In the Cups of the Founders

A Sip of History & Historic Cocktail Recipes



Wine Bottle
c.1820s
Glass
JJ.2013.7.9



During John Jay's time, men, women, and children would imbibe fermented drinks like cider and beer, along with distilled spirits such as rum. Potable water was scarce and these beverages didn't make people sick like the contaminated water did.

John Jay was known to have an affinity for Claret, a British Bordeaux, and Madeira, a fortified Portuguese wine. Jefferson enjoyed the fine wines of France and Italy, and even had an expansive vineyard installed at his home, Monticello. Washington ran the most successful distillery in the new country. Franklin even published a "Drinker's Dictionary" - a list of more than 225 words and phrases he had heard used to describe drunkenness – in his *Pennsylvania Gazette*.



In 1787, two days before signing the Constitution, the 55 delegates to the Constitutional Convention celebrated at a tavern. According to the evening's bill, they drank 54 bottles of Madeira, 60 bottles of claret, 8 of whiskey, 22 of porter, 8 of hard cider, 12 of beer and 7 bowls of alcoholic punch!

Stone Fence

Ingredients:

2 ounces gold rum

6 ounces hard cider

Directions:

Fill a rocks glass with ice. Pour the rum over the ice and stir gently. Pour the cider on top of the rum. Combine with a quick stir and serve.



George Washington is said to have named three of his beloved foxhounds Tipsy, Tipler and Drunkard.

Flip

Ingredients:

3 eggs

3 teaspoons sugar

1 jigger rum

1 jigger brandy

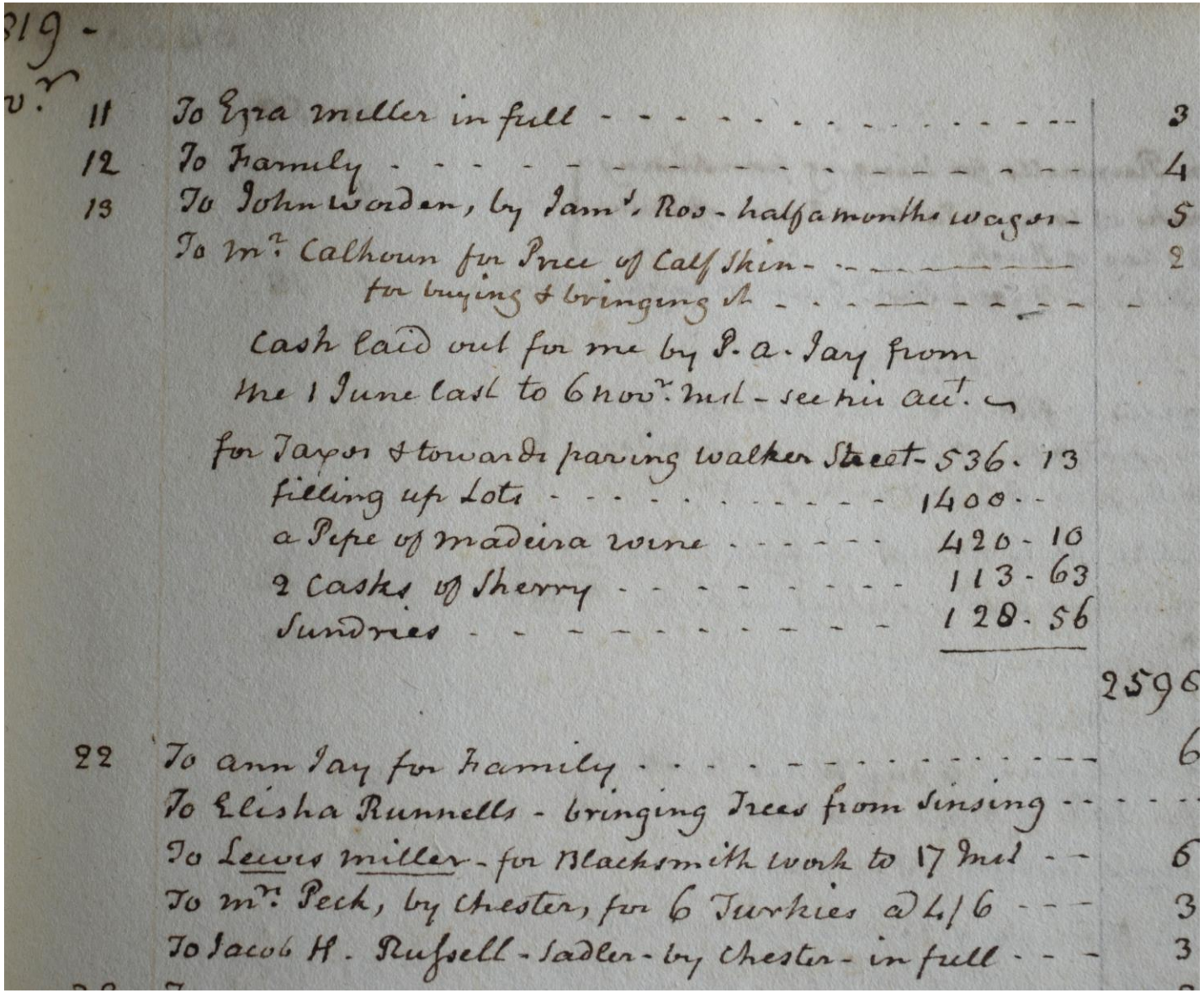
1 red-hot flip iron or poker heated in fireplace

