



THE SQUIRE'S
RECIPES

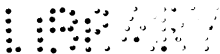
BEING A REPRINT OF AN
ODD LITTLE VOLUME AS
DONE BY KENDALL BANNING



CHICAGO
BROTHERS OF THE BOOK
1912

EXPLANATION

DURING a recent Christmas season the friends of Kendall Banning received an odd little volume dated 1784, apparently worn with age, and entitled "The Squire's Recipes." In this musty book were printed, in quaint type, and in the picturesque language of the Revolutionary period, a dozen recipes for drinks, ranging from the old-fashioned cherry bounce to alluring wassails, swizzles, and the wicked 'pirate tippie.' Each recipe was preceded by a little story of how the doughty old New England squire, Calvin Banning, had originated the concoction. Tucked away in the fly leaves was a little note from Kendall Banning, great-grandson of the old Squire Calvin, to the effect that these books had been discovered in a moth-eaten hair-trunk in grandmother's attic in Connecticut, and had been bound and distributed to a few discerning comrades.



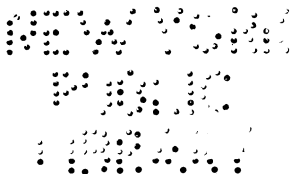
The book attracted attention at once. Libraries sent in requests for it. Newspapers printed articles about the 'find'; one staid sheet published extracts from it that flooded the office with protests from prohibitionists from all over New England. An elderly relative wrote confidentially to Mr Banning that she had to confess to a sneaking regard for spirituous liquors, adding guilelessly, "You doubtless know that grandfather was excommunicated from the church because of his fondness for them." No; Mr Banning did not know. So, to save grandfather's reputation, Mr Banning had to admit that the book was a hoax. He had written it himself; printed it from old, battered type on paper that he had stained with coffee, and trampled upon to give semblance of age. With such minute attention to detail had the task been done that the book was taken at its face value by everyone but the expert.

Only one hundred and fifty copies were printed, and the situation was further complicated because half of the edition bore the name of Squire Hoggson, great-grandfather of Noble Foster Hoggson, who supplied half of the recipes in the book, and who shared equally in the hoax.

Except for the binding, which was designed for this edition by the writer of these lines, this book presents a faithful reproduction of the original, even to the carefully planned crudities resulting from the use of much worn type.

Laurence C. Woodworth

December, 1912



WWW
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THE SQUIRE'S
RECIPES

In Which are Described the Methods by
Which **CALVIN BANNING**, *Esquire*,
Compounded the Twelve most Famous
Toddies that Distinguished his Hospitality.



HORACE;
Spes donare novas largus amaraque, Curar-
um eluere efficax.

S U D B U R Y
Printed by *ROGER BUCK* and
sold at his shop in Cornhill

1784 "



P R E F A C E

THESSE recipes are collected at the instance of the numerous friends of Calvin Banning, *Esquire*, sometimes known as Old Squire Banning, of whose hospitality they have partaken at his home-stead, Fairfield Manor, situate at the cross-roads of Pleasant Valley. For many years the Squire has devised both indoor and outdoor games and recreation for his friends and neighbours, and he has, in consequence, acted as host on numerous occasions where his toddies and other liquid refreshments have been potent factors in the course of entertainment. To those who have participated in the sports on his estate in summer, or who have gathered about his hearth during the winter evenings, these recipes of his most famous beverages will be welcomed reminders of passed delights; to those who have yet to taste the pleasures of his hospitality, promises of delights yet to come.

A MORNING

A MORNING DRAUGHT

BY a curious circumstance, the Squire's famous hot weather refresher is associated with an historic episode in our late war with Great Britain, in which it converted a defeat into a victory for American arms. On September 15, 1777, General Howe landed a British force near Murray Hill and routed two brigades of troops, thereby cutting off the retreat of General Putnam and his 4,000 men in the south. Before beginning the advance, the British staff rested near the farmstead of Mrs. Lindley Murray. Knowing the easy temper of the British commander, that lady, with the help of the patriotic Squire, invited him and his officers to luncheon. A halt was ordered, and while the guests were gracefully entertained, the Squire mixed a beverage of such alluring qualities as to beguile the officers for three hours, during which time General Putnam escaped.

THE

THE LIME JACK

THIS beverage should be served in large, thin beakers, which should first be filled to the top with chipped ice. On top of the ice in each beaker, pour two ponies (one jigger) of old-fashioned apple jack, the juice of one lime and a spoonfull of white sugar. Mix the ingredients well, fill the beaker with water and serve with straws, through which the potion should be sipped slowly.

