

# FLAGON & TRENCHER NEWS

A PUBLICATION OF THE SOCIETY

APRIL 2026

## Message from the Taverner

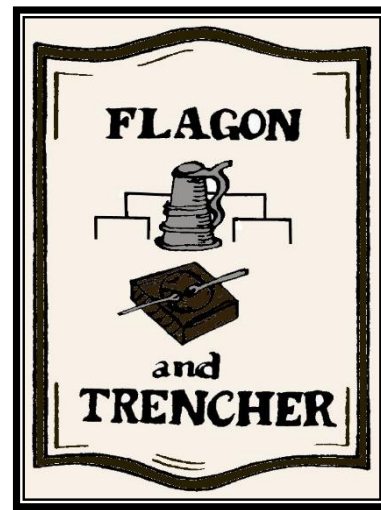
Greetings! This year brings some changes to the Society's governance, chiefly with regard to my numerous roles. As you may know, I have held the chief executive office in this Society for 24 years. Despite assembling a new Board in 2024, I have continued to occupy that office, while also serving as Keeper of the Tavern Records (the Registrar), and Webmaster. Prior to reorganization two years ago, I was holding *every* office, save that of the Scribe (Secretary). Assembling a new Board enabled me to reduce my workload to some extent. Continuing, now, to move further in that direction, I recently resigned my position as Keeper of the Tavern Records and appointed Jane Power to that post. Though she currently also serves as Minder of the Ps and Qs (Treasurer), this combination of offices makes sense, as the Keeper receives the dues and fees checks – now comprising about 95% of the Society's income.

Last year, our Mine Host (Vice President) resigned his position for personal reasons, making the position open once again. Though I assumed that role this year for the sake of efficiency, it is most sensible to appoint a capable volunteer to fill the position for the remainder of the term (until June 2029). I renew my plea to the membership for a volunteer to serve as the Mine Host. The candidate should have some experience in planning annual meetings – a task that needs not be especially daunting and does not require an inordinate amount of time. There is no “automatic” movement into the office of Taverner at election time, so one's commitment to the office of Mine Host is only for that office and only for the remainder of the term. Please contact me by email – [TavernRecordsKeeper@gmail.com](mailto:TavernRecordsKeeper@gmail.com) – or by phone (304-346-6646) if you are interested in serving.

Should you wish or need to be in touch with our new Keeper of the Tavern Records, **PLEASE NOTE** that the **new email address** for this purpose is [FlagonAndTrencher@aol.com](mailto:FlagonAndTrencher@aol.com). I will retain the old address, as switching ownership of Gmail accounts has proven to be frustratingly difficult, even for computer savvy people (like me).

I will endeavor to finish reviewing all applications currently in my possession. Submission of applications from this point forward, including supplemental applications, must go to Jane for processing. Please be patient during the transition. There is much to hand over for that office, and I continue to be extremely backlogged in my work for this and other societies.

Our Editor (of Flagon & Trencher News), Pete Williamson, continues to produce a top-notch publication for all of us to enjoy. Please make a point of contacting him to express your appreciation for his work. Our website continues to see improvements and additions. Members will note that the contents of the Taverner booklets have been uploaded for all to enjoy, be they members or prospective members. Perhaps your ancestor has been treated in a biography. If not, and you  
*(continued on Page 2)*



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# 2026 ANNUAL F&T MEETING

Date: Saturday, June 13, 2026  
Time: 11:30am-3pm  
Price: \$30 per person  
Location: The Old Talbott Tavern  
107 West Stephen Foster Avenue  
Bardstown, KY 40004  
502-348-3494  
[www.TalbottTavern.com](http://www.TalbottTavern.com)

## Program:

11:30 am Reception, cash bar will be available  
12:00 pm F&T annual business meeting  
12:30 pm History of the Talbott Tavern  
1:00 pm Lunch

A plated luncheon will be served. The following entrée options are available:

- **Hot Brown** – A Kentucky tradition! Smoked turkey and sugar-cured baked ham on toast points, smothered with Mornay cheese sauce and melted cheddar, and topped with bacon and tomatoes.
- **Bourbon BBQ Pork** – Slow-cooked pork, mixed with homemade BBQ sauce. Served with fries.
- **Fried Catfish** – Deep-fried catfish fillet. Served with fries and slaw.
- **Vegetarian Plate** – Chef's selection of grilled vegetables on a bed of rice pilaf, topped with house-made herbed cream cheese.

