

# Quoit Club Punch

*provided by Reveler Bill Conway*

The thirty members of the Richmond, Virginia, Quoit Club, founded in 1788, met every other Saturday from May until October under the shade of oaks at Buchanan's Spring, just outside of town. According to contemporary accounts, at meetings of the club the members would throw the heavy, ringlike quoits at posts, eat barbecue, and drink themselves silly on this punch.

## Ingredients

1 750 ml bottle of dark or golden rum  
1 750 ml bottle of VSOP cognac  
1 750 ml bottle of Rainwater madeira  
12 lemons  
1 ½ cups of sugar

## Directions

Using a potato peeler or such other implements as you may have, peel all of the lemons endeavoring to separate the peel as much as possible from the bitter white pith beneath. Prepare an "oleo-saccharum" by placing the lemon peel in a bowl and pouring the sugar over it. Allow this mixture to sit for six hours while stirring occasionally. During this time the sugar will draw a surprisingly large amount of oil (the oleo-saccharum) from the peel. Separate the oleo-saccharum (including any undissolved sugar) from the peel by placing the sugar/peel mixture in a strainer over a bowl. You may wish to use lemon juice (see below) or a small amount of water to wash the oleo-saccharum out of the peel. Discard the peel after separating the oleo-saccharum.

In a punch bowl or other large container pour the three bottles of spirits, 2 cups of lemon juice obtained from the peeled lemons, and the oleo-saccharum. Mix well and add plenty of ice cubes. The punch will not suffer from a bit of dilution as the ice cubes melt. Let stand for 15 minutes or so before serving.

## Notes

*This recipe is adapted and adjusted from David Wondrich's hilarious and informative history/cookbook entitled Punch.*

*While you don't have to spend for VSOP cognac to have good results, the punch will benefit from quality ingredients.*

*A rum with vanilla overnotes (like Zaya Gran Reserva) seems to work particularly well for this recipe.*

*John Marshall, Chief Justice of the U.S. Supreme Court, was a member of the Quoit Club, but do not try to make constitutional law after drinking this.*

# From Reveler Colin Bills and his mom, Beryl

## Wassail Spice Blend

If you'd like something that can be scaled down a bit, try this simple Wassail spice recipe that allows for enjoying one mug full at a time:

### Ingredients

1/4 cup brown sugar  
2 teaspoons ground cinnamon  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon ground allspice  
1 teaspoon dried orange peel  
1 one inch piece candied ginger, chopped

### Directions

Combine all the ingredients. Stir a spoonful at a time into warmed cider, hot tea or warmed red wine with a splash of gin or vodka.

## GLÖGG

### Ingredients

6 cups water  
2 cups sugar  
12 oz pitted prunes, quartered  
1 cup raisins  
1 cup blanched whole almonds  
½ gallon dry red wine, such as Burgundy  
1 bottle of port  
2 cups vodka

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*Glögg cont.*

Spice bag:

4tsp whole cloves  
4 whole cardamom pods, slightly crushed  
4 sticks cinnamon  
Peel of 2 oranges  
4 slices fresh ginger

**Directions**

Tie all the spices in a piece of cheesecloth. Bring sugar and water to a boil, then drop in spice bag and boil ten minutes. Add fruit, and nuts, simmer 20 minutes. Add remaining ingredients and heat through. Serve immediately, or cool and refrigerate overnight for deeper spice. When ready to serve, reheat.

## EGG NOG

**Ingredients**

6 pasteurized\* egg yolks, beaten to ribbon stage  
½ cup sugar  
6 pasteurized\* egg whites, beaten until stiff  
¼ cup sugar  
1 pint whipping cream, whipped  
1 pint whole milk  
1 pint blended whiskey  
1 oz. rum

**Directions**

Beat yolks to ribbon stage and add ½ cup sugar. In another bowl, beat whites until stiff and add ¼ cup sugar. Beat the sugar and whites until they are well blended, and then fold into the yolk mixture. Whip the whipping cream and fold this into the egg mixture. Add the milk, whiskey and rum. Chill and serve with fresh grated nutmeg.

\*Pasteurized eggs are available at most grocery stores, sometimes in liquid form. Or pasteurize in your own microwave! This [cooking blog](#) shows how.