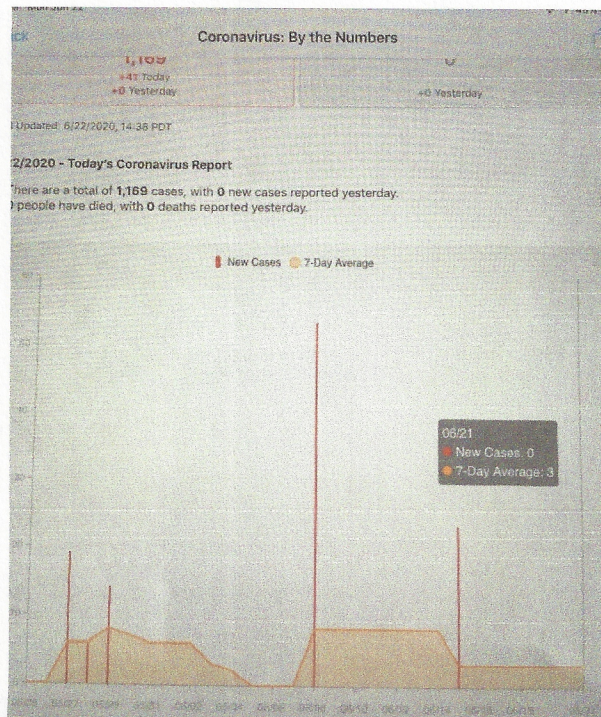


NEWSLETTER JUNE 2020

We are slowly but surely emerging from a very difficult time in our country's history.

Not since 9-11-2001 and all that followed that event have we experienced such a profound effect in our daily lives. In terms of Covid-19 Kent County has done remarkably well compared to other areas controlling its effects. The graph below as of 6-22 shows how we have fared in in the past few weeks. The most recent spikes on 6-8, 6-15 and 6-22 coincide with approximately one week following week-ends when folks could be found out and about enjoying the beautiful weather, and the opening of restaurants and parks. We must continue to be diligent wearing masks, social distancing, disinfecting, and washing our hands so that the downtrend will continue. Hopefully, a vaccine will soon be available and we can put this behind us.

41 new cases



reported 6-22

In the last newsletter I printed a cake recipe that can be used in a time of shortages. This time I took a page from the Warwick Historical Society's Cookbook printed at an earlier time. You might want to consider having fun experimenting with one of these beverages [or not] as you cope with staying-at-home.

OLD RECIPES

DRINK PREPARATIONS OF COLONIAL DAYS

Beer was dried pumpkin, dried apple parings with sometimes an extra touch of rye bran and birch twigs.

Rhum or rum, made from sugar cane, was called in New England "kill-devil".

Sling is described as having a basis of gin, a modern or somewhat displaced flip.

Caudle cup was a mixture of gruel or ale with spice, sugar, etc.

Posset drink was milk curdled with wine.

Whip syllabub was a mixture of thick cream, wine, lemon, sugar heated in a broad pan, and removed to the glass when the froth began to rise

Stone wall was hard cider and apple jack.

Two recipes for flip: Flip was rum and molasses. Flip was rum, pumpkin beer and brown sugar with a hot poker dipped in. One may take his choice of flips.

One of the earliest drinks, used in 1634 was made of "syder, maligo, raisins, milk, and syrup of clove--gilliflowers".

When milk was short some families used cider diluted with milk and sweetened with molasses.

Switchel was water sweetened with ginger and molasses.

Dandelion wine was made by the barrel. Many a child was kept at the picking of these brilliant little flowers in the early summer days, clearing broad green swaths across a yellow field.

From *A Bottle of Rum* by Wayne Curtis

Kill Devil was the name given to rum. Was it because it was potent enough to kill the devil or is it a product of the devil and thus its lethal effect? Or in 1707 Irish naturalist Hans Sloane wrote “rum is called Kill-Devil, for perhaps no year passes without it having killed more than a thousand”.

Flip was the most famous early American drink as early as 1690. In 1704 an Almanac published this:

“The days are short, the weather’s cold

By tavern fires tales are told.

Some ask for dram when first come in.

Others with Flip and bounce begin.”

In 1884 the Woman’s Christian Temperance Union Song on Demon Rum.

“Hear the happy voices ringing,

As “King Rum” is downward hurled,

Shouting vict’ry and hosanna,

In their march to save the world.”

Form your own opinion.

Our scholarship this year was awarded to Toll Gate student Michael Graves who will be attending Catholic University of America in Washington, DC in the fall to study history and hopefully become a history teacher. Congratulations to Michael.

Thank you to all who have sent in their memberships to date. Please encourage friends and relatives to join and visit us at the Arnold House. Membership forms are available online at whsri.org.

As you were told in an e-mail we are now open again on Wednesday with restrictions.

Unfortunately some of our ongoing projects are on hold for now, but will resume later this year.

I am not going to let myself be beaten by the dread of what may happen.—Henrik Ibsen