

Zinnia Stook's
From the Larder
Hobbit Cuisine

Sharon Helms



Raspberry Jam

“Now we are all here!” said Gandalf. . . “Quite a merry gathering! I hope there is something left for the latecomers to eat and drink!. . . A little red wine, I think for me.”

“And for me,” said Thorin.

“And raspberry jam and apple-tart,” said Bifur”

Tolkien, J.R.R., The Hobbit,
“An Unexpected Party”

It is essential to the jam that the fruit picked be of the best quality, fully ripe and undamaged. Using unripe berries or windfalls will spoil the flavour of the jam.

Wash and pick over the berries, mash in a kettle and when they have boiled a short while, add half a cup of sugar to a cup of fruit, then boil half to three-quarters of an hour. (Blackberry and strawberry jams are prepared this way also.)

Carefully pour the hot fruit mixture into clean glasses, to within a quarter inch of the top. Spoon a thin layer of melted beeswax over the surface of the jam to seal out the air. This layer is to be one sixteenth to one eighth of an inch thick. Too thick a layer will cause the jam to leak around the edges of the wax. Hold the hot container with a pot holder and rotate slowly so the wax will cling to the sides of the vessel. Prick any air bubbles. Let stand until the wax is hardened. Store cooled jam in a cool dry space - a larder or pantry on the side of the hall without windows would do nicely. (And remember to date your jam jars and use the older dates first!)