All entrées include dessert (vanilla ice-cream and berries) and non-alcoholic beverage. **Please select one entrée per person and indicate your preference on the registration form on page 8.**

Please note: Reservations for the 2026 Flagon & Trencher Annual Meeting must be postmarked by May 30, 2026. If you have questions, please e-mail: [TavernRecordsKeeper@gmail.com](mailto:TavernRecordsKeeper@gmail.com)

Bardstown will be a popular overnight destination during National Bourbon Week (June 14-21). We suggest making lodging reservations as soon as possible. For lodging options, please visit [www.visitbardstown.com](http://www.visitbardstown.com) and click on “places to stay”.

We look forward to greeting new members and old friends at the Old Talbott Tavern on June 13!

## Bardstown and Bourbon

Bardstown KY is the self-proclaimed “Bourbon Capital of the World”. Eleven bourbon distilleries are located within a short drive of Court Square. Bourbon tours and tastings abound—if you haven’t tasted bourbon, this is the place to try it.

The Old Talbott Inn claims to have the world’s oldest bourbon bar. Over 200 different bourbons are available and the knowledgeable staff can provide recommendations and prepare the perfect cocktail.

A suggested list of bourbon distilleries in Bardstown with tasting rooms and tours includes:

- Barton 1792
- Four Roses
- Heaven Hill
- Lux Row
- Maker’s Mark
- Willett

## Message from the Taverner

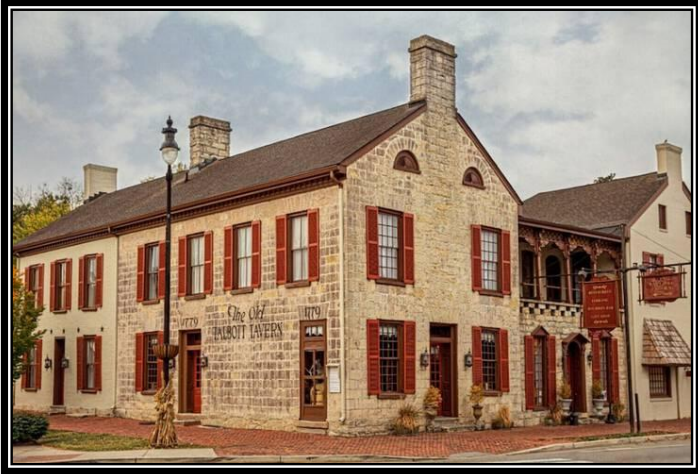
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would like to prepare one, the procedure for submissions is also on the website. Our Editor (of Biographies), Ann Blomquist, expects to be able to prepare one biography about every six months, schedule permitting.

Included elsewhere in this Issue are the arrangements for this year’s Annual Meeting. We will gather on June 13 this year, and for the first time in the great state of Kentucky! I look forward to seeing many of you and your guests at this year’s function. Be safe and stay well!

– Alex Bannerman, Taverner

# FLAGON & TRENCHER ANNUAL MEETING



Talbott Tavern, Bardstown, KY

Former guests at the inn include music giant Stephen Foster, John Fitch (who built and operated the first functional steamboat in the United States), Andrew Jackson, William Henry Harrison, General George Rogers Clark, and even Abraham Lincoln at the age of five. Adding to its remarkable history are the legendary bullet holes found in the inn's walls, said to have been left behind by a drunken Jesse James who hallucinated birds moving in the painted murals. In the 1820s, a local newspaper advertised the facility, noting it was "one of the largest, best constructed, and most convenient hotels in [Bardstown], it's stable corresponding in size and convenience."