A STIRRUP

A STIRRUP CUP

TO speed the parting guest is ever the privilege, as well as the duty of the faithful host. In order to fullfill this function in a proper manner, the Squire has for many years observed the ancient custom of offering a stirrup cup to each departing visitor, whether he be a horse or a foot. That this cup might compare, so far as may be, to that served for such ceremonies in the Highlands of Scotland, the Squire has compounded the liquor after the true recipe of the house of Dun-Donald, on whose estate the Squire was at one time royally entertained.

Thus has Fairfield Manor served to the willing guest the self-same beverage that has stirred for generations the blood of countless travellers; brave gentleman of arms or post boy; and has lent strength and courage to them upon setting forth upon their journeys.

THE

THE SCOTTISH MEAD

FIRST, pour a gallon of boiling water over four pounds of honey. Set it to boil and skim it thoroughly. Add a quarter of a pound of best hops and again boil for ten minutes. Then allow it to cool in a clean wooden tub.

When the concoction is nearly cool, add a small quantity of yeast, which should be spread on a slice of toasted bread. Allow this to stand in a warm room until the fermentation is finished. Then place it in a small cask and bung it tight, leaving a peg hole open for a few days. After pegging, allow the mead to stand for nine months. Then bottle it and store it safely within easy access, ready for use.

AN AFTERNOON

AN AFTERNOON HEALTH

THIS old-fashioned beverage has been served for the entertainment of afternoon callers for so many years by the Squire and by his father, John, before him, that neither memory nor writings show whence the potion came nor the circumstances under which it was conceived. Suffice that it has been a factor in the hospitality of Fairfield Manor for these many years, during which time it has been graciously served and as gratefully partaken of by many scores of guests. On many momentous occasions the happiness of those who had but just made their advent into this mundane existence has been pledged in this wholesome draught, and the health and prosperity of friends and neighbours have been quaffed therein to such number that indeed the host of aches and miseries must fain be driven from Pleasant Valley for all time, as, God willing, happily they have.

THE

THE CHERRY BOUNCE

TO one quart of wild black cherries, add one gallon of good whiskey, first bruising the cherries, so as to break the stones. Then shell a handfull of almonds and add to them a half tumbler of white sugar, a quarter of a spoonfull of nutmeg; a quarter of a spoonfull of cloves and a half spoonfull of cinnamon, all of which should be bruised together in an earthen or metal pot. Let the compound stand a fortnight, and then draw off the liquid. Finally, add a half gallon of best brandy to it and preserve it in air-tight bottles, from which it should be served in nip glasses.

A FIRESIDE

A FIRESIDE NUGGIN

TO those who have taken part in the animated discussions before the winter fires of blazing logs following the return from some of the Squire's famous coon hunts, his "Tom and Jerry" needs no introduction. For so many years has this companionable and warming toddy been associated with the more intimate hospitality of the Squire that it has come to be regarded as almost a part of the winter hearth itself. The Squire learned the secret of this potion from "old Tom" himself, who, with his brother Jerry, first discovered its allurements, and gave it to posterity under their combined names, and on many instances has it been said to have voided off the ills to which flesh is heir. As a hot and bracing stimulant in cold weather, this beverage has been truly said to want no tithe of change.

THE

THE TOM AND JERRY

THIS luscious potion requires six eggs, which should be duly mixed with eight spoonfulls of white sugar and well beaten. Next, add thereto four jiggers of Jamaica rum, an equal quantity of the best brandy and one and one-half pints of boiling water. Then serve it while still hot in earthenware mugs. On the top, before serving, should be distributed the gratings of a nutmeg. This quantity should be sufficient for the ordinary needs of six people.

A COCKTAIL

A COCKTAIL

BY this curious name the Squire has designated a most delicious drink, the composition of which has long been held secret. That it is of romantic origin, the Squire admits, inasmuch as he secured the recipe straight from sweet Mistress Peggy Van Eyck, of the inn called the Cock's Tail Tavern, at Yonkers, for reasons hereinafter described. As this fair maid was once mixing this potion for her accepted lover, Master Appleton, in order that he might face with proper spirit the ire of her father, her favorite game cock, as if in celebration of the momentous event, crowed lustily and shook himself so vigorously that one of his royal tail feathers floated gently towards his mistress. Seizing the feather, she deftly stirred the glass' contents with it, and thereupon proclaimed the drink a Cocktail, by which term it has since been designated.

THE

THE PRIMROSE

TAKE a tall beaker and with a spoon, crush therein some fresh mint leaves. Then fill the beaker with cracked ice, and for each portion, add two ponies (one jigger) of dry gin, and one pony of lime syrup, which should be made after the manner hereinafter described. Stir these ingredients well, and through a strainer, pour the mixture into small glass tumblers. Squeeze over each portion, a bit of orange peel and add a sprig of mint.

