

## **Herodotus Pudding 1846**

Just imagine my daughters surprise recently when she read the Spring edition of her university magazine, in fact, she decided that it was a good example of our 'small world' and we could not resist sharing it with you. The author said that in 1944 a copy of the following recipe for Herodotus Pudding had been sent to Brasenose College by a Joan Evans of Wotton-under-Edge. It was amongst the papers of her grandmother, Anne Evans (1791-1883). Anne Evans was married to Arthur Benoni Evans (1781-1854) who was a priest, writer and headmaster of Market Bosworth Grammar School. Their son, Arthur Evans, had gone to Brasenose from 1840-1844 and had brought the recipe home from college for the family to try. Arthur Evans went on to become Curate of one of his father's livings at Carlton, Leicestershire. A truly small world!

Of course, I hope some of you will try the recipe which has finally found it's way back to Carlton, perhaps someone even knows why it is called "Herodotus Pudding".

250g / 2 cups of suet  
250g / 2 cups of raisins  
125g / 1cup sugar  
4 figs, chopped  
Grated rind of a lemon  
2 teaspoons of ground allspice  
4 tablespoons of brandy  
2 eggs

### **Method**

Mix the ingredients together, put them into a pudding basin, tie a square of muslin or a round of greaseproof paper over the top of the basin and steam for five hours.

**Judith Moseley**