For the first time in the Society's 64-year history, we will be gathering on Saturday, June 13, for lunch and fellowship in the great state of Kentucky! Our venue is The Old Talbott Tavern, established in 1779.

This early American stone structure was built in 1779 and has been referred to as the "oldest Western stagecoach stop in America." Its architectural elements are fashioned after the style of the Warwickshire inns in England. Over its lifetime, it has been known by several names, and today it is considered one of the oldest buildings in town.



The tavern's hand-painted murals discovered in 1927, possibly painted by members of King Louis Phillippe's party from France.



Talbott Tavern interior

## *Talbott Tavern, Bardstown, KY*

The beautifully appointed period dining rooms make for a wonderful atmosphere designed to transport guests to a simpler, albeit rugged, time. Because of an electrical fire that damaged the upstairs, the facility was briefly closed for repairs and restoration from March 1998 until November 1999.

The Tavern building itself boasts six period-designed accommodations, including the Lincoln Suite, the Jesse James Room, and the Daniel Boone Room. These rooms may be available for our stay, subject to the Inn's other reservations. However, other accommodations may be found at Jailer's Inn (next door to the Talbott), Bourbon Ball Inn (two blocks away), or at several chain hotels, including Holiday Inn Express, Fairfield Inn, and LaQuinta, all within 3-5 miles.

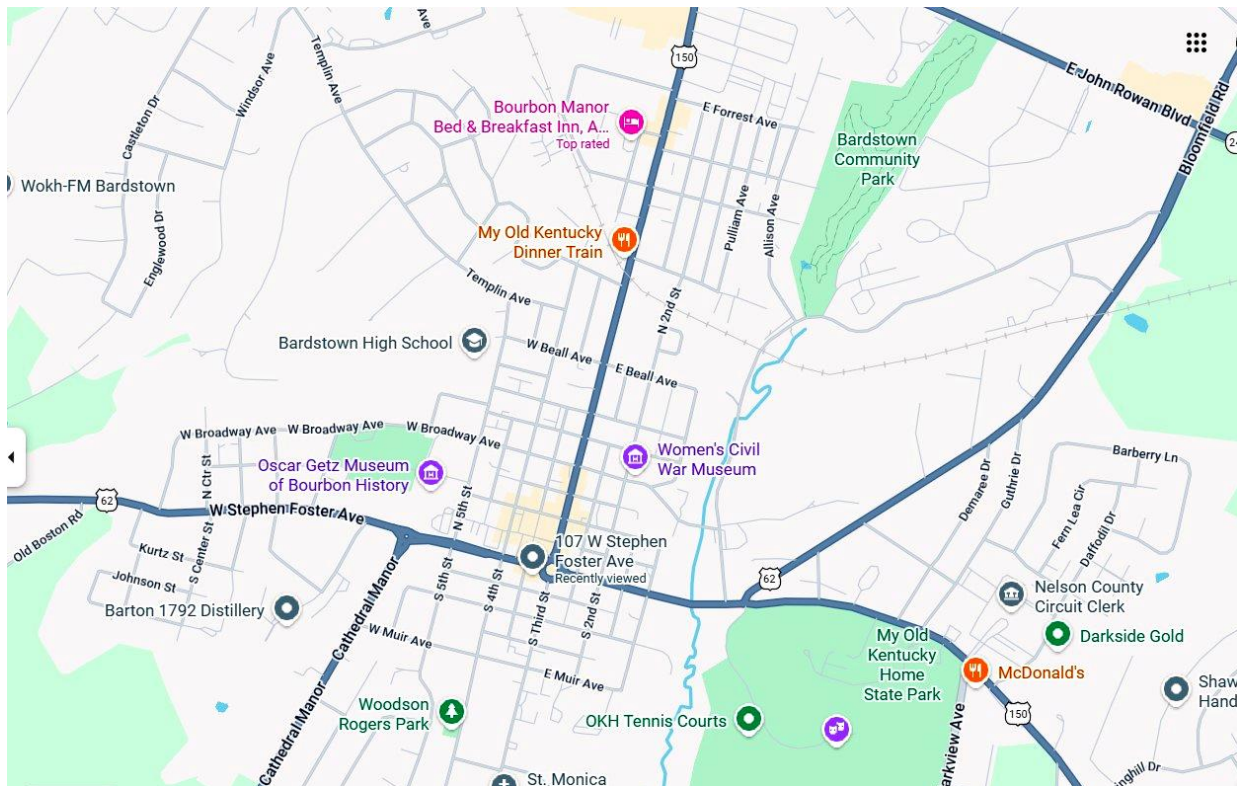
Local events include The Stephen Foster Story, a theatrical production opening on June 13. There is a pre-show, kid-friendly event to celebrate the opening of this Broadway-quality production.

