

FLAGON & TRENCHER NEWS

A PUBLICATION OF THE SOCIETY
OCTOBER 2026

Message from the Taverner

Greetings! What a busy year this has been. Many of us met in Bardstown, Kentucky for the 2026 Flagon & Trencher Annual Meeting—our first meeting in the Bluegrass State. The following pages contain photos and officer reports from the meeting. Our Society continues to flourish. This newsletter includes 20 new members of the class of 2025 and over 30 new member applications have been approved for the class of 2026. Sadly, we lost several members over the past few years, and they also are listed in the newsletter.

Planning will begin shortly for the 2027 annual meeting. The Society is still actively seeking a volunteer to serve as 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 – or by phone (304-346-6646) if you are interested in serving.

The F&T website has received several important updates. Taverner biographies that previously were published in booklet form are now on the website and available for free download. In addition, our newsletter is also available for download on the website. After serving as the Society’s Keeper of the Tavern Records for many years, I am grateful to Jane Power for volunteering to perform this important function. Please join me in thanking our volunteer team of officers for their service. The Society does not run on autopilot and without their efforts, Flagon & Trencher would not exist as we know it. Be safe, stay well.

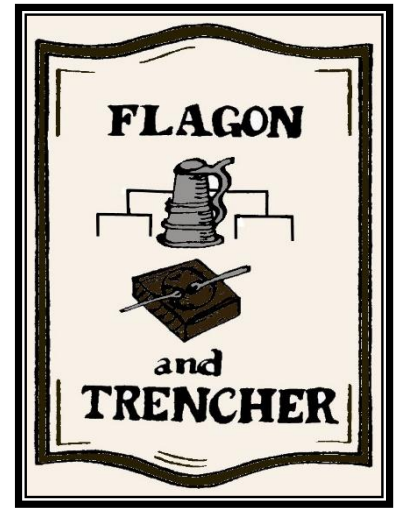
– Alex Bannerman, Taverner

Editor’s Musings

Welcome to the October 2026 newsletter! This issue includes a report on the annual meeting, meeting minutes, and treasurer’s report. The ever-popular tavern recipes return along with a few historic beverages for your holiday parties. President John Adams was a big fan of this issue’s Colonial Cocktail. He also wrote an account of his visit to a colonial tavern where the cocktail may have been over served, see page 8.

F&T member Kathleen Wooster submitted notes on her ancestor’s tavern in Pennsylvania, see Tales from the Tavern on page 6. Please email me with anecdotes and stories of your tavernkeeper ancestors, their taverns, and historic taverns you have visited and we will include them in the newsletter as space permits. Happy holidays!

– Pete Williamson, Editor and Colonial Tavern Connoisseur



FLAGON & TRENCHER (Founded 1962)

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WEBMASTER

FLAGON & TRENCHER ANNUAL MEETING

The 2026 Annual Meeting was held at the Old Talbott Tavern in Bardstown, Kentucky. Society members enjoyed a visit to a colonial tavern, meeting fellow members, and a fine luncheon.



The Old Talbott was built in 1779 and has played host to a variety of distinguished (and infamous) guests over the years. Innkeeper John Kelley and his family have owned the historic inn since 1968. Mr. Kelley regaled F&T members with anecdotes of the inn and its illustrious visitors including Abraham Lincoln, Stephen Foster, and Jesse James.



Innkeeper John Kelley.

Kentucky is famous for its bourbon and Bardstown is Kentucky's Bourbon Capital. The Old Talbott claims to have the oldest bourbon bar in America. With over 250

bourbons available and an extensive food menu, F&T members were treated to a memorable meeting at the Talbott Tavern. A drawing was held for tickets to a distillery tour and bourbon tasting at the nearby Willett Distillery. F&T member Kathleen Wooster and her husband Spence won the prize.



Alex Bannerman and Pete Williamson present Kathleen and Spence Wooster with tickets to a tour and bourbon tasting at the Willett Distillery.

