

FLAGON & TRENCHER NEWS

A PUBLICATION OF THE SOCIETY

OCTOBER 2025

Message from the Keeper of the Tavern Records

Greetings! The Flagon and Trencher Annual Meeting was held this past June at the King George Inn, located on the banks of the Delaware River in Bristol, PA. Unfortunately, health issues prevented my attendance at the meeting. Plans are underway to identify a location for the 2026 Annual Meeting. As we all know, July 4, 2026, will be the 250th anniversary of American independence; but did you know that colonial taverns helped spark the fight for independence? Many of these historic taverns have survived and continue to provide food and beverages.

Our Society continues to grow. Last year we added 29 new members and the number of new membership applications in 2025 is on track to exceed that total. Please continue to refer your friends and family to our website for a membership application and to learn more about us!

As with any volunteer organization, your Society depends on volunteers to ensure Flagon & Trencher remains a viable organization. I also wish to thank our officers: Richard Di Stefano, Dorothy Wright, Jane Power, Peter Williamson, and Ann Bloomquist.

On the following pages of this newsletter, you will find the Scribe's Annual Meeting Minutes along with the Treasurer's Report from the Minder of the Ps and Qs. Our Mine Host is currently accepting tavern nominations for the 2026 F&T Annual Meeting. Please email Richard with suggestions. In addition, if you have photos or items you wish to share with other members, please email the Crier, Pete Williamson, for guidance. Best wishes for a safe and happy holiday season.

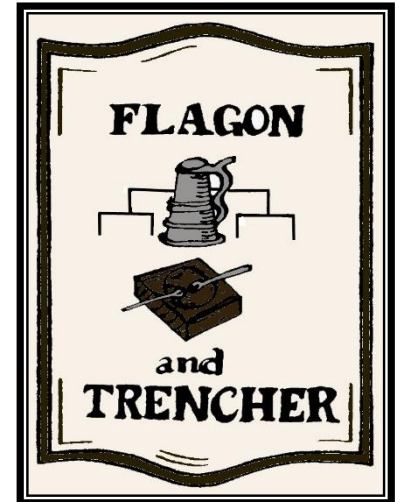
— Alex Bannerman, Taverner & KOTR

Editor's Musings

The 2025 F&T annual meeting is officially in the books. I enjoyed meeting many of you and sharing a meal at the historic King George II Inn. See inside for minutes of the meeting and photos. I have received numerous emails with feedback and ideas for the F&T Newsletter. Many of you have enjoyed the historic recipes. This issue contains more food and drinks our ancestors may have enjoyed with modern adaptations to the original recipes.

As we get ready to celebrate our nation's Semiquincentennial in 2026 this issue of *F&T News* includes the third installment of colonial tavern profiles (see page 11). F&T member Roger Huddleston emailed notes about several of his ancestors who were colonial tavernkeepers (see page 14). Please continue to send stories and anecdotes about taverns and other news! Remember, biographies should be submitted to our Biographies Editor, whose contact information is at the left.

— Pete Williamson, Editor and Colonial Tavern Connoisseur



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FLAGON & TRENCHER ANNUAL MEETING



King George II Inn, Bristol Pennsylvania

The 2025 Meeting of the Flagon & Trencher was held on June 14, 2025, at the King George II Inn in Bristol, Pennsylvania with 43 F&T members in attendance. This meeting marks the 63rd anniversary of our Society and the 56th time we have met for fellowship. The meeting was lively and attendees enjoyed the lunch that was provided by the Inn.

The meeting was called to order by Peter Williamson and the invocation was given by Agnes Vuolo. Peter read a welcome Message from the Taverner, Alex Bannerman.



Peter Williamson reads a welcome message from F&T Taverner Alex Bannerman

As the minutes from last year's meeting were published in the September 2024 Flagon and Trencher News, they were not repeated. There was no old or new business.

Attendees were notified that Fraunces Tavern in New York City www.frauncestavernmuseum.org has provided free tickets to the Society for admission to its museum. The tickets were offered to attendees.

