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*From the Larder*  
*Hobbit Cuisine*

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## *Yule Dinner*

This issue, we're considering recipes for Hobbitish favourites for Yule Dinner. Remember: Yule is a two day holiday falling between Foreyule 30 and Afteryule 1. (Hobbits are very sensible about their calendar!) However, Yuletide in full is six days long, beginning Foreyule 29 and continuing through Afteryule 2. There should be plenty of time for these and other recipes in a six-day holiday given over to feasting!

### *Roast Beef with Shire Pudding*

Place **four pound beef rib roast**, fat side up, in a shallow roasting pan. Season with **salt and pepper**. Insert meat thermometer, avoiding bone. Roast, uncovered, in a 325° F oven about 2.5 hours or till meat thermometer registers 140° F for rare, three hours or 160° F for medium, and 3.25 hours or 170° F for well done. Remove meat to heated serving platter; keep warm. Reserve **0.25 cup**

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**drippings.** Increase oven to 400° F.

Combine **four eggs, two cups milk, 2 cups flour** and **one teaspoon salt** in a bowl (a mixer is handy for this). Beat for 1.5 minutes. Pour *half* of the reserved drippings into each of two 9 X 9 X 2 inch baking pans. Pour *half* the batter into each pan. Bake in 400° F oven 30 minutes. Serve immediately with roast. Makes eight servings.

## *Bell Goodchild Gamgee's Plum Pudding*

Soak **four slices bread**, torn into pieces in **one cup milk** and beat to break up. Stir in **six ounces ground suet, one cup packed brown sugar, two slightly beaten eggs, 0.25 cup orange juice and one teaspoon vanilla.** In a bowl, combine **two cups raisins, one cup snipped, pitted dates, 0.5 cup diced mixed candied fruits and peels, and 0.5 cup chopped walnuts.** Stir together **one cup flour, two teaspoons ground cinnamon, one teaspoon ground cloves, one teaspoon ground mace, one teaspoon baking soda and 0.5 teaspoon salt.** Add dry mixture to the mixed fruits and mix well. Stir in bread-suet mixture. Pour into well-greased two-quart mold (do *not* use ring mold or tube pan!). Cover with foil and tightly tie foil on using string.

Place the mold on rack in deep kettle; add boiling water to the kettle to a depth of one inch. Cover and steam the pudding 3.5 hours; add more boiling water if needed. Cool the pudding about 10 minutes before removing from the mold. Serve the pudding with hard sauce. Makes 16 servings.

## *The Gaffer's Favourite Hard Sauce*

In a bowl cream together (that mixer will be handy again) **two cups sifted powdered (confectioner's) sugar and 0.5 cup butter, softened.** Beat in **one beaten egg yolk and one teaspoon vanilla.** Set aside. Wash beaters. Beat **one egg white** till stiff peaks form. Gently fold into butter mixture. Cover; chill. Makes 1.75 cups. Serve over plum pudding.