Kathleen reported she and her husband Spence thoroughly enjoyed the tour and were able to taste several award-winning Willett bourbons. Kathleen's ancestor was the tavernkeeper of the Rising Sun Tavern in Pennsylvania. See "Tales of the Tavern" on page 6 for more about the Rising Sun Tavern.



Annual Meeting Minutes*

Taverner Alexander Bannerman called the meeting to order at 12:15 p.m. EDT.

The meeting was held at the Talbott Inn in Bardstown, Kentucky. Parson Pro Tem Sunny Hayes gave the Invocation. Secretary Pro Tem Karen Wills will take the minutes. The Pledge of Allegiance was led by Jane Schleinzer.

Bannerman introduced himself and stated there were 40 members and guests present today. Reading of the minutes from the 2025 meeting was foregone, as they were published in the October 2025 *Flagon and Trencher News*.



There was no old business. Reports were then given, as follows:

Bannerman reported that he retired from the office of the Keeper of the Tavern Records during the past year after reviewing and approving all pending applications. He appointed Jane Routt Power as the new Keeper of the Tavern Records, as this replacement is occurring mid-term. In addition, Jane serves as Keeper of the Purse (Treasurer). The webpage has been updated to reflect this change along with the instructions for new applications.

Bannerman urged members and prospective members to consult the webpage for any news concerning the Society as well as answers to any questions concerning membership. If there are any questions about Taverners or

Innkeepers in general, please contact the new Keeper, Jane Power.

Bannerman stated the lists of qualifying Taverners and Innkeepers are updated and uploaded as time permits. He asked people to contact him if they are interested in contributing to enlarging these lists.

Keeper of the Purse (Treasurer) Jane Power gave her report stating she had posted the 990-N e-postcard which has been accepted. She then gave the financial report.

Taverner Bannerman gave his final report as Keeper of the Tavern Records. The total new members from January 1 – December 31, 2025, are 20. The remaining new member applications approved this year, January 1 – May 15, 2026 are 29. The total number of new members since our meeting last year is 36, a normal increase for this Society. A report of the 2025 Members, as well as any deaths of which the Society has been made aware, will appear in the next *Flagon and Trencher News*.

Crier Pete Williamson was introduced. Bannerman thanked him for his most excellent publication and asked those present to thank him for his outstanding work on behalf of all of us. Williamson spoke briefly and asked everyone to let him know of any email address updates. He also reminded everyone that the Fall *Flagon and Trencher News* is emailed and the April issue is mailed by post.

Members were reminded that Taverner biographies do not go in the newsletter and are for posting on the website. All Taverner biographies that previously were made available in booklet form are now on the website and available for free download. Bannerman noted the booklets are no longer being offered due to the ever-increasing costs of printing, packaging, and postage. He further noted that our Biographies Editor, Ann Blomquist, hopes to produce at least one biography (and possibly more) each year, for posting.

The meeting recessed at 12:40 p.m., and lunch was served. The meeting resumed at 1:18 p.m. for the program. Bannerman introduced our speaker, the owner of the Talbott Tavern, John Kelley, who gave a wonderful PowerPoint presentation on the history of Talbott Tavern.

* Redacted for privacy issues.

Annual Meeting Minutes

(continued from Page 3)

Bannerman reminded everyone our new bylaws from 2025 extended the qualifying period to the end of the American Revolution in 1783. Previously, the bylaws specified a date of 1776. In addition to opening the door to more new memberships, this also allows for taverns and inns to qualify if they were established by December 31, 1783.



Turning to Society traditions, inquiries were made of who traveled the greatest and least distances, and who had birthdays or anniversaries. There were two birthdays and an anniversary. The attendees from farthest away were from California, and the nearest from Kentucky.

The Crier donated two tickets for today's Bourbon Tour, which were raffled. The traditional toasts were given: Bannerman toasted taverner Col. Andrew Hynes, who established The Hynes House (now the Talbott Tavern), for his hospitality and contribution to American history. Also toasted separately were all of our tavern-keeper and innkeeper ancestors, George Washington, and all of the Presidents of the United States.

