

TORBAY LIBRARIES, HALLETTS THE BAKERS & SOUTH DEVON COLLEGE
proudly present as part of **CELEBRATING TORBAY**



The Great Paignton Pudding Contest

Entries
from
children
welcome!

Discover the
history of the
Paignton Pudding
– and how it
caused a riot!

Devise and cook your own recipe based on the ingredients used in 1859, when the ancient custom of the Paignton Pudding was revived to celebrate the coming of the railway.

ENTRY FORM



The Paignton Pudding & the Riot of 1859

"I went with Mr Lamshead and Papa to Paignton to see the opening of the Dartmouth railway 3 miles from Torquay. There was a procession in which figured a baked plum pudding, carts drawn by horses, wagons laden with beef, bread and cyder. Having passed through the town to the sea shore many hundreds of poor people had a dinner after which the great pudding was thrown in pieces among the people..."

From the diary of Jane Elizabeth Rowe Langler, 1 August 1859

The coming of the railway to Paignton in 1859 was a major event in the town's history and in recognition of this, a procession and festivities were arranged for 1 August. According to W.G. Couldrey, who wrote up and presented his memories to the Devonshire Association in 1932, *"it had been a custom for generations to hold a feast in Paignton once in every 50 years, and always the chief item on the menu has been a huge pudding."*

For the coming of the railway the townspeople decided that something very special should be presented. *"They made one in the shape of a pyramid,"* continued Couldrey, *"13 ft. 6 in. in circumference at the base and 5 feet at the top. It weighed 1½ tons and cost £45. The pudding consisted of 573 lbs. of flour, 191 lbs. of bread, 382 lbs. of raisins, 191 lbs. of currents, 382 lbs. of suet, 320 lemons, 144 nutmegs, 95 lbs. of sugar, a large quantity of eggs and 360 quarts of milk. It was baked in sections, eight sections forming one layer, and the whole was afterwards built together."* Before the pudding was served, there was to be a main course, for which had been provided 1,900 lbs. of meat, 1,900 lbs. of bread and – and this was probably the only flaw in the feast's immaculate preparations – an unlimited supply of what Couldrey referred to as *"the staple product of the celebrated Paignton orchards – cider."*

The aim was to thank, by way of the feast, the navvies and their wives, as well as the poor of Paignton, Marldon and Stoke Gabriel. The meal was held on Paignton Green, where twelve long tables had been set up. *"At noon,"* recalled Couldrey, *"a procession moved from Primley and paraded the town. The procession was a wonderful one. It was headed by a band, then followed the navvies with their picks and shovels, bread in wagon with three horses, beef in two wagons each with three horses, cider in two wagons each with two horses, pudding in wagon with eight horses, all gaily decorated."*

However, things didn't go quite to plan, and what the eleven-year-old Jane Langler, from Battersea, might have thought to have been part of the celebrations was actually a riot, as the serving of the pudding descended into anarchy. *"There were 18,000 onlookers, and each of them wanted a piece of pudding,"* observed Couldrey. *"The navvies thinking they would be deprived of their toothsome delicacy left their seats and swelled the tumultuous throng that swarmed around the pudding. Alarmed at the menacing attitude of the crowd the carvers sliced away, and threw pieces in all directions. Pandemonium continued until not a morsel was left..."*

The Great Paignton Pudding Contest

The Competition

- To design a recipe for a Paignton Pudding using the following basic ingredients:
Flour • Bread • Dried Fruit • Suet (animal or vegetable) • Sugar • Milk
- There will be two age categories: 16 and under and 17 and over. Each category attracts a £50 first and £25 runner up prize.
- The method you choose is up to you, and you may add any additional ingredients you wish, as long as the basic ingredients listed above are used in some way.
- Your recipe will be assessed by the judges and ten finalists will be selected from each category. Finalists will be notified by 14th October and asked to cook their recipe and bring it to be judged at our finalists' event at **Paignton Library** on **22nd October** at **11.00am**.

There will be a separate £50 prize awarded from among the finalists for the most novel or inventive pudding recipe overall, so unleash your creativity and let your imagination loose!

Competition Rules

1. The competition is open to all residents of Torbay.
2. You may enter up to three recipes, but all recipes must be your original work.
3. You must specify a basic method as well as all ingredients.
4. You must use the base ingredients specified above in some way.
5. Take or post your entry to your local Torbay Library, or take it to **Halletts Bakery** at **3 Torbay Road, Paignton**. It must arrive no later than **Saturday 8th October**.
6. Finalists will be notified by **14th October**. All competition entrants must be available on the 22nd October- and be willing to cook their recipe and bring it to the library- in the event they are selected as a finalist.
7. The decision of the judges is final and no correspondence will be entered into.
8. Ownership of the recipe will remain with the designer, but Torbay Libraries reserve the right to use the winning recipe in print or online, and you accept that Halletts Bakery will be using your winning recipes.
9. By entering the competition, entrants are deemed to have agreed that their names and their entries may be used by Torbay Council in publicity material associated with the competition.

Please complete the entry form overleaf

The Great Paignton Pudding Contest Entry Form

Name

Age

***Note:** If you are under 17, your parent/guardian or teacher must sign this form where indicated below*

Home Address

Post Code

Telephone

Email

If under 17 years of age:

Signature of Parent / Guardian / Teacher

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What to do now

- Attach your written / typed **method** and **ingredients** recipe for your pudding (should be no more than one side of A4) to this entry form.
- Hand it in to any Torbay Library or to Halletts Bakery at 3, Torbay Road, Paignton no later than Saturday 8th October.
- Please note that we cannot return recipes - so keep a copy for yourself. Only selected finalists will receive any notification from us.

Torquay Library Lymington Road, Torquay, TQ1 3DT

Paignton Library Great Western Road, Paignton, TQ4 5AG

Brixham Library Market Street, Brixham, TQ5 8EU

Churston Library Broadsands Road, Churston, TQ4 6LL

www.torbay.gov.uk/libraries