LIME SYRUP: Mix the rind and juice of eighteen limes with one ounce of tartaric acid and three pounds of white sugar. Dissolve all in a pan over the fire (first adding a quart of water) and heat till it near boils. Then strain, cool and bottle the resultant syrup.

AN APPETIZER

VAN APPETIZER

DURING the winter of 1774, while the Squire was journeying from Boston Town to Dartmouth College on a matter not wholly unconnected with business, he tarried for the night at the Tally-Ho Inn. Before the hearth in the tap room he fell in with a gentleman who had but just returned from Spain, bringing with him, from an ancient monastery, a sweet, aromatic liqueur, which the monks made from divers blossoms and herbs after a secret process. With the connivance of the Squire, who mixed this sweet with other liquors, a pleasing quaff was obtained, but of such passing potency that all who partook were straightway much inspired. Upon learning that his companion was of the household of the Earl of Dartmouth, and would journey by the same coach on the morrow, the Squire forthwith christened the concoction the *Dartmouth Drachm.*

THE

THE DARTMOUTH DRACHM

TO one jigger of a sweet Italian vermouth, add an equal quantity of sweet gin, preferably the Old Tom gin. Next, flavour with a slight portion of a sweet liqueur which the monks call Benedictine, to the amount of a mere dash. Shake these ingredients well together with cracked ice, and pour into a small glass, into which should be first placed a Maraschino cherry. This drink is sufficient for one person, and should be served only before eating. Because of its potency, it should be repeated cautiously.

A GARDEN

A GARDEN BEVERAGE

DURING the summer of 1777, when a portion of the Continental Army was encamped near Pleasant Valley, a detachment of troops under command of one Captain Lord paused before the home of the Squire for a brief halt. Desirous of extending such refreshment as was at his disposal, the Squire secured from his cellar some most particular whiskey which he had especially imported from Ireland. By mixing this with ice and water, with a touch of a syrup to take the place of sugar, (the supply of which had unwittingly run short), the Squire produced a beverage of most pleasing flavour. The officer, observing its resemblance in colour to the roses on the bush in the doorway, inquired its name, whereupon the Squire confessed that it was as yet unentitled. "Then," he observed, "it should be called the Irish Rose." And by that name it has since been known.

THE

THE IRISH ROSE

FOR each person, use a large beaker and fill it with cracked ice. Squeeze into it the juice of one lime and add a sweet, golden-brown syrup known as Grenadine in quantities to suit the taste of the guest, usually about one pony. Then add one jigger of Irish whiskey, shake the concoction well together till it be thoroughly chilled, serve with straws and sip it slowly.

A DINNER

A DINNER DRINK

ON the evening of December 14, 1783, there was held in Fraunce's Tavern, on Manhattan, an eventfull gathering, at which was compounded, for the first time, the Squire's famous dinner drink, with which those who have been entertained at Fairfield Manor are so familiar. On that occasion, General Washington bade farewell to the officers who had served so gloriously on his staff during the war with Great Britain. The toddy for the toast was based upon a recipe of General Washington himself, but the Squire, whose familiarity with such matters was well known in those parts. was invited to direct its brewing. He added thereto divers ingredients which both enhanced its flavour and doubled its efficacy. In honour of the place and occasion of its inception, the drink has since been called the Tavern Toddy, under which name it has since been served.

THE

THE TAVERN TODDY

BREW a pint of strong lemonade. Add thereto one-half pint of apricot brandy and one pint of cognac. Stir these ingredients together and pour the concoction over a piece of ice that has just been placed in the punch bowl. Just before serving, add two quarts of chilled champagne and dress the bowl with fresh mint leaves, sliced oranges and seasonable fruits.

A FESTAL

A FESTAL BOWL

ON one occasion, when the Squire was spending the Yuletide at the Red Rose Tavern, General Lafayette, accompanied by distinguished dignitaries, dropped in to quaff of refreshment and bid the greetings of the season. In consideration of such honour, the host prevailed upon the Squire to prepare a punch suitable to the occasion, and giving him the key to the wine cellar, bade him devise a bowl that would test his art. With such delicacy were the divers ingredients blended into an harmonious whole that the guests unwittingly partook until the bowl was thrice emptied. In response to inquiry as to its compounding the Squire replied that he had put into it everything but the license, and thereupon gave the following recipe to General Lafayette, who dubbed it The Squire's Punch and served it thereafter at the festal ceremonies which made his home justly celebrated.