After noting other events occurring today in town for those wishing to remain in town, with no further business to be conducted, Bannerman called on Parson Pro Tem Sunny Hayes to give the Benediction. Bannerman thanked everyone for coming and noted the information for the 2027 meeting will be communicated as soon as available.

The meeting adjourned at 1:52 p.m.

Karen M. Wills, Secretary Pro Tem

Colonial Cookbooks

Food and dining were integral to social life in the 18th century, particularly among the upper class. The gentry demonstrated their wealth and status through the table spread, and multi-course meals could last for hours. Cooks in wealthy households were formally trained in Europe and their cooking was influenced by French cuisine. Middle-class families prepared more traditional English dishes and they often relied on the mistress of the house to cook. Their meals were far less refined and varied, while poor households served one-pot meals.

Cookbooks provide the most detail about food and dining practices among the gentry. Many ingredients in colonial cooking are similar to those used today. The gentry diet was heavy on fatty meats, light on bread, and liberal in spices and sweeteners, including sugar, cinnamon, and nutmeg. Sweet wines and alcoholic punches were preferred to dry wine, and alcohol-infused desserts were common.

The recipes from colonial cookbooks are not as detailed as modern recipes. Cooking during the colonial period relied on skills passed down from family members and most cooks were skilled in traditional cooking techniques. They understood what to do when reading "make a good crust" or "bake it well" (from the Beef-steak Pye recipe on page 7) or the temperature of a "slack oven".

Colonial Williamsburg in Virginia is an excellent resource on food and drink during the colonial period. Their web site includes period recipes with modern-day adaptations: <https://www.colonialwilliamsburg.org/discover/resource-hub/recipes/>

Most cookbooks in the 18th century were published in London. "American Cookery," published in 1796, was the first American cookbook. The following cookbooks may have been used by our tavernkeeper ancestors:

Eliza Smith "The Compleat Housewife" (1734)
Hannah Glasse "The Art of Cookery, Made Plain and Easy" (1747)
Elizabeth Moxon "English Housewifery" (1764)
Elizabeth Raffald "The Experienced English Housekeeper" (1769)
Amelia Simmons "American Cookery" (1796)
Mary Randolph "The Virginia Housewife" (1824)

WELCOME TO THE 20 MEMBERS OF THE F&T CLASS OF 2025!

Aswad, Nadya Elizabeth [2025-03]
Borowy, Kathleen Marie Anderson (Mrs. Brad) [2025-08]
Chesley, Jolene [2025-10]
Crandell, Dale Edward [2025-16]
Crawford, McClernand Butler [2025-18]
Denney, Rev. Michael Richard [2025-02]
Domain, Deborah Ann, Ph.D. [2025-13]
Elliott, Morgan [2025-15]
Haney, Ruth Ann Plaisance (Mrs. Douglas) [2025-12]
Harmon, James Mathew [2025-19]

Hole, Janette Marie Murphy (Mrs. Michael) [2025-06]
Kinsey, Nancy Diane Vallowe (Mrs. Robert) [2025-20]
Martin, Roy Abbott, Jr. [2025-14]
McLemore, Charles Henry [2025-01]
Morgan, Donna Jean Leveille [2025-05]
Ponte, Dorothy Marian Anker (Mrs. Joseph) [2025-07]
Reynolds, Kathryn Elizabeth Price (Mrs. Robert) [2025-09]
Schuchardt, Dona Laurie Fitzpatrick (Mrs. Christopher) [2025-04]
Turner, Mary Katherine Brown (Mrs. Thomas) [2025-17]
Yoder, Ryan Jeffrey [2025-11]

Tales of the Tavern

F&T member Kathleen Wooster's ancestor was the tavernkeeper of the Rising Sun Tavern, situated near Germantown, PA. The tavern was strategically located on the King's Road, which connected Philadelphia to the Lehigh Valley. Kathleen provided a brief history of the inn, which sadly was demolished in 1892.