Dot Wright announced that she is organizing a visit to the Fraunces Tavern museum on December 7, 2025, and has made brunch reservations at the tavern for 1:00 pm that day. She plans to travel on the free ferry from Staten Island and will walk to the tavern on Pearl Street. Dot has tickets to the museum and will distribute them to anyone who wants to join her on December 7. Following brunch, Dot plans to tour the museum at 2:30 pm. If you would like to attend, please email Dot: Dorothy.Wright@smgpc.com



Michael Carver and Dot Wright

Our speaker at the meeting, Michael Carver, was informative and entertaining. In addition to his program on colonial brews, he spoke on colonial punches and displayed his collection of punch bowls. We now know what a punch line means in a colonial pub!

Most of the attendee were from NJ, NY, and PA. A few members travelled from VA and DC. These members were happy to hear that our next meeting may be in Virginia. The youngest attendee and potential member was Dot's grandson, who lived less than 10 miles away. The meeting was adjourned at 2:30 pm.

– Dot Wright, Scribe

The Colonial Brewer



Michael Carver, Regimental Brewmesister

As an historic reenactor, Michael Carver brings history alive through interactive portrayal of ordinary American life in the late 18th century (1750-1799). He started brewing beer in his home in 1994. Michael's interest in American history led him to reenacting as a Continental and British Regular soldier. In 2017, he combined both of his hobbies and created the persona of a colonial brewer.

In his role as a colonial brewer, Carver strives for accuracy in his historic portrayal. "The equipment I use is very basic. The beer I brew is my own recipe, derived but not copied from 18th-century sources. Like brewers of the era, I do all my work without instrumentation, relying upon my basic senses of sight, smell, hearing, taste, and touch to do the work modern brewers have instrumentation like clocks, scales, hydrometers, and thermometers for. My aim is to recreate the methods, brews, and experience of a brewer from 1778 while telling stories of the American Revolution."

Carver portrays a variety of 18th-century roles including an ordinary soldier, tavernkeeper, regimental brewmeister, blacksmith, soap maker, surveyor, and Revolutionary War spymaster. For more information, visit his website: www.colonialbrewer.com



FLAGON AND TRENCHER

2025 TREASURER'S REPORT

Deposits to date:

5/22/2024		\$754.00
7/2/2024		\$515.00
7/29/2024		\$337.00
3/24/2025		\$84.00
6/6/2025		\$1,999.00
7/2/2025	(annual meeting)	\$3,800.00
8/5/2025		\$992.00
TOTAL DEPOSITS:		\$8,481.00

Debits to date:

6/24/2024	debit	General Warren Inne 2024 meeting	\$3,527.27
12/11/2024	ck 1004	Bannerman expenses	\$248.83
4/18/2024	debit	Fraunces Tavern donation	\$265.00
5/8/2025	ck 1005	Power FedEx to Bannerman	\$55.73
5/13/2025	ck 1006	Direct Mail Printers newsletter	\$1,557.07
5/15/2025	ck 1007	Reg. Brewmeister speaker	\$250.00
6/23/2025	ck 1009	Hist. King Geo II Inn 2025 meeting	\$1,747.20
8/13/2025	ck1010	Bannerman expenses	\$422.54
TOTAL DEBITS:			\$8,073.64
9/30/2025	CURRENT BALANCE		\$17,164.23

*There is nothing
which has yet
been contrived by
man, by which so
much happiness
is produced, as
by a good tavern.*

-Samuel Johnson



The 990N ePostcard for tax year 2024 was filed and accepted.

Thank you for the opportunity to serve.

Jane Routt Power

Keeper of the Ps and Qs (Treasurer)

Bicentennial Cocktail

This festive cocktail was served in 1976 at Fraunces Tavern in New York to celebrate the Bicentennial. Cheers! Recipe courtesy of Alex Bannerman.



Ingredients

- 1 oz. gin
- 1 oz. Myers's Jamaican Rum
- 1 oz. fresh lemon juice
- 2 tsp. sugar
- Dash of Cointreau

Directions

1. Mix gin, rum, lemon juice, and sugar in a shaker filled with ice.
2. Shake well.
3. Add a dash of Cointreau.
4. Serve in a highball glass filled with shaved ice.

Tavern Recipes

Transparent Pudding

In the 18th century, a pudding was a sweet or savory dish which was cooked until it had a custard-like texture. “Transparent” may come from the filling’s cloudy, yellowish appearance, or perhaps because the pie is so good it quickly disappears. This pudding is similar to a chess pie or a pecan pie (without the pecans). It has all of the classic characteristics of a pudding: eggs, sugar, and butter, baked in a single crust.