Other local events occurring during the weekend of our function include National Bourbon Week Kickoff on Sunday, June 14 (National Bourbon Day), the day after our luncheon. There will be live music, distillery tastings, local culinary specials, and more. Details and tickets can be found at [www.NationalBourbonWeek.com](http://www.NationalBourbonWeek.com).

Bardstown is located approximately 40 miles from Louisville (about a 45-minute drive). The Kentucky Derby Museum is open on Sundays. The Old Louisville Ghost Tour (recommended by the New York Times) is also open. Admission fees may apply.

Lexington is approximately 60 miles from Bardstown (about a 1-hour drive). Several events are also taking place there during the weekend. Admission fees may apply.

The Old Talbott Tavern is located at 107 West Stephen Foster Avenue, Bardstown, KY 40004. Telephone 502-348-3494. Webpage is [www.TalbottTavern.com](http://www.TalbottTavern.com) (note the three Ts *together* in the address). The webpage provides a map, as well as virtual views of the Tavern and its surroundings to make its location easy to find.



***The Old Talbott Tavern***  
***107 West Stephen Foster Avenue, Bardstown, KY 40004***  
***502-348-3494 [www.TalbottTavern.com](http://www.TalbottTavern.com)***

# “A Meet and Suitable Person”

*The following is an excerpt from “A Meet and Suitable Person: Tavernkeeping in Old Hampton NH 1638-1783” by Cheryl A. Lassiter.*

Colonial taverns (called ordinaries until the early 1700s) were indispensable civic institutions. Not only did they provide much-needed spirits, they were the center of social life and essential to the proper functioning of early towns. Strategically positioned within a day’s travel from one another, taverns made a trip from Hampton, NH, to Boston a bit less treacherous by offering weary travelers daily respites with food, lodging, and liquid refreshment.

Taverns were subject to close regulation. Tavernkeepers had to post a bond, buy a license, and gain yearly approval from the town selectmen and the courts. They could be fined for allowing gambling, dancing, smoking outside a private room, “rude” singing, and excess “tippling” in their houses. Tavernkeepers were required to hang a sign outside the door so travelers could find the tavern easily. Failure to abide by the laws could mean not only a fine, but refusal of the town’s selectmen to approve, or the court to renew, the tavern license.

It was therefore desirable that tavernkeepers be “meet and suitable” persons—meaning those who could be trusted to maintain good order in their houses and to keep the poorer inhabitants from becoming objects of charity by drinking away their livelihoods in the tavern. It was illegal for tavernkeepers to extend credit to patrons. The courts also made drunkenness a crime—serial offenders could earn a visit to the whipping post.

The tavern and meeting-house were never far from one another. Meeting-houses doubled as courthouses, and taverns were important to the quarterly sitting of the court. Depending on the caseload, court sessions could last for several weeks. Out-of-town court officials, jurors, plaintiffs, defendants, witnesses, their horses, and servants all would need to be accommodated with food, drink, and lodging, collectively known as “entertainment.”

The local public houses of entertainment were kept in private homes and provided “strangers” (travelers) with nightly entertainment. In the days before newspapers and regular mail delivery, the arrival of strangers at the tavern was an event of real importance to the town. Men would often gather there to welcome and converse with the visitors. It was one of the ways news was propagated through the colonies.