tall, all-pewter mug

12-16 ounces of beer

Directions:

1. In a quart mug break three eggs
2. Add three teaspoons sugar and stir well
3. Add in the jigger of rum and the jigger of brandy, beating meanwhile.
4. Fill remaining volume of mug with beer
5. Insert red-hot iron until it hisses and foams.



819 -

11	To Ezra miller in full	3
12	To Family	4
13	To John Warden, by Jam^s. Ros - half a months wages -	5
	To Wm. Calhoun for Price of Calf Skin -	2
	for buying & bringing it	
	Cash laid out for me by P. a. Jay from the 1 June last to 6 Nov^r. Inst - see his acct.	
	for Tayor & towards paving Walker Street - 536. 13	
	filling up Lots - 1400 - -	
	a Pipe of madeira wine - 420 - 10	
	2 Casks of Sherry - 113 - 63	
	Sundries - 128. 56	
		2596
22	To ann Jay for Family	6
	To Elisha Runnells - bringing Trees from Sinsing	
	To Lewis miller - for Blacksmith work to 17 Inst - -	6
	To Mr. Peck, by Chester, for 6 Turkies @ 4/6 - - -	3
	To Jacob H. Rufsell - Sadler - by Chester - in full - - -	3

According to John Jay's Ledger He bought more than 252 gallons of wine, sherry, and madeira, in addition to an unspecified quantity of beer in just two months!

Bombo

Ingredients:

2 oz Rum

.25 oz simple syrup

1 teaspoon molasses

Angostura Bitters

Scrape of nutmeg

Orange peel garnish

Directions:

Add the Rum, syrup, molasses, and bitters to an old fashioned glass. Fill with ice and stir for 15 seconds. Top with the orange peel expressed and a little grated nutmeg.

During the days under British taxation, John Adams wrote to his wife, “I am getting nothing that I can drink, and I believe I shall be sick from this cause alone.”



Blue Blazer

Ingredients:

2 pieces lemon peel, pith removed

2 teaspoons Demerara or raw sugar

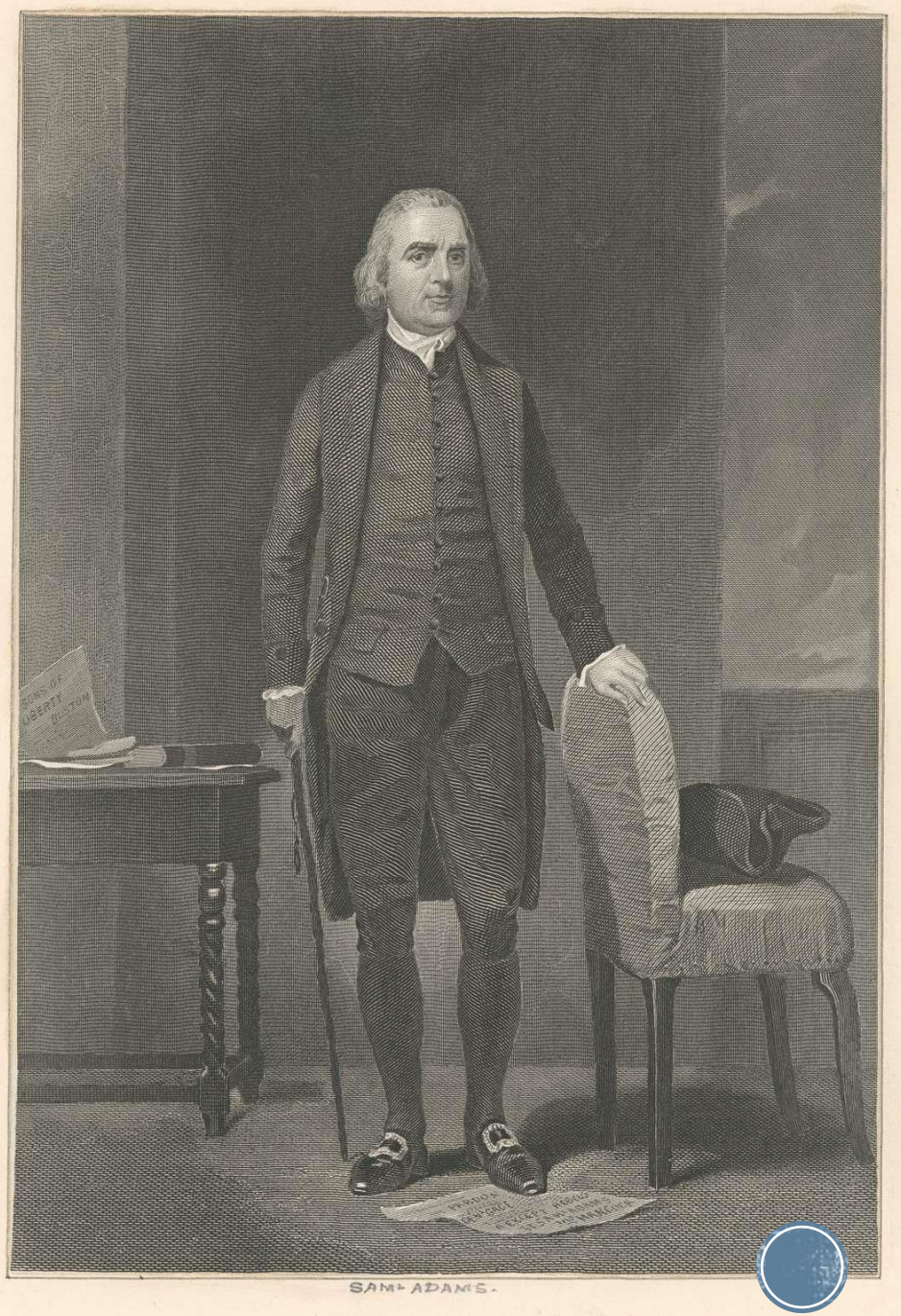
4 ounces cask-strength Scotch

Directions:

1. Place a piece of lemon peel in each of two teacups or small, heavy glasses.
2. To prevent house fires, pour some water into a baking sheet over which you will make blue blazers.
3. Dim lights. Have ready two one-pint mugs, ideally metal with a flared lip. Pour sugar and 3 ounces of boiling water into one mug and then add Scotch. Ignite alcohol with a long match and pour about half the liquid into empty mug, then pour that back into the first mug. Repeat four or five times. Proceed quickly but with great caution.
4. Pour flaming drink into teacups or glasses and cover with mug to extinguish flames.

The New York Public Library has records from Boston Committee of Correspondence meetings, which include a request for members to fork over a dollar for their booze fund. The order was signed by Samuel Adams himself, and several other rebels, on Feb. 2, 1773:

> *It was proposed & Voted, that a Dollar be advanced by each of the members of this committee, in order to purchase some Rhode Island Beer, for the use of the committee at their meetings, and said Advancement was accordingly made by the gentlemen present…*



Rattle Skull

Ingredients:

1 oz. rum

¾ oz. lime juice

½ oz. ginger-honey syrup

pinch of salt

fresh nutmeg

lime wedge

Directions:

Combine Rum, lime juice, syrup, and salt. Garnish with fresh nutmeg and a lime wedge.



Before he ever put quill to parchment as the first signer of the Declaration of Independence, John Hancock smuggled more booze into the colonies than most anyone else. He ended up being sued by the British government for unpaid taxes to the tune of about $7 million in today's money. This is how revolutions start, people.