Originally opened in 1746, the Rising Sun Tavern played an important role in two of America's struggles for freedom: the Abolitionist Movement and the American Revolution.

The Pennsylvania Abolitionist Society (PAS) held its first meeting at the Rising Sun in 1775. The organization was the first of its kind in the United States, and was vital in promoting petitions, social reforms, and court cases to support the end of slavery. The PAS focused on liberating African Americans and Native Americans who claimed to be falsely enslaved. The Society helped fuel the anti-slavery movement in America.

The tavern was also used by a spy to relay critical information to the Continental Army during the American Revolution. Lydia Darragh was an Irish immigrant living in Philadelphia. When the British occupied Philadelphia in September of 1777, Gen. William Howe made his headquarters in a house across the street from the Darragh's family residence. Howe attempted to expand his headquarters into the Darragh house; however, Lydia convinced Howe to permit her family to remain in their home in exchange for allowing the British to use their parlor as a meeting place.

On December 2, 1777, British officers held a private meeting in the Darragh's parlor. Lydia covertly listened in on the meeting, securing important information about the British plan to lead a surprise attack against Washington's troops at Whitemarsh in two days' time.

The next morning, Lydia carefully maneuvered past the British lines to the Rising Sun Tavern, where she shared the news of the surprise attack with Washington's staff. The Americans were ready for the British, and after several days of skirmishing, Howe called off the surprise attack. On their retreat back to Philadelphia, Howe's troops set fire to several structures including The Rising Sun Tavern. The tavern was quickly repaired and remained a vital part of the community for over 100 years.



Old Rising Sun Tavern, by David J. Kennedy, c. 1891. Courtesy of the Historical Society of Pennsylvania.

Tavern Recipes

Colonial taverns served a variety of sweet and savory food. Many of the menu items our ancestors offered at their taverns are still popular today.

Gingerbread Cakes

This recipe is a cross between a ginger snap and a soft cookie. The amount of spice gives them a good bite. Sugar was an expensive item in colonial America and this recipe has just enough sweetness.



18th Century Recipe

Take three pounds of flour, one pound of sugar, one pound of butter rubbed in very fine, two ounces of ginger beat fine, one large nutmeg grated, then take a pound of treacle, a quarter of a pint of cream, make them warm together, and make up the bread stiff; roll it out, and make it up into thin cakes, cut them out with a tea-cup or small glass, and bake them on tin plates in a slack oven.

Hannah Glasse, "The Art of Cookery Made Plain and Simple", 1796.

21st Century Recipe: Gingerbread Cakes

Ingredients

- 12 oz. all-purpose unbleached flour
- 4 oz. sugar
- 4 oz. (1 stick) butter softened to room temperature
- 1 tbsp. ground ginger
- 1 ½ tsp. ground nutmeg
- ½ cup molasses
- 2 tbsp. of cream

Instructions

1. Preheat oven to 375°
2. In a large mixing bowl, blend the flour, sugar, and spices thoroughly with your hands.

3. Warm the molasses and cream together in a small saucepan over low heat, stirring to blend. Keep the heat low, do not simmer or boil.
4. Work the butter into the flour mixture with your hands until it has a sort of grated bread look.
5. Add the warm molasses and cream mixture and work it up into a stiff dough with your hands. If it seems dry, add a little more cream. The dough should be stiff but not dry.
6. Roll out the dough on a floured surface about ¼ inch thick and cut cookies into whatever shapes you like.
7. Bake in a 375° oven for about 8 to 10 minutes. They should still be soft to the touch before they come from the oven, not hard.

Recipe and photo courtesy of Colonial Williamsburg.

Meat Pies

Beef Pasty, also referred to as "meat pie" or "hand pie," was the equivalent of fast food in colonial America. A variety of savory pies were referenced as far back as the 13th and 14th centuries in English and French cookbooks. This hearty and portable meal features diced or ground meat, vegetables, and seasonings. Meat pies were popular in colonial taverns as a customer could hold their flagon of beer in one hand and their meal in the other.

