

It seems fitting that the Tolkien Society should compile a comprehensive bibliography for reference purposes. The following list is intended as a starting-point and is obviously incomplete. Perhaps other readers will provide additional data and correct any errors I have made.

Books and contributions to journals.

1. "A Middle-English Vocabulary". 1922
2. "Sir Gawain and the Green Knight". Edited with E.V.Gordon 1925.
3. "Chaucer as a Philologist". Philological Society. 1934.
4. "Beowulf. The Monsters and the Critics". ("Proc. Brit. Acad." xxii. 22.) 1936.
5. "The Hobbit". George Allen Unwin, Ltd. (London) 1937.
6. "Aotrou and Itroun". (Welsh Review") 1945.
7. "Leaf by Niggle". (Dublin Review) 1947.
8. "On Fairy-Stories". ("Essays Presented to Charles Williams") Oxford University Press. 1947.
9. "The Homécoming of Beorhtnoth Beorhthelm's Son". ("Essays and Studies for 1953") English Association. 1953. A play based on "The Battle of Malden".
10. "Farmer Giles of Ham". George Allen & Unwin, Ltd.(London) 1949. Illustrated by Pauline Baynes.
11. "The Lord of the Rings" trilogy:-
 - (a)"The Fellowship of the Ring" 1954.
 - (b)"The Two Towers" 1955
 - (c)"The Return of the King" 1955.All published by George Allen & Unwin, Ltd.
12. "The Adventures of Tom Bombadil" George Allen & Unwin, Ltd. 1962. Cover and illustrations by Pauline Baynes.
13. "Tree and Leaf". George Allen & Unwin, Ltd. 1964. Contains both '7' and '8'.
14. "Smith of Wootton Major". George Allen & Unwin, Ltd, 1967. Illustrated by Pauline Baynes.
15. "The Road Goes Ever On". George Allen & Unwin, Ltd. 1967. A song cycle with poems, notes, translations and scripts by JRRT and music by Donald Swann.

The following may also be of interest:-

Books.

1. "Beowulf and the Finnesburg Fragment". George Allen & Unwin, Ltd. 1911. (3rd edition 1950) Translated into modern English prose by J.R.Clark Hall. Revised, with notes and introduction by C.L.Wrenn. Prefatory remarks by JRRT.
2. "English and Mediaeval Studies". George Allen & Unwin, Ltd, 1962. Edited by Norman Davis and C.L.Wrenn. Presented to J.R.R.Tolkien on the occasion of his 70th birthday.

Record.

1. "Poems and Songs of Middle Earth". Philips Records: Caedmon TL1231. 1968. Singer: William Elvin. Accompanist: Donald Swann. Readings by J.R.R.Tolkien.

Radio Series.

1. "The Hobbit, or There and Back Again" Adapted for BBC Radio as a serial in eight parts. September - November 1968.
2. "The Lord of the Rings". BBC production apparently broadcast in late '50's, in 26 (?) parts.
3. Interview with JRRT on "Now Read On..." BBC, 1970.

Recent press features and references to J.R.R.Tolkien.(U.K.)

1. "The Sunday Times". 27th November, 1966.
2. "Atticus". "The Sunday Times". 6th August, 1967.
3. "Peter Simple II". "The Daily Telegraph" 29th August, 1967.
4. "The Daily Mirror". 14th February, 1968.
5. Letter from M.H.R. Tolkien (son of J.R.R.Tolkien) to "The Daily Telegraph", 2nd May 1968.

Two articles of particular interest:-

6. P.Norman: "The Hobbit Man". "The Sunday Times Magazine". pp 34-36. 15th January, 1967.
7. C. and D. Plimmer. "The Man Who Understands Hobbits". "The Daily Telegraph Magazine". No.181. pp 31-32, 35. 22nd March, 1968.

If anyone can add to this list, or provide further information - especially about the radio LotR - please write to the Editors who will include it in the next issue of "The Mallorn".



HONEY BEER

No meeting is complete without a few rounds of Mead, but with the price of Mead being as it is, a second best substitute is Honey beer, which is very cheap and refreshing. This can be very easily brewed at home.

You need:-

| | |
|----------------------|--------------------------|
| 1 gallon of water | a little over 1 lb white |
| 1 oz. bruised ginger | sugar |
| 2 oz lime juice | " " " 4 oz clear |
| juice of 2 lemons | honey |
| Brewers yeast | |

Boil two quarts of water with the ginger. Meanwhile scald out a plastic bucket (not metal - a one-gallon water carrier is ideal). Put the sugar, lime juice, lemon juice and honey in the bucket. Pour on the boiling water with ginger. Add two quarts of boiled (but now cold) water. When the liquid is at blood heat, (not above or you'll kill the yeast) add the yeast. Closely cover with a clean cloth and keep in a warm place for at least 36 hours. Strain through muslin, allow to settle for an hour or two, then bottle. Keep for about a week.

Hope it works out all right.

IAN SHAW