

A historical illustration of a colonial bar scene. In the foreground, a man in a blue coat is being embraced by a man in a red coat. To the right, another man in a red coat and white breeches stands with a cane. In the background, a man in a brown coat and hat is visible. A bar counter with various bottles and glasses is at the top. The scene is set in a room with a doorway in the background.


# COLONIAL COCKTAILS

**A SAMPLING OF OUR FAVORITES!**

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**HISTORIC LONDON TOWN & GARDENS**  
**[WWW.HISTORICLONDONTOWN.ORG](http://WWW.HISTORICLONDONTOWN.ORG)**

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**A SINGLE  
COLONIST  
COULD DRINK  
3.6 GALLONS OF  
RUM EACH YEAR**

## 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.



*General George Washington Resigning His Commission, John Trumbull, 1822-1824*



**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](http://historiclondontown.org)

Our thanks to our friends at the Gaspee Days Committee for sharing their archive of colonial drink recipes! Explore [gaspee.com](http://gaspee.com) for more.

# THIS IS JUST A TASTE OF COLONIAL COCKTAIL RECIPES!

We're getting you started with some of our favorite colonial cocktail recipes, including:

- Colonial Hot Cider Punch, aka "Wassail"
- Flip
- Planters' Punch
- Spiced Cider Punch

Then, you can get the full list of recipes if you decide to participate in our upcoming **BUILD THE BAR** campaign.

Join us starting **Saturday, May 12, 2018** as we work to rebuild our colonial tavern's lost bar! Stay tuned to [www.historiclondontown.org/buildthebar](http://www.historiclondontown.org/buildthebar) to learn 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

1. Beat to combine: 1-2 eggs, 2 - 3 oz rum, and 1 tbsp sugar/molasses.
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



Historic  
*London Town*  
and Gardens



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