18th Century Recipe

Beat eight Eggs very well, and put them in a Pan with half a Pound of Butter, and the same weight of Loaf Sugar beat very fine, a little grated Nutmeg, set it on the Fire and keep stirring it ‘till it thickens like buttered Eggs, then put it in a Basin to cool, roll a rich puff Paste very thin, lay it round the Edge of a China Dish, then pour in the Pudding, and bake it in a moderate Oven half an Hour; it will cut light and clear. It is a pretty Pudding for a Corner for Dinner and Middle for Supper.

—Elizabeth Raffald “The Experienced English Housekeeper” 1769

21st Century Recipe

Ingredients

- 8 Grade A Large eggs
- 2 4-oz. sticks unsalted butter
- puff pastry to line 9” pie plate
- 1 1/8 cup sugar
- 1 tsp. Nutmeg

Instructions

1. Preheat oven to 350 degrees.

2. Beat the eggs until they are light in color using a whisk or an electric mixer.
3. Place eggs in saucepan with 1 tsp. nutmeg, 1 1/8 cup of sugar, and the two sticks of butter that have been cut into small pieces. Cook on medium low heat, stirring constantly until mixture is thick and coats the back of a spoon.
4. Remove from the heat and place mixture in a bowl and allow to cool, stirring occasionally.
5. Prepare puff pastry or use frozen puff pastry sheets (follow package directions for thawing), and line a 9” glass pie pan, trimming excess pastry from edge of pan.
6. Pour cooled filling into pie pan and bake in a 350° oven for 40 to 45 minutes, or until pudding mixture is set and crust is brown around the edges. Turn off the oven and leave the pudding in the oven for an additional 10 minutes before removing to cool on a wire rack.
7. This pudding is best served at room temperature. Allow pudding to cool completely before cutting into slices.

Recipe and photos courtesy of Colonial Williamsburg

Chicken Pudding

This savory pudding was a favorite dish in its day. It combines elements of a quiche and a cake.



18th Century Recipe

Beat ten eggs very light, add to them a quart of rich milk, with a quarter of a pound of butter melted, and some pepper and salt; stir in as much flour as will make a thin good batter; take four young chickens, and after cleaning them nicely, cut off the legs wings &c. put them all in a sauce pan, with some salt and water, and a bundle of thyme and parsley, boil them till nearly done, then take

the chicken from the water and put it in the batter pour it in a dish, and bake it; send nice white gravy in a boat.
— Mary Randolph “The Virginia Housewife” 1827

21st Century Recipe

Ingredients

- 4 large eggs
- 2 cups of milk (or 1 ½ cups of milk and ½ cup of cream for richer flavor)
- ½ cup butter
- ¼ cup or more of flour (for thickening)
- ½ teaspoon salt
- ¼ teaspoon ground pepper
- 2 cups of pre-cooked shredded chicken meat (mix of light and dark)
- ¼ teaspoon ground thyme
- 1 teaspoon of parsley flakes

Instructions

1. In a medium bowl, beat the eggs and milk until blended well.
2. In a medium sauce pan, melt butter and whisk in flour, salt, and pepper and cook, stirring, for one minute. Add a little more flour if it is too thin.
3. Add the egg and milk mixture to the butter and flour combination. Whisk until smooth and remove from heat.
4. Add the chicken, thyme, and parsley to the above mixture and blend well.
5. Pour into a greased casserole or a deep 9” pie plate.
6. Bake at 350° for 45 to 50 minutes or until a knife inserted halfway between the center and side comes out clean.
7. Allow to rest 10 minutes and either slice or spoon and serve. Serve with a light chicken gravy.

Recipe and photos courtesy of Colonial Williamsburg

Cracknels

The word “cookie” is an Americanism derived from the Dutch word meaning small cake. Another term used by the British for a cookie is “cake,” as in Shrewsbury Cakes, or biscuits. Cracknels are a traditional English variation using caraway seeds. Caraways were sometimes candied in a confection called comfits.

18th Century Recipe

Take half a pound of fine flour, half a pound of sugar, two ounces of butter, two eggs, and a few carraway seeds; (you must beat and sift the sugar) then put it to your flour and work it to paste; roll them as thin as you can, and



cut them out with queen cake tins, lie them on papers and bake them in a slow oven. They are proper to eat with chocolate.