Moses and Mary Carr Leavitt were selling alcohol without a license in Hampton, NH, by 1703. Moses’s cousin, Joshua Wingate, operated a fully licensed tavern in Hampton. Joshua didn’t like competition (especially from a family member) and he reported his cousin’s illegal activity. A few years later, Moses and Mary were deemed “meet and suitable persons” and were granted a license to keep a tavern. The business grew and they built a larger tavern in 1733 that survives as an office building. Tavern continued to be the Leavitt family business for over 150 years.

In the early 1800s, Moses and Mary’s descendant John Leavett was a tavernkeeper in Chichester, near Concord, NH. A famous folk-art illustration depicts an 1825 visit by the Marquis de Lafayette to his tavern.

*Below left: The 1733 Widow Mary Leavitt House, Hampton NH. Below right: “Interior of John Leavitt’s Tavern,” Marquis de Lafayette on right. Courtesy of The American Folk Art Museum, New York.*



# Kentucky Bourbon

## Bourbon's Beginnings

Whiskey has been distilled in Kentucky since before it was a state. Early settlers came from Virginia, Pennsylvania, and North Carolina where domestic distilled spirits were produced on large plantations and small farms. In Kentucky, they found a region particularly well adapted for its production.



Some of the earliest whiskey distilled in Kentucky was produced in Bourbon County. Located in the Bluegrass Region of the state, the county proved especially well suited for growing corn, the major ingredient in whiskey. Corn and other grain ingredients such as wheat, barley, or rye were combined with

the fresh water produced by local limestone springs and placed in barrels for storage.

Early 19th century Kentucky distillers produced their whiskey for both home use and market consumption. Bourbon County distiller Jacob Spears and his partner Samuel Williams marketed their particular brand as “Best Old Whiskey.” By the middle of the 19<sup>th</sup> century, bourbon was a nationally recognized type of whiskey.

By the late 1800s, Kentucky was the leading producer of bourbon in the nation. At that time, federal law established standards for aging and manufacturing processes. In 1964 Congress recognized bourbon to be a distinctly American product. Whiskey made outside of the United States could not be legally called “bourbon.” While any state can produce bourbon, more than 95% of the country’s bourbon is made in Kentucky.

## Bourbon 101: A Guide to Kentucky’s Signature Spirit

All bourbon is whiskey, but not all whiskey is bourbon. Whiskey is a spirit distilled from a fermented grain mash—wheat, rye, barley, and corn—and aged in wooden barrels. The most popular form of American whiskey is bourbon.

Bourbon must be distilled from a mixture of ingredients containing at least 51% corn. Many bourbon distillers use a mash bill made with more than 51% corn, but to be classified as bourbon, it cannot have less than 51%.

Bourbon must be aged in new, charred oak barrels for a minimum of two years. After the charring process, oak produces caramelized wood sugars that leach into the liquid over time, adding depth to the bourbon.

Finally, the alcohol content or “proof” is regulated. Bourbon can’t be distilled to a proof higher than 160 or lower than 80.

## COLONIAL COCKTAILS

### The Old Fashioned

*Willett Distillery, Bardstown KY*

The Old Fashioned is one of the oldest cocktails. Louisville, Kentucky, claims to be the birthplace of the Old Fashioned, though its origins are hotly debated. There may be as many variations for this cocktail as there are mixologists. The traditional cocktail is made with bourbon or rye, bitters, sugar, and an orange twist.

To commemorate National Bourbon Week and the 2026 F&T Annual Meeting in Kentucky, it seems fitting to use the Old Fashioned recipe from the Willett Distillery in Bardstown.

#### Ingredients

- 2 oz. bourbon (Willett recommends Old Bardstown 90 Proof)
- 3/8 oz. simple syrup
- 1-2 dashes Angostura bitters
- Orange twist to garnish

#### Directions

1. Add ingredients over ice (cubes, never crushed) and stir 4 to 5 times to incorporate ingredients.
2. Garnish with orange twist.