Below are two 18th century meat pie recipes and a 21st century adaptation, courtesy of Colonial Williamsburg. Other types of meat, such as pork, chicken, or venison can be substituted for beef.



Colonial Recipe: Beef-steak Pye

Take fine rump-steaks, beat them with a rolling pin, then season them with pepper and salt, according to your palate. Make a good crust, lay it on your steaks, fill your dish, then pour in as much water as will fill half the dish. Put on the crust, and bake it well. Eliza Smith, "The Complete Housewife", 1773.

Mount Vernon Recipe: Common Patties

Take some ground meat (veal, beef, etc.) and some boiled ham or bacon chopped very fine, season with salt, pepper, grated nutmeg, and a small quantity of parsley and thyme minced very fine. Cook these in a skillet. Take pastry dough and roll it out, then cut into small squares. Fill with meat filling, close pastry around meat filling and crimp edges together. Place in greased pie pan or baking dish. Bake in hot oven until golden brown approximately 20-25 minutes.

Recipe courtesy of George Washington's Mount Vernon.

21st Century Recipe: Hand Pies

Ingredients:

- 2.5 lbs. diced or ground beef
- 1 large onion, diced fine
- 2 stalks celery, diced fine
- 1 tbsp. minced garlic
- 1 ½ tbsp. Worcestershire sauce
- 1 tbsp. chopped fresh parsley
- 1 tsp. fresh thyme leaves
- 1 tsp. fresh rosemary
- 1/4 tsp. black pepper
- 3 tbsp. unsalted butter-divided
- 1 cup beef stock
- 2 medium sized potatoes, diced into 1/4" cubes
- 16, 6" round or square pastry dough portions from packaged pie crust, or make your own
- 1 egg beaten with 1/4 cup of heavy cream

Instructions:

1. Preheat oven to 350°
2. In heavy saucepan, melt 2 tbsp. butter.
3. Add diced or ground beef and brown.
4. Add salt & pepper to season. Continue to brown beef.
5. Add 1 tbsp. butter, onions, celery and garlic. Cook until tender, about 5-10 minutes.
6. Add diced potatoes and cook until tender, about 15-20 minutes.
7. Slightly smash potatoes with a wooden spoon.
8. Add beef stock, Worcestershire sauce, parsley, rosemary, thyme and additional salt and pepper to taste. Simmer for 5 minutes. Add more stock if the mixture is too dry.
9. Using a slotted spoon, place 3 oz. portions onto one side of a 6" pastry dough. Use as much filling as will fit comfortably on that half pastry.
10. Fold the unfilled side over the filling and crimp the edges with fingers or fork. Brush with egg wash.

11. Bake for 20-25 minutes or until golden brown.

Recipe and photo courtesy of Colonial Williamsburg.

Chocolate Wine

For a unique way to celebrate the holiday season, this drink combines two favorites—chocolate and wine. Serve this simple yet unexpected combination at your holiday party, or, if you're feeling adventurous, for Christmas Breakfast!

18th Century Recipe

Take a pint of Sherry, or a Pint and a half of red Port, four Ounces and a half of Chocolate, six Ounces of fine Sugar, and half an Ounce of white Starch or fine Flour; mix, dissolve, and boil all these as before. But, if your Chocolate be with Sugar, take double the Quantity of Chocolate. John Nott "The Cooks and Confectioners Dictionary", 1726.

21st Century Recipe: Chocolate Wine

Ingredients

- 2 cups of sweet Sherry or Port wine
- 4 oz. unsweetened dark chocolate, grated or broken into small pieces
- 6 oz. white granulated sugar
- 1 tbsp. flour or corn starch, optional

Instructions

1. Grate or break the chocolate into small pieces.
2. Place chocolate in pot with wine, flour/corn starch (if using), and sugar.
3. Heat on low heat, stirring occasionally, until chocolate and sugar is melted, and the mixture is velvety smooth.
4. Pour into glasses and serve, hot or cold.

