



**The
Castle**

418 FOURTH STREET
MARIETTA, OHIO

Notes for our Victorian Holiday Punch Class

In this virtual mixology class, our guest presenter Brian Cushing will start with an introduction to what punch is, why it existed, and how it was undergoing major changes in the 1860s. He'll discuss sources, ingredients, and recommend spirits for various punch projects.

As part of this class, Brian will demonstrate two recipes featured on the following pages. Using the recipes you'll be able to prepare these cocktails alongside Brian, learn the skills to prepare these drinks in the future, or just enjoy the show.

Here's a note on these recipes from Brian: "These are not direct transcriptions of the original recipes but rather how I have adapted them to make it easy for a modern audience, including conversions of some period measures (like "wine glass") to ounces; I have also stated ounces as tablespoons in case someone is watching who has seriously never crossed this bridge so they can easily follow along."

Here's a couple tips if you want to prepare these recipes during the class:

- Have your recipes handy.
- Have all your supplies and ingredients laid out.

Lastly, just as a reminder, please be sure tune in Wednesday, Dec. 16 7 – 8pm.

If you have any questions, please reach out to:

- Kyle Yoho, The Castle | kyle@mariettacastle.org | 740-373-4180

The Castle Historic House Museum

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Mississippi Punch

Use these instruction to follow along with us online!

Original recipe *The Bar-Tender's Guide* by Jerry Thomas, 1862, page 13, #4
Adapted by Brian Cushing

1 1/2 tbsp Sugar

3 tbsp room temperature water

Juice of 1/4 of a lemon

2 oz (4 tbsp) Brandy (I will be using Spirits of French Lick Old Clifty Hoosier Apple Brandy)

1 oz (2 tbsp) Rum (I will be using Spirits of French Lick Stampers Creek American Rum)

1 oz (2 tbsp) Bourbon (I will be using Spirits of French Maddie Gladden High Rye Bourbon)

Dissolve the sugar in the water in your shaker. Add the lemon juice, spirits, and ice. Shake 20-ish times. Strain into glass (or glasses- enough to be 2 of what we would think of as a cocktail).

Garnish with an orange slice and any berries you may have.



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Egg Nog

Use these instruction to follow along with us online!

Original recipe *The Bar-Tender's Guide* by Jerry Thomas, 1862, page 40, #81

Adapted by Brian Cushing

1 tbsp sugar

2 tbsp room temperature water

1 egg

2 oz (4 tbsp) Cognac (I will be using Hennessy)

1 oz (2 tbsp) rum (I will be using Spirits of French Lick Stampers Creek American Rum)

2 1/2 oz (5 tbsp) milk

Ice

Nutmeg

Dissolve the sugar in the water in your shaker. Add the egg and mix. Add all other ingredients except the nutmeg and shake well so that everything is thoroughly mixed. Strain into a glass or two and grate nutmeg over the top.