# *Incubators for Independence*

## **Colonial Taverns of the Revolution (part IV)**

Colonial taverns helped fan the fires of rebellion leading up to the American Revolution. The town meeting-house or church provided a platform where the concepts of independence were often incorporated into the sermon.

Taverns were often located near (or adjacent to) the meeting-house. They were a convenient place to meet, discuss, and debate revolutionary ideas. An alcoholic beverage or two made for lively conversation. British commanders apparently enjoyed taverns, as they frequently commandeered the local inn for their headquarters during the Revolution.

### **Wright Tavern**

*Established 1747, Concord MA [wrighttavern.org](http://wrighttavern.org)*



*First Parish Church and the Wright Tavern, Concord MA.*

The tavern has remained fundamentally unchanged since Amos Wright was the tavernkeeper in 1776. The tavern is famous for two significant events leading up to the Revolutionary War.

In October 1774, the Massachusetts General Council met in Concord and reformed itself into the First Massachusetts Provincial Congress in response to punitive actions taken by the British government after the Boston Tea Party. Meetings were held in the meeting-house (now First Parish in Concord) and also at the Wright Tavern. The tavern provided legislators with food and drink during their sessions in Concord.

Early in the morning of April 19, 1775, Dr. Samuel Prescott arrived in Concord, having just escaped capture by the British while riding with Paul Revere. Over 150 minutemen and militia met in and around the Wright Tavern as they prepared for the impending military action against the British.

Later that day British officers used the Wright Tavern as their headquarters during the battle at North Bridge in Concord. Local folklore suggests the British officers depleted Mr. Wright's supply of brandy during their brief visit. It's assumed their bar tab remains unpaid.

The tavern was converted to office space in the mid-twentieth century by its current owner, the First Parish Church of Concord. The tavern no longer serves food or beverages. Visitors are welcome and tours of the museum are offered Friday-Sunday.

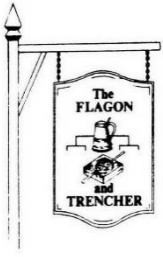
### **Mill Street Hotel & Tavern**

*Established 1723, Mount Holly NJ*



The Three Tun Tavern first opened its doors in 1723. The name implies the tavern was permitted to store up to three tons (about 750 gallons) of liquor.

Following the Declaration of Independence, the British seized New York City and pushed Washington's army across the Delaware River and into Pennsylvania. British and Hessian troops established defenses in Trenton and Mount Holly. British commanders used the Mill Street Hotel as their headquarters. The tavern doesn't have a website but is still a local watering hole.



## Flagon and Trencher

Alexander Bannerman  
1716 Bigley Avenue  
Charleston, WV 25302-3938

**ADDRESS SERVICE REQUESTED**

Visit us on the internet at  
[www.flagonandtrencher.org](http://www.flagonandtrencher.org)

## Reservation Form – 2026 Annual Meeting

Please reserve \_\_\_\_\_ places for me at the 2026 Annual Meeting of Flagon & Trencher.

Please select one lunch entrée per attendee (see entrée descriptions on page 2 and indicate quantity below):

**Kentucky Hot Brown (# of people) \_\_\_\_\_ Fried Catfish (# of people) \_\_\_\_\_**  
**Bourbon BBQ Pork (# of people) \_\_\_\_\_ Vegetarian Plate (# of people) \_\_\_\_\_**

Enclosed is my check, payable to “Flagon & Trencher” in the amount of \$\_\_\_\_\_ (\$30 per person)

**Please note: Reservations must be postmarked by May 30, 2026**

**Cancellations will not be honored after June 1, 2026**

If you have questions, please e-mail: [TavernRecordsKeeper@gmail.com](mailto:TavernRecordsKeeper@gmail.com)

**Mail this reservation form and your check PAYABLE TO “FLAGON & TRENCHER” to:**

Jane R. Power, Treasurer  
6872 N President George Bush Hwy, #2203  
Garland, TX 75044-3981

Name \_\_\_\_\_

Name of Guest(s) \_\_\_\_\_

Address \_\_\_\_\_

Telephone \_\_\_\_\_ E-mail \_\_\_\_\_