— Elizabeth Moxon “English Housewifery” 1764

21st Century Recipe

Ingredients

- 1 ½ c flour
- 1 c sugar
- 4 Tbsp. butter
- 1 large egg
- 1 Tbsp. caraway seeds

Instructions

Note: It is important that this dough be worked with your hands. Do not try to mix it with a spoon, mixer, or food processor, and do not overwork the dough.

1. Pre-heat oven to 325 degrees and line cookie sheet(s) with parchment paper.
2. Combine flour, sugar, and caraway seeds in a bowl until well mixed.
3. Cut in butter. Beat egg slightly and add to flour, sugar, and butter mixture.
4. Work the dough with your hands until the mixture holds together. If you find that the heat of your hands is not bringing the mixture together, you can beat one more egg and add a little bit at a time and work until dough holds together. This mixture will be stiff, so it is important not to add any more moisture than necessary.

5. Taking a small portion of dough at a time, roll out to 1/8" thick on a lightly floured surface. Cut out dough with a 2 ¼ inch biscuit cutter and place on parchment lined cookie sheet ½ to 1" apart. Dough does not spread during baking.
6. Bake 8-10 minutes or until lightly browned around the edges. Cookies will be soft to the touch.
7. Allow to cool slightly on the cookie sheet before removing to wire racks to cool completely. As the cookies cool, they will become hard and crisp.
8. Yield: using a 2 ¼" cookie cutter, about 7 dozen cookies.

Onion Pie

This is a popular dish with modern visitors to Colonial Williamsburg. The apples and onions sweeten the potatoes and eggs, and the butter and seasonings tie everything together. This is a pie, which means it has a top crust. A ten-inch pie pan works best.



18th Century Recipe

Wash and pare some potatoes and cut them in slices, peel some onions, cut them in slices, pare some apples and slice them, make a good crust, cover your dish, lay a quarter of a pound of butter all over; take a quarter of an ounce of mace beat fine, a nutmeg grated, a tea-spoonful of beaten pepper, three tea-spoonfuls of salt; mix all together, strew some over the butter, lay a layer of potatoes, a layer of onions, a layer of apples, and a layer of eggs, and so on till you have filled your pie, strewing a little of the seasoning between each layer, and a quarter of a pound of butter in bits, and six spoonfuls of water; close your pie, and bake it an hour and a half. A pound of potatoes, a pound of onions, a pound of apples, and twelve eggs will do.

— Hannah Glaspey, "The Art of Cookery" 1747

21st Century Recipe

Ingredients

- 4 small Yukon Gold potatoes
- 2 large Granny Smith apples
- 2 medium yellow onions
- 8 large eggs
- 3 tsp. Kosher salt
- 1 tsp. freshly cracked pepper
- ½ to 1 grated nutmeg
- ½ to 1 tsp. mace
- 4 oz. butter
- frozen puff pastry or homemade pie crust

Instructions

1. Preheat the oven to 375 degrees.
2. Boil and slice the eggs.
3. Pare and slice the potatoes, apples and onions. Slice everything ¼" thick. Place the apples and potatoes in a bowl of water to prevent oxidation.
4. Roll out the bottom crust and set it into the pie pan.
5. Mix the salt, pepper, nutmeg and mace to together in a single bowl.
6. Drain and dry the apples and potatoes with a towel.
7. Begin the layers from the bottom up with potatoes, then eggs, then apples and then onions. Sprinkle each layer with a little of the seasoning and little bits of butter. Continue filling and seasoning the pie until you are out of ingredients.
8. Put a top crust on the pie and crimp the edges. Cut 4 or 5 slashes on top crust to allow steam to vent out.
9. Bake for 45-50 minutes or until the crust is a nice golden brown.

Recipes and photos courtesy of Colonial Williamsburg

"To drink at a table without drinking to the health of someone special, should be considered drinking on the sly, and as an act of incivility."

— Poor Richard's Almanac

Mustard: Spice to Seasoning

Mustard has been used as a spice, a condiment, and medicine in Europe for thousands of years. Mustard plants (and seeds) were found in every kitchen garden in colonial America. English herbalist John Gerard wrote in 1597, “The seed of mustard pound with vinegar, is an excellent sauce ... it doth helpe digestion, warmeth the stomacke, and provoketh appetite.”

The Romans introduced mustard to the British Isles, and British colonialists brought their taste for it to the New World. A provision list for those coming to New England (attributed to *Mayflower* passenger Edward Winslow) includes “mustard seed, a dishe and bullet.” The dishe and bullet are today known as a mortar and pestle.