Fish House Punch

Ingredients:

¾ lb. Sugar

Water

1 bottle lemon juice

2 bottles rum

1 bottle cognac

2 bottles water

1 wine glass full of peach cordial

Ice

Directions:

1. Completely dissolve 3/4 pound of sugar in a little water, in punch bowl
2. Add a bottle of lemon juice.
3. Add 2 bottles Jamaican rum,
4. 1 bottle cognac,
5. 2 bottles of water
6. 1 Wine glassful of peach cordial.
7. Put a big cake of ice in the punch bowl.
8. Let Punch stand about 2 hours, stirring occasionally.
9. In winter, when ice melts more slowly, more water may be used; in summer less. The melting of the ice dilutes the mixture sufficiently
10. Makes about 60 4-ounce glasses

During the Revolution, on diplomatic missions to France, Thomas Jefferson toured the vineyards of Bordeaux extensively.

In 1801, when he became president, he recorded having bought several pipes (1 pipe = 126 gallons) of Brazil Madeira and 360 bottles of Sauterne, a sweet French wine. While president he also imported more than 20,000 bottles for his personal collection.

Jefferson took note of how long his Madeira supply lasted, writing that one pipe took 3.5 months to finish and another took 6 months.



Hot Cider Punch

AKA "Wassail"

Ingredients:

1 Gallon heated apple cider

1/2 ounce brandy flavoring

1/2 ounce rum flavoring OR (even better) 1/2 quart light rum

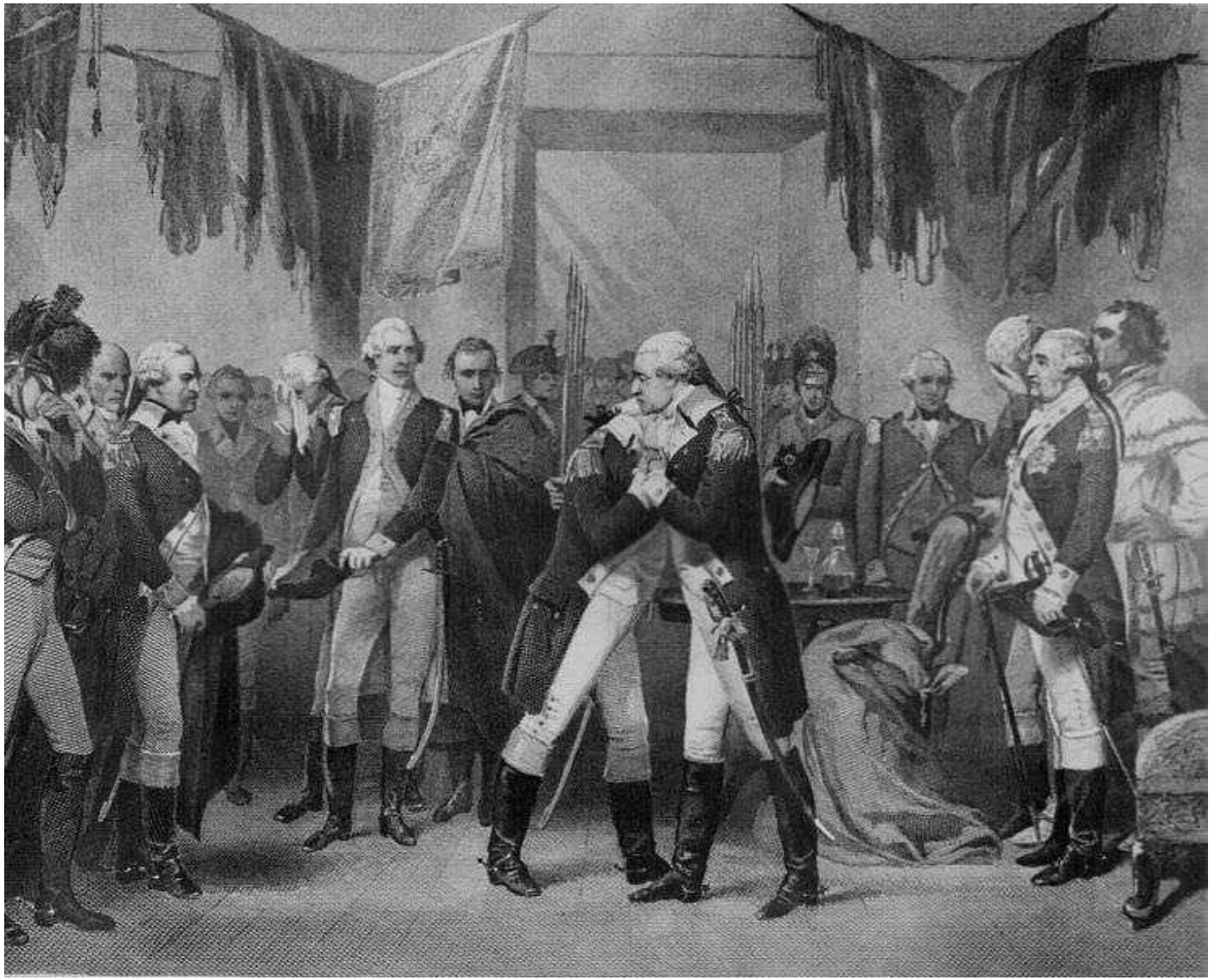
3 sticks cinnamon

3 to 6 whole oranges

small bag of whole cloves

Directions:

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
7. Serve with pound cake, nut cake, or cheese and crackers.

