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Holiday Drinks

A HOT PUNCH

Ingredients: One-half pint of rum, one-half pint of brandy, one-fourth pound of loaf sugar, one large lemon, one-half teaspoonful of nutmeg, one pint of boiling water.

Mode: Rub the sugar over the lemon until it has absorbed all the yellow part of the skin, then put the sugar into a punch bowl; add the lemon juice (free from pulp), and mix these two ingredients well together. Pour over them the boiling water, stir well together, add the rum, brandy and nutmeg; mix thoroughly, and the punch will be ready to serve. It is very important in making good punch that all the ingredients are thoroughly incorporated; and to insure success, the process of mixing must be diligently attended to. Allow a quart for four persons; but take this cum

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Holiday Drinks

A SIMPLE EGGNOG

Ingredients: One pint of brandy, one-half pint of rye whiskey, one-quarter pint of Jamaica or New England rum, onequarter pint of sherry, one quart of milk, one quart of cream, one dozen eggs, one dozen tablespoons of sugar. Mode: Mix liquor first. Separate yolks and whites of eggs. Add sugar to beaten yolks. Mix well. Add liquor mixture, drop by drop at first, slowly beating. Add milk and cream, slowly beating. Beat whites of eggs until stiff and fold slowly into mixture. Let set in cool place several days. Taste frequently.

-George Washington

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