Recipe courtesy of Colonial Williamsburg.

A French writer once observed that, in the new colonies, the Spanish start by building a church, the French a fort, and the English a tavern.

— Rick Atkinson, *The British Are Coming*

A Flipping Good Time at Thayer's Tavern

For much of his adult life, President John Adams (1735-1826), kept a series of small manuscript volumes in which he described both daily activities and notable events in which he participated. The Massachusetts Historical Society collection includes 51 volumes compiled by Adams from 1753 to 1804.

The following entry from 1760 describes a visit to Benjamin Thayer's Tavern in Braintree, MA, where a young John Adams and his friends enjoyed "singing, dancing, fiddling, (and) drinking flip." The Flip cocktail dates to late 17th-century England where it was created and consumed by sailors. Flip was probably the most popular drink in colonial America—even future presidents were known to imbibe.

Braintree, MA, Diary of John Adams, Nov. 25, 1760.

"Rode to the Iron Works Landing to see a Vessell launched. And after Launching went to smoke a Pipe, at Ben. Thayers, where the Rabble filled the House. Every Room, kitchen, Chamber was crowded with People. Negroes with a fiddle. Young fellows and Girls dancing in the Chamber as if they would kick the floor thro. Zab Hayward has had the Reputation, for at least fifteen Years, of the best Dancer in the World in these Towns. Several attempted, but none could equal him, in nimbleness of heels.

When he first began, his Behaviour and Speeches were



softly silly, but as his Blood grew warm by motion and Liquor, he grew droll. He caught a Girl and danced a Gigg with her, and then led her to one side of the Ring and said, 'Stand there, I call for you by and by.' This was spoke comically enough, and raised a loud laugh.

A red-hot Flip Dog inserted in the mug is the traditional way to make a Flip.

Zab swore he'd go to Capt'n. Thayers, and be merry and get as drunk as the Devil. He insisted upon it, drunk he would get. And indeed, not 2 pence better than drunk he was.

Fiddling and dancing, in a Chamber full of young fellows and Girls, a wild Rable of both sexes, and all Ages, in the lower Room, singing dancing, fiddling, drinking flip and Toddy, and drams. This is the Riot and Revelling of Taverns and of Thayers frolicks."

In 1760, Iron Works Landing and Thayer's Tavern were located on the Monatiquot River where it flows into Fore River Bay in Braintree, MA.

COLONIAL COCKTAILS

Flip

Recipe courtesy of Adrian Covert,
Taverns of the American Revolution

In colonial times, a Flip was made with a raw egg and cream. The tavernkeeper plunged a red-hot iron (known as a flip dog or loggerhead) directly into the mug to caramelize and froth the drink. We opted for eggnog and left the flip dog in the fireplace.

Ingredients

- 3 oz. eggnog (or 1 egg and 2 oz. cream)
- 1 tbsp. brown sugar or molasses
- 12 oz. beer (stout or porter is traditional)
- 1.5 oz. rum
- 1 tbsp. grated nutmeg or cinnamon

Directions

1. In a small bowl, combine the eggnog, rum, and sugar or molasses; whisk until frothy and then pour into a pint glass.
2. Heat the beer in a small saucepan over low heat until it is hot and steaming, but do not let it boil.
3. Pour the warm beer into the rum/eggnog/molasses mixture.
4. Pour the liquid back and forth rapidly between two glasses until the mixture is smooth, creamy, and well-blended
5. Garnish with nutmeg or cinnamon.

Spruce Beer

Long before the American Revolution, the British Army in North America learned the importance of spruce beer for treating and preventing scurvy. Native Americans showed the British how to make a tea from the tender shoots of the spruce tree. When boiled, fresh spruce shoots are a natural source of vitamin C. Given the New Englanders fondness for beer, spruce tea evolved into spruce beer.



