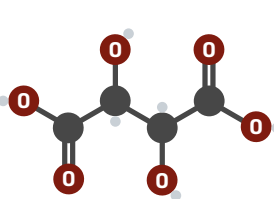


Chemistry Advent 2023

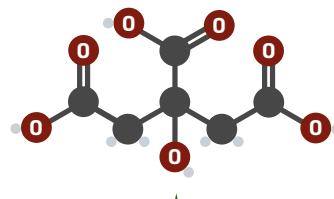


United Kingdom: Christmas pudding



Tartaric acid

From raisins



Citric acid

From citrus peel

KEY: ● Carbon ○ Oxygen ● Hydrogen

Christmas pudding is made with dried fruits, spices, and suet, and steamed for several hours before being left to mature. It used to be custom to include small silver coins in the mixture to bring good luck and fortune for the coming year. This is not possible with modern coins, as their copper and nickel content can lead to reactions with the acids in Christmas puddings, discolouring the coins and giving the pudding a metallic taste.



Sixpence

(Pre-1947)



50p and 20p

(Since 1982)



10p and 5p

(1982-2011)