Robert May (1558-1664) studied cooking for five years in France and later served a seven-year apprenticeship in London. His 1660 book, *The Accomplisht Cook - the Art and Mystery of Cookery*, contains over 300 pages of recipes—including several variations of mustard:

How to Make Mustard Divers Ways

“Have good seed, pick it, and wash it in cold water; drain it, and rub it dry in a cloth very clean; then beat it in a mortar with strong wine-vinegar; and being fine beaten, strain it and keep it close covered. Or grind it in a mustard quern (a hand mill for grinding grain, such as mustard seeds), or a bowl with a cannon bullet (mortar and pestle).”

Mustard of Dijon

“The seed being cleansed, stamp it in a mortar, with vinegar and honey, then take eight ounces of seed, two ounces of cinnamon, two of honey, and vinegar as much

as will serve, good mustard not too thick, and keep it close covered in little oyster-barrels.”

Other Ways

“Make it with grape-verjuyce (sour juice made from unripe fruit), stale beer, butter, milk, white-wine, claret, or juyce of cherries.” Robert May, The Accomplisht Cook, 1660

The following modern adaptations are courtesy of Alexandra Cervenak and GSMD, *The Mayflower Quarterly*, 2024, vol. 90, no. 3, p. 8. Each recipe makes about 6 ounces of mustard.

Basic Mustard:

- 2 tablespoons yellow mustard seeds
- 3 tablespoons brown mustard seeds
- ¼ teaspoon salt
- ¾ cup white wine vinegar

Instructions

1. In a blender or food processor, add mustard seeds and salt. Pulse to combine.
2. Pour in white wine vinegar and blend until mustard seeds begin to break apart and mixture thickens slightly. If you want a smoother mustard, blend until seeds have broken apart completely.
3. Seal the mustard in an airtight nonreactive container. Keep mustard in the refrigerator at least overnight, but ideally 2-3 days before use. This will allow the flavors to meld, and the seeds to absorb liquid (if your mustard seems loose when first blended, this is when it will thicken). Store in the refrigerator.

Dijon Mustard

- 2 tablespoons yellow mustard seeds
- 3 tablespoons brown mustard seeds
- ¼ teaspoon salt
- ¼ teaspoon of cinnamon
- ½ cup of apple cider vinegar
- ¼ cup of honey

Instructions:

1. In a blender or food processor, blend the mustard seeds and cinnamon together.
2. Add the apple cider vinegar, salt, and honey and blend until mustard reaches the desired consistency.

4. Seal the mustard in an airtight nonreactive container and refrigerate at least overnight, but ideally 2-3 days before use. This will allow the flavors to meld, and the seeds to absorb the liquid. Store in the refrigerator.



Beer Mustard

- 2 tablespoons yellow mustard seeds
- 3 tablespoons brown mustard seeds
- ¼ teaspoon salt
- ¾ cup of beer
- 1 tablespoon apple cider vinegar
- 1 teaspoon sugar

Instructions:

1. In a blender or food processor, add mustard seeds and salt. Pulse to combine. Transfer to a bowl.
2. In a saucepan over low heat, warm the beer, sugar, and vinegar for several minutes. Stir until sugar is dissolved.
3. Pour warm beer mixture over mustard and stir to combine. Let mixture cool before putting it into an airtight container.
4. Allow mustard to sit at room temperature for several days for flavors to mellow and to thicken before storing mustard in the refrigerator.

*A tavern is a place where
madness is sold by the bottle.*

-Jonathan Swift

What Makes a Tavern?

By Adrian Covert, *Taverns of the American Revolution*.

At their most basic, American taverns were a combination of two British institutions: the inn (where one slept) and the pub (where one drank, ate, and socialized). Taverns were often a town's only public building and were sometimes used as banks, barbershops, hospitals, schools, libraries, courts of law, churches, and post offices.

Due in part to this wide range of uses, Americans had many names for taverns, including tippling house, public house, dram house, ale house, ordinary, grog shop, slog shop, pub, inn, wagon stand, exchange, and house of ill repute.

Taverns were gradually replaced by restaurants and hotels during the 19th century as America became more wealthy, industrialized, and urban. Most of America's founding taverns have long since been destroyed, though many still exist as private homes, museums, restaurants, bars, or inns. Colonial taverns are an endangered species. Support a historic tavern in your state.



