboard, with some cubes left plain and other cubes gilded.
- 12 Marmalade made from this fruit was popular at Christmas time.
- 13 Which roast meat was introduced in the 1520s, in the reign of King Henry VIII?

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