A historical illustration of a colonial bar scene. In the foreground, a man in a red coat and white breeches is being embraced by another man in a blue coat. To the right, a man in a brown coat and hat stands with a cane. In the background, a man in a red coat is seated at a table. The scene is set in a room with a shelf holding various items, including a bottle and a glass. The overall style is that of a 19th-century engraving.

COLONIAL COCKTAILS

A SAMPLING OF OUR FAVORITES!

**HISTORIC LONDON TOWN & GARDENS
WWW.HISTORICLONDONTOWN.ORG**

A photograph of a river at sunset, with a warm orange and red sky. Bare tree branches are visible in the foreground and background. The text is overlaid in the center in a large, white, bold, sans-serif font.

**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

Our thanks to our friends at the Gaspee Days Committee for sharing their archive of colonial drink recipes! Explore 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 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

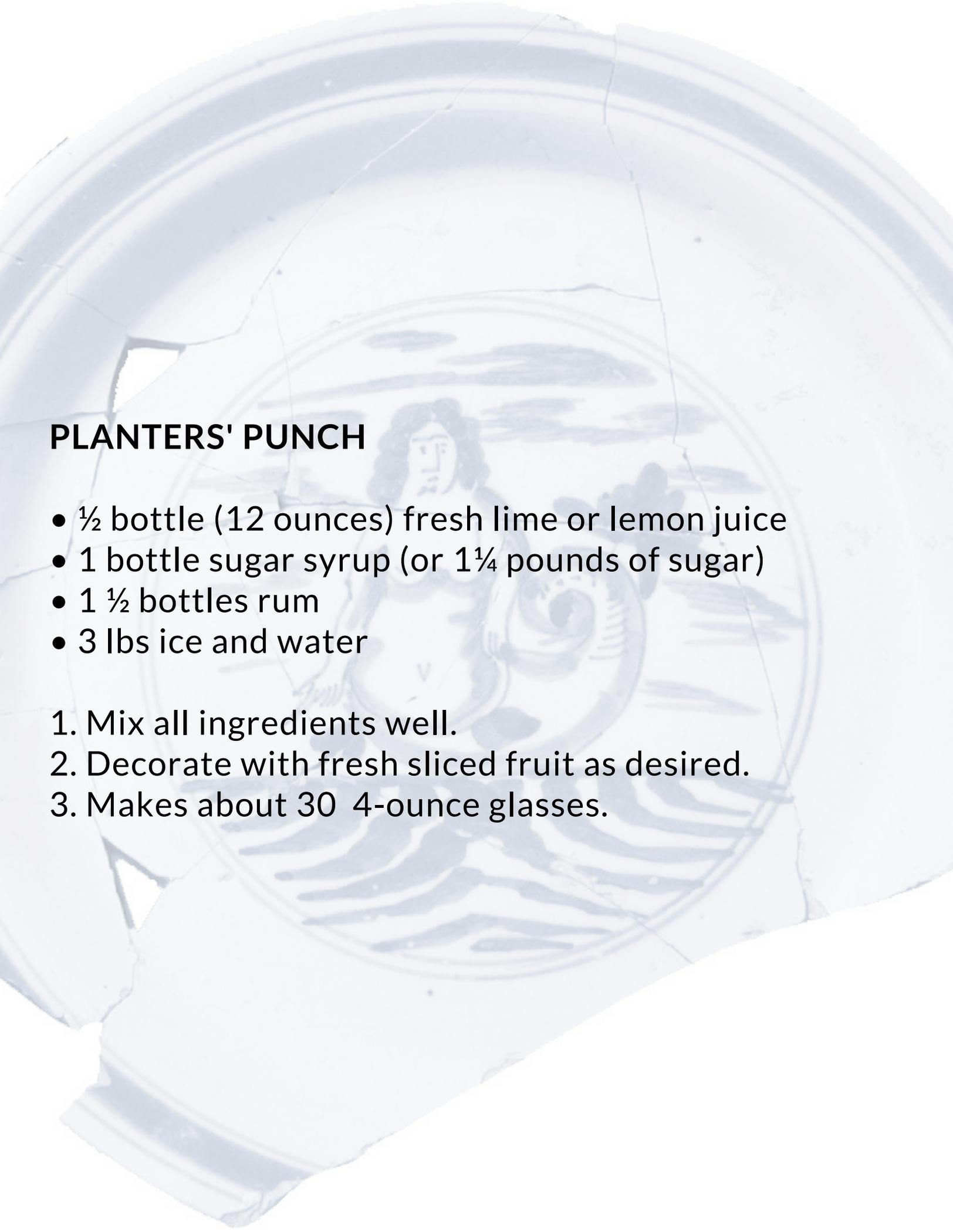
1. Beat to combine: 1-2 eggs, 2 - 3 oz rum, and 1 tbsp sugar/molasses.

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



www.historiclondontown.org