1786 English engraving titled "Toby Fillpot," a loyal tavern patron.



Colonial Cocktails *The Coow Woow*

Claimed to be America's oldest cocktail, the first Coow Woow (pronounced coo-woo) was supposedly shaken in 1664—which is plausible, as the drink's two ingredients were among the more common types of liquor during the early colonial era. The Coow Woow is a popular cocktail at Longfellow's Wayside Inn.

A word of caution: this drink packs a wallop. There are no mixers or ice, just rum, brandy, and a slice of lemon peel. Be careful with this cocktail or Ben Franklin might say you're "drunk as a wheelbarrow"! *Recipe courtesy of The Wayside Inn.*

Ingredients

- 2.5 oz. white rum
- 1.5 oz. ginger brandy
- Lemon twist

Directions

1. Pour rum and brandy into a cocktail shaker with ice.
2. Shake well.
3. Strain into a chilled martini glass and garnish with a lemon twist.

Ben Franklin's Drinker's Dictionary

Drinking alcohol was a popular pastime in Colonial America. However, civic and church leaders frowned on drunkenness. Benjamin Franklin enjoyed a convivial drink but called for moderation, writing in *Poor Richard's Almanac* "nothing is more like a fool than a drunken man."

Franklin published "The Drinkers Dictionary" in the *Pennsylvania Gazette* in 1737. He included 228 different terms for "drunk." Franklin indicated these terms were "gather'd wholly from the modern Tavern-Conversation of Tiplers." Perhaps Ben observed "tipplers" enjoying too many Coow Woows at the Wayside Inn.

Here is a small excerpt:

- ♦ A cup too much
- ♦ Afflicted
- ♦ As dizzy as a goose
- ♦ Been among the Philistines
- ♦ Been at Barbadoes
- ♦ Been to a funeral
- ♦ Buzzey
- ♦ Cherubimical
- ♦ Clips the King's English
- ♦ Crump footed
- ♦ Drunk as a wheelbarrow
- ♦ Going to Jerusalem
- ♦ Half way to Concord
- ♦ He's had a thump over the head with Sampson's jawbone
- ♦ He carries too much sail
- ♦ His shoe pinches him
- ♦ In the sudds
- ♦ Jocular
- ♦ Loaded his cart
- ♦ Lost his rudder
- ♦ Moon-ey'd
- ♦ Owes no man a farthing
- ♦ Raised his monuments
- ♦ Seen a flock of moons
- ♦ Soak'd
- ♦ Spoke with his friend
- ♦ Topsey turvey
- ♦ The King is his cousin

For the complete list, visit the National Archives website:
founders.archives.gov/documents/Franklin/01-02-02-0029

Incubators for Independence

Colonial Taverns of the Revolution—Part III

On July 4, 2026, our nation will commemorate and celebrate the 250th anniversary of the signing of the Declaration of Independence. In the previous two issues of Flagon & Trencher News, we profiled colonial taverns that played a role in the American War of Independence.

Taverns of the American Revolution by Adrian Covert is a wonderful resource on the history of colonial taverns during the Revolution. The following taverns and inns saw history unfold at their doorstep—and most still offer a cold pint and a fine meal.

Colonial Inn

Established 1716, Concord MA concordscolonialinn.com



The Colonial Inn's original structure was built in 1716 as a private residence. In 1775, Dr. Timothy Minot used the building as his home and medical office. One of the inn's original buildings was used as a storehouse for arms and provisions leading up to the Revolutionary War. When the British came to seize and destroy the supplies, the Minutemen met them at the North Bridge on April 19 for the first battle of the American Revolution.

Minot's house and two adjacent buildings were converted to a tavern in 1889. Today the inn provides colonial era-inspired dining, lodging, and two distinct taprooms—about a half-mile from historic North Bridge. The inn hosted the 1992 F&T annual meeting.

Munroe Tavern

Established 1735, Lexington MA

lexingtonhistory.org/munroe-tavern



Built in 1735, the tavern was a popular destination for travelers heading west from Boston. William Munro acquired the tavern in 1770 from John Buckman, who owned the nearby Buckman tavern. The tavern's location ensured it would have a prominent role during the battles of Lexington and Concord in 1775.

