



INVENTOR & MAKER OF THE WEEK

Constance Spry

INVENTOR OF CORONATION CHICKEN

Constance was born in Derby in 1886. She worked in lots of different jobs in her life, including as a nurse during the First World War.

After the war, she became the headmistress at a school in east London where she taught teenage factory workers about cookery, dressmaking, and flower arranging.

In 1928 she gave up teaching and opened her own flower shop. She created some famous window displays in London. She wrote a book on flower arranging and arranged flowers at royal weddings.

After the Second World War she opened a cookery school with her friend Rosemary Hume.

In 1953 she was asked to arrange the flowers in Westminster Abbey and along the route for Queen Elizabeth's coronation. The students at her cookery school were also asked to cater a lunch for foreign guests at the coronation. Constance and Rosemary came up with a brand new dish for the event
- the now famous Coronation Chicken.



CORONATION CHICKEN RECIPE

Ingredients

- 500g cooked shredded chicken
- 6 tablespoons mayonnaise
- 2 teaspoons mild curry powder
- 1/2 teaspoon ground cinnamon
- 2 tablespoons mango chutney
- 2 tablespoons sultanas



Instructions

1. Mix the mayonnaise, curry powder, cinnamon, chutney and sultanas together
2. Add the shredded chicken and stir to coat in the sauce. Add a small amount of water if needed.
3. Serve in sandwiches, with a jacket potato or with salad.