THE

THE SQUIRE'S PUNCH

TAKE an earthen vessel and put into it the thin peel of twelve lemons and six oranges. Pour a pint of boiling water over them and let the mixture stand one hour. Then strain it into a punch bowl and add thereto some light-brown sugar to the taste. Add to this the juice of twenty-four lemons and six oranges, two quarts of Jamaica rum, two quarts of brandy, two quarts of Sauterne wine and one quart of tea, made from one ounce of Oolong. Place into this concoction strawberries, pineapples, cherries or other seasonable fruits, and a large piece of ice, and if desired, from two to three quarts of water. And remember that the punch weakens proportionate to the melting of the ice.

A YULETIDE

A YULETIDE TOAST

DURING the Christmas holidays of 1773, the Squire had the honour to entertain one Lord Aintree, of Devonshire, who came to this country as a special emissary from the Court of King George III. In deference to his guest, the Squire invited his Lordship to prepare a Wassail after the ancient English custom, wherewith to drink the Yuletide toast. Whereupon the distinguished visitor mixed a festal bowl in accordance with the traditions of Aintree Hall, which in turn had derived its recipe by direct line from the beauteous Rowenna herself, who, while feasting King Vortigern and his Saxon allies in 450 A. D., raised a golden goblet to her lips and on her knees drank to the health of the ancient chieftan in pledge of friendship. Of such excellence was Lord Aintree's efforts that the merrymakers thereupon renamed it the Fairfield Wassail.

THE

THE FAIRFIELD WASSAIL

CORE and roast six large apples, and keep them near at hand while compounding the following: a pint of ale, to which should be added a half pound of brown sugar, and a half ounce each of ginger, nutmeg and cinnamon. Heat this mixture slowly, stirring continuously, but be careful not to let it boil. When hot, add two more pints of ale, one half-pint of malagar and a little lemon peel. Then pour the compound into mugs, in each of which should be placed, at the last moment before serving, an apple, roasted just to the point whereat it bursts white and fleecy.

A PILLOW

A PILLOW CUP

IN the town of Frederickton, in the Province of New Brunswick, there stands a white stone hostelry of such surpassing neatness and having such choice larder and cellars as to commend itself to travellers from wheresoever they come. Here was it that the Squire, in the days of his youth, spent his honeymoon with sweet Mistress Barbara, his wife, and here too was it that he found the hot swizzle that he has since appropriated to his own use and shared so bountifully with his friends. For many years has the Squire guarded the secret of its composition in order that, so far as may be, he could reserve it for those occasions which would fittingly recall the auspicious time when first they quaffed it together.

“ One cup of this

“ Will bathe the drooping spirits in delight,

“ Beyond the bliss of dreams,

“ Be wise and taste.”

THE

THE MANOR SWIZZLE

TO eight bottles of a light Rhenish wine, add two bottles of Arrac and enough white sugar to suit the taste. Add a few sticks of cinnamon, a few whole cloves, and mix the concoction well in a metal vessel.

Then heat a mulling stick (preferably one made with canister shot fastened to the end of a bent iron rod) until it be red hot, and plunge it into the mixture. This will burn off some of the alcohol and at the same time heat the punch. Care must be taken to place the metal vessel where the flames will not set fire to anything. This swizzle should be served in goblets while it is still hot.

A NIGHT

A NIGHT CAP

WHEN in his youth, the Squire served as mate on the clipper ship Spartan, sailing from Boston to such points on the coast to which it was at various times chartered by the merchants. On one memorable voyage the vessel touched at an obscure port in Bermuda, little known to civilization for the reason, (as was afterward ascertained) that the town was infested with buccaneers who, unmolested, plied their nefarious trade. One night, when the Squire stopped in at the Black Swan Inn, he fell in with one Roger Lynch, a roystering fellow, from whom he secured directions for the concoction of a hot Night Cap, for which his Inn was justly renowned. So pleased was the Squire with this discovery, that he forthwith purchased a supply of ingredients, which he later served to his shipmates who properly called it a Pirate Tipple.

THE

THE PIRATE TIPPLE

TAKE seven ponies of Jamaica rum and add thereto four spoonfulls of fugar, one handfull of brownd coffee, three sticks of cinnamon, a half dozen of cloves and six pimento berries. Also, there might be added a few pieces of fresh orange peel. Place all of these ingredients together in a bowl and mix them well. Then set fire to the concoction and let it burn till it becomes hot, after which it should be served in rummers just before retiring for the night.

THE END

HERE ends this book, THE SQUIRE'S RECIPES,
*being a reprint of a certain hoax perpetrated on
a time by one Kendall Banning, now produced in
this form at the Lakeside Press in Chicago, and
issued by the BROTHERS OF THE BOOK during
December, Nineteen hundred and twelve.*



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