Following the early morning battle on the Lexington Green, British Colonel Francis Smith and his troops marched west to Concord where they seized and destroyed militia provisions (including those stored at the Colonial Inn). Following a bloody skirmish at North Bridge, Smith and his troops made a hasty retreat back to Lexington. The Munroe Tavern was commandeered by the British and served as a military hospital. Years later, on November 5, 1789, George Washington dined at the Munroe during his presidential tour of New England.

The tavern remained in the Munroe family until 1911, when the building was acquired by the Lexington Historical Society. Today, it is maintained as a history museum and boasts a well-preserved taproom and authentic furnishings. Downstairs, the tavern illustrates the British perspective of the day's events. Upstairs, the focus shifts to what it was like to have a family home taken over by enemy soldiers.

Publick House Historic Inn

Established 1771, Sturbridge MA publickhouse.com/

Ebenezer Crafts was the son of a Royal Navy Captain. He graduated with a degree in theology from Yale and soon joined the Massachusetts militia where he rose to the rank of colonel. Ebenezer and his family moved into a home he won in a game of cards and he quickly expanded the structure. Crafts' Tavern opened for business in the fall of 1771 as a gathering place for citizens of Sturbridge and weary travelers along the Boston Post Road.



Ebenezer also operated a general store and provided postal services. Each week, he travelled to and from Boston as a mail courier. He also brought updates on the escalating hostility toward the Crown. As a colonel in the local militia, Crafts drilled and outfitted soldiers on the nearby Sturbridge Common. Following the Battles of Lexington and Concord, he organized a company of cavalrymen to serve at the siege of Boston.

Crafts sold the inn after the war and moved to Vermont where he established the town of Craftsbury. The tavern became the Publick House in the 1960s. Careful restorations have preserved original features such as the massive six-foot-tall fireplace, low beam ceilings, and creaky floorboards. Overnight accommodations are available, and a variety of traditional food and drinks are served in Ebenezer's Tavern.

Gadsby's Tavern

Established 1785, Alexandria VA gadsbystavernrestaurant.com

In 1785 John Wise built a tavern in Alexandria, just across the Potomac River from what would become Washington, DC. Initially known as the City Tavern in 1792, Wise expanded the tavern and leased the building to Englishman John Gadsby. Gadsby was the tavernkeeper until 1808, during which time the tavern

played host to a variety of founding fathers including George Washington, Thomas Jefferson, John Adams, James Madison, the Marquis de Lafayette, and James Monroe.



While the tavern was founded after 1776, George Washington was a regular customer during his Presidency along with a notable list of founding fathers. Threatened with demolition in the early 20th century, the buildings were saved and preserved by the American Legion. Today, the City of Alexandria continues their preservation and interpretation through Gadsby's Tavern Museum. The tavern serves breakfast, lunch, and dinner. Gadsby's hosted the F&T Annual Meeting in 2009.

Captain Daniel Packer Inne

Established 1756, Mystic CT danielpacker.com



Retired square-rigger captain Daniel Packer purchased a plot of land on Connecticut's Mystic River in 1754 and two years later he opened the inn that still bears his name. The inn's location between New York and Boston and its rope ferry service across the river resulted in a brisk business.

Daniel Packer served in the American Revolution as a captain and continued to operate the inn through the 1820s. The inn remained in the Packer family until 1979. The inn has undergone an extensive renovation, but many details from 1756 survive. The original fireplaces, mantles, beams, and other structural details have been preserved. The inn serves lunch and dinner daily.

Hitchcock Tavern

Established 1760, West Brookfield MA

hitchcocktavern.com

David Hitchcock built a two-story tavern in West Brookfield in 1760. He was a leading local patriot during the Revolution and was appointed a captain in the militia by Gov. John Hancock.

The tavern's location on the Olde Bay Road between Boston and Albany made it a popular destination for travelers. George Washington's diary confirms he dined and spent the night at the tavern on October 22, 1789. John Adams mentions his 1796 stay in a letter to his wife

Origin of "Bar"

The bar we think of today is typically a narrow countertop stretching down the length of a room where drinks are served. This layout is more typical of a nineteenth century saloon than a colonial tavern. A "bar" in colonial America was known to our ancestors as the tavern taproom.



rail as he enjoyed a pint of ale.

