COLONIAL COCKTAILS

A SAMPLING OF OUR FAVORITES!

HISTORIC LONDON TOWN & GARDENS
WWW.HISTORICLONDONTOWN.ORG
A SINGLE COLONIST COULD DRINK 3.6 GALLONS OF RUM EACH YEAR

South River at London Town, photo by Lisa Ann Carr
HISTORIC LONDON TOWN & GARDENS tells the story of the "lost" colonial port town of London, on the banks of the South River, a tributary of the Chesapeake Bay.

Alcohol played an important role in the town, both as a good imported as well as something everyone - young and old - drank daily.

London Town is the home to the William Brown House (c.1760), a National Historic Landmark. Originally, the Brown House was a boarding house and tavern - where townspeople and travelers alike came together to drink, share news, and do business.
GENERAL GEORGE WASHINGTON stopped in London Town for dinner on his way back to Mount Vernon after resigning his commission as commander-in-chief of the Continental Army on December 23, 1783 in the Maryland State House.
ARCHAEOLOGY at London Town has uncovered a treasure trove of tavern artifacts, including this not-so-traditional mermaid on a dinner plate.

Originally created around 1720, today she is Historic London Town & Gardens' logo!
TODAY, you can visit Historic London Town & Gardens to learn more about how everyday people lived, worked, and came together over a drink during the 17th & 18th centuries. We offer living history programs and other special events throughout the year. Learn more at historiclondontown.org

Our thanks to our friends at the Gaspee Days Committee for sharing their archive of colonial drink recipes! Explore gaspee.com for more.
COLONIAL HOT CIDER PUNCH, AKA "WASSAIL"

• 1 gallon heated apple cider
• 1/2 ounce brandy flavoring
• 1/2 ounce rum flavoring OR (even better) 1/2 quart light rum
• 3 sticks cinnamon
• 3 to 6 whole oranges
• small bag of whole cloves

1. Simmer mixture with 3 sticks whole cinnamon to melt--DO NOT COOK.
2. Allow to cool, pour into punch bowl.
3. Separately stick whole cloves around entire surface of 3 to 6 whole oranges.
4. Place oranges into baking pan with 1/2 inch of water and bake at 350° for 45 minutes.
5. Place oranges into punch bowl
6. Serves 40. Serve with pound cake, nut cake, or cheese and crackers.
FLIP

- 1-2 eggs
- 2 – 3 oz rum
- 1 tbsp sugar or molasses
- 8-10 oz beer, preferably a brown ale
- Optional: red hot poker
- Optional: grated nutmeg for garnish

2. Add 8 - 10 oz warm beer, especially a brown ale.
3. Traditionally, one would stir with a red-hot poker, known as a flip-dog or loggerhead, to froth the mixture. Today, you can warm the beer on a stove top until it begins steaming.
4. Pour the beer in to the other ingredients slowly and pour the combined mixture back and forth until well blended.
5. Optional: sprinkle grated nutmeg on top at end.
PLANTERS' PUNCH

• ½ bottle (12 ounces) fresh lime or lemon juice
• 1 bottle sugar syrup (or 1¼ pounds of sugar)
• 1 ½ bottles rum
• 3 lbs ice and water

1. Mix all ingredients well.
2. Decorate with fresh sliced fruit as desired.
3. Makes about 30 4-ounce glasses.
SPICED CIDER PUNCH

- 1 gallon apple cider
- 4 2-inch sticks of cinnamon
- 1 tablespoonful whole cloves
- 1 tablespoonful allspice
- 3 lemons, sliced
- 3 oranges, sliced

1. Place cider and spices in a large pot, heat slowly, stirring often
2. Strain and chill
3. Add sliced fruit to float on top
4. Serves 25