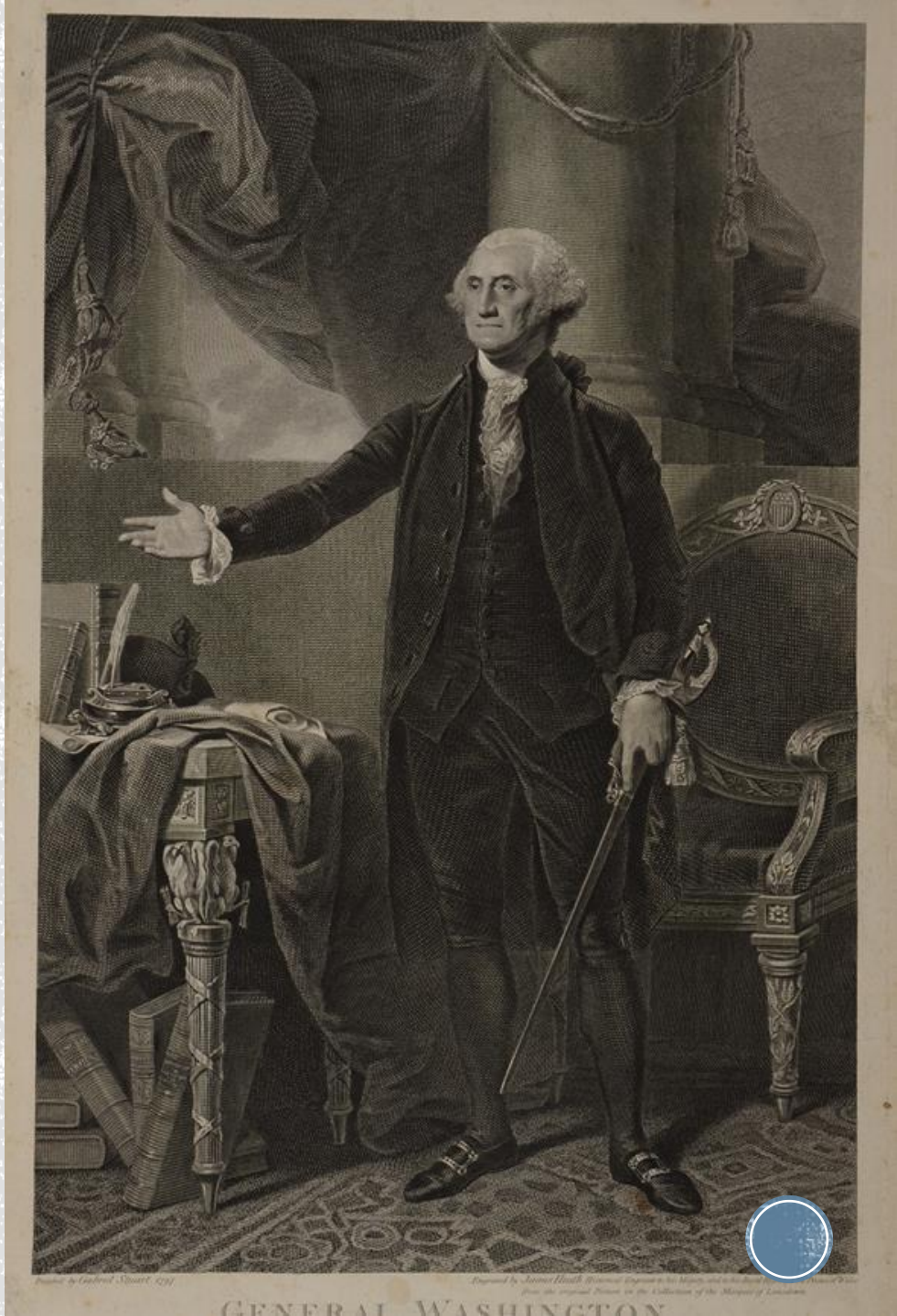


Alcohol at a farewell party held for George Washington cost roughly $15,400 in today's dollars.

George Washington's Small Beer

Take a large Sifter full of Bran Hops to your Taste -- Boil these 3 hours. Then strain out 30 Gall. into a Cooler put in 3 Gallons Molasses while the Beer is scalding hot or rather drain the molasses into the Cooler. Strain the Beer on it while boiling hot let this stand til it is little more than Blood warm. Then put in a quart of Yeast if the weather is very cold cover it over with a Blanket. Let it work in the Cooler 24 hours then put it into the Cask. leave the Bung open til it is almost done working -- Bottle it that day Week it was Brewed.

After his presidency, Washington opened one of the largest whiskey distilleries in the country at Mount Vernon. It's first year it produced 80 gallons; the year of Washington's death (1799) it produced 11,000 gallons.



Toddy

Ingredients:

¾ cup water

1 ½ ounces whiskey

2 to 3 teaspoons honey, to taste

2 to 3 teaspoons lemon juice, to taste

1 lemon round

1 cinnamon stick (optional, for garnish)

Directions:

1. In a teapot or saucepan, bring the water to a simmer. Pour the hot water into a mug.
2. Add the whiskey, 2 teaspoons honey and 2 teaspoon lemon juice. Stir until the honey has disappeared into the hot water. Taste, and add 1 teaspoon honey for more sweetness, and/or 1 teaspoon more lemon juice for more zing.
3. Garnish with a lemon round and cinnamon stick (if using). Enjoy!



Cellarette
JJ.2009.7

The storing and serving of wine in the eighteenth and early nineteenth centuries included not only its own tools and glassware, but even a specialized article of furniture: the cellarette. A cellarette was a chest outfitted on the inside with compartments for bottles, corkscrews, tumblers, and so forth. As one would expect, cellarettes were found in the homes of the well-to-do. They were a convenient place to keep wine in a dining room, so that trips to the basement for additional bottles over the course of a long dinner could be avoided. Cellarettes were typically equipped with a lock, to prevent pilferage by servants at times the master wasn't looking.

While there is no written record that John Jay owned a cellarette, it is likely that a man of his position would have had one. He and Sarah entertained frequently in the late 1780s, when Jay was Secretary for Foreign Affairs. There must have been many long conversations over the dinner table, often after the ladies had left, about politics, the proceedings of the Constitutional Convention, and so on. The serving of wine during these discussions would have been a matter of good hospitality, and John Jay, who had a taste for fine madeira, could be counted on to be a good host.

Sangaree

Ingredients:

2 ounces Madeira

1/2 ounce simple syrup

1/2 ounce fresh lemon juice

Freshly grated nutmeg

Directions:

1. Add Madeira, simple syrup, and lemon to a cocktail shaker and fill with ice.
2. Shake until well chilled.
3. Strain into a chilled coupe glass.
4. Garnish with freshly grated nutmeg and serve.

Benjamin Franklin's "Drinkers Dictionary"

Here are some of the 200+ colorful words and phrases from Franklin's publication:

Casting up his Accounts

Stole a Manchet out of the Brewer's Basket

Crump Footed

His Flag is out

Has taken Hippocrates' grand elixir

Seen the French King

Swallow'd a Tavern Token

Been to the salt Water

Eat a toad and a half for breakfast

Got the Nightmare

Makes Indentures with his Leggs

Kill'd his Dog

Loaded his Cart

Burnt his Shoulder