Taproom bar rail circa 1755, Mabie's Tavern, Tappan NY. George Washington was a regular at this tavern, now known as the Old '76 House. The General may have leaned against this

A taproom typically consisted of a restaurant-style arrangement of tables and chairs centered around a fireplace. Men, and sometimes women, would socialize, play cards, smoke pipes, and discuss business and politics.



Abigail. Daniel Shays stayed at the tavern before he infamously launched Shays rebellion and the Marquis de Lafayette visited in 1824.

The tavern has seen many owners over its 250-year history. Fortunately, much of the original structure has been preserved, including the original fireplace, floorboards, and moldings. The tavern serves lunch and dinner and offers 21 guest rooms for overnight guests.

Such activities were always accompanied by flagons of beer, cider, rum, or whiskey.

The "bar" where flagons and alcohol were stored was often squeezed into a corner. When the tavernkeeper stepped away from the taproom, he or she would protect the liquor from unscrupulous patrons by lowering a hinged barrier from the ceiling and locking it to the countertop.

Together, the barrier and its design—consisting of evenly spaced bars reminiscent of a prison window—are thought to be the origins of the term "bar." Many of America's surviving colonial taverns still have these "bars" hinged to the ceiling.

A "cage bar" at the Michie Tavern in Charlottesville VA, circa 1784. The barrier on the ceiling was locked to the countertop to secure valuables from greedy patrons.



Did you know...



Many Presidents and First Ladies are descended from Colonial Taverners and Innkeepers. This means that if those Presidents and First Ladies are descended from **your** Taverner or Innkeeper ancestor, you are related to that President or First Lady, and therefore qualify for membership in **The Hereditary Order of the Families of the Presidents and First Ladies of America**. If you are interested in joining this excellent society, please contact Alexander Bannerman (the Secretary of Registry) for an application and more information. Phone 304-346-6646, or e-mail HOFPFLA@gmail.com. You also may wish to visit the society's webpage at www.presidentsandfirstladies.org to find considerable information about the Order and its mission. A list of some of the Taverner and Innkeeper ancestors of various Presidents and First Ladies appears below.

Taverner/Innkeeper Ancestors* of Presidents and First Ladies

Caleb Abell	John Charles	Thomas Gardner	Thomas Newhall	William Trask (Jr.)
Robert Abell	Caleb Church	Nicholas Danforth	George Norton	Maria de Trieux
Robert Andrews	Jonathan Clapp	Stephen Goodyear	John Parmenter	Robert Tuck(e)
Robert Ashley	Henry Cobb	Edmund Greenleaf	Corn. Joseph Parsons	Lucas Vanderburgh
Jonathan Bacon	Richard Cocke	John Hathaway	Jan Peeck	Jonathan Wade
John Baker	Tristram Coffin	Capt. John Heard	David Pulsipher	Cornelius Waldo
Edward Bangs	James Cole (Jr.)	Capt. John Johnson	Daniel Rindge	Samuel Walker
John Bartlett	Christopher Comstock	John Larkin	John Sanborn (Jr.)	Thomas Walker
John Bayless	Thomas Cornell	Thomas Lewis	John Severance	George Walton
Samuel Bigelow	Hugh Drury	Francis Littlefield (the elder)	James Shields	William Wardwell
John Bissell	Walter Fairfield	Hugh March	Dionis Stevens	Richard Waters
Jan Cornelis Buys		Jean Marot		Dr. Henry Woodward

* An exhaustive list appears on F&T's website.

We recognize kinship (direct descent OR collateral kinship, including cousins, aunts and uncles) to any of the 145 men who collectively signed the Articles of Association (1774), the Declaration of Independence (1776), the Articles of Confederation (1781), or the US Constitution (1787-89). Many may not even realize they are related to one or more of these Founding Fathers. Membership is open to adults (18+). For more information and our application (with instructions), visit our website. The instructions are especially useful in answering other questions.

www.FreedomSigners.org

If you still have questions after exploring the website and reviewing the instructions, feel free to direct them to.

e-mail: FreedomSignersGenealogist@gmail.com

We look forward to welcoming you!



If you can establish kinship in any degree (direct-descent or cousinship, including uncles and aunts) to any Justice of the Supreme Court of the United States of America through a common ancestor who was living in or after the year 1550, you are welcome to apply for membership in **The IX**. Membership is open to all adults 18+ years of age. For an application and instructions, visit our website:

www.TheIXSociety.org

E-mail any questions to the Registrar: TheIXRegistrar@gmail.com