In the 1750s, General Jeffrey Amherst, chief of British forces in North America, insisted that his soldiers be supplied with spruce beer, “for the health and convenience of the troops.” A brewery was established at the head of Lake George in upstate New York and each regiment provided one man to help with brewing. When Amherst’s troops moved north to capture the French Fort Carillon, later renamed Fort Ticonderoga, each regiment brought eight barrels of spruce beer. Following the British lead, George Washington quickly adopted the use of spruce beer in order to keep his troops fit for service. The Ration of Provisions, as defined by the Continental Congress, allowed for “one quart of spruce beer per man, per diem.”

Swedish botanist Pehr Kalm traveled to North America in 1752 and recorded the spruce beer brewing process: “Take 12 gallons of water and set to boil in a copper pot. Put into it about a pint and a half, or as much as can be held between two hands, of cuttings of the leaves and branches of the pine and let it boil about an hour. While it is boiling, take some wheat and put it in a pan over the fire and roast it as we do coffee till it is almost black, all the while stirring, shaking and turning it about in the pan. When that is done, throw it into the copper. Rye is as fit for this purpose as wheat, barley is better than either, and Indian corn is better than barley.”

Another important reason for brewing spruce beer in the American colonies was in support of the revolt against

Parliament. Hops were not grown widely in America and were imported from England. When Parliament instituted the Townshend Acts in 1767, groups like the Sons of Liberty organized boycotts of goods produced outside the colonies. These boycotts and protests took a toll on British commerce and forced Parliament to repeal these taxes. Drinking spruce beer was not only healthy, it was a political statement!

Benjamin Franklin, who was fond of wine and punch, is purported to have written the following spruce beer recipe:

“Way of Making Beer with Essence of Spruce

For a Cask containing 80 bottles, take one pot of Essence and 13 Pounds of Molases. – or the same amount of unrefined Loaf Sugar; mix them well together in 20 pints of hot Water: Stir together until they make a Foam, then pour it into the Cask you will then fill with Water: add a Pint of good Yeast, stir it well together and let it stand 2 or 3 Days to ferment, after which close the Cask, and after a few days it will be ready to be put into Bottles, that must be tightly corked. Leave them 10 or 12 Days in a cool Cellar, after which the Beer will be good to drink.”

Spruce beer’s popularity has diminished significantly since colonial times; however, there is still a market for it. Several breweries produce a variety of beers featuring spruce as an ingredient. Winter Ale from Alaskan Brewing Company is brewed with Sitka spruce tips. Alaskan also produces a Spruce Double IPA with “big citrus and pine flavors up front and ends with a light malt wetness and berry-like Spruce character.” Philadelphia-based Yards Brewing’s Pour Richard’s Tavern Spruce is based on Franklins recipe and is brewed with molasses and Alberta spruce tips.



WE LIFT OUR FLAGONS HIGH, IN SALUTE TO OUR RECENTLY DEPARTED MEMBERS

William DeMilt Alcott III, #78-42, February 3, 2020
Mary Varnell Baker, #96-25, June 5, 2024
Carole Jean Drake Belcher, #93-13, October 8, 2025
Jean Marie Vredenburg Belzer, #03-24, April 24, 2025
Jerry Duane Byram, #01-16, June 18, 2022
Sara Frances Steckler Caddell, #05-61, July 10, 2021
Willard R. Carter, #60, September 4, 2023
Louise Anderson Beardsworth "Penny" Chaboudy, #09-25, January 4, 2025
Theodore Leo Clabeaux, #06-14, August 23, 2026
Sandra MacLean Clunies, #91-35, September 9, 2026
Pearl June Jacques Conkle, #81-45, August 22, 2024
Nellie Gray Taylor Crews, #89-20, December 2, 2024
Carrolyn Ann Tryon Davies, #13-11, October 15, 2025
Barbara Mae Van Amburg Delorey, #10-33, September 14, 2021
Dorothy Gail Gordon East, #05-01, March 30, 2024
Donna Marie Kelly Edwards, #20-09, March 22, 2022
Walley Grover Francis, #07-03, March 27, 2022
Ronald Thomas Graves, #2027-27, September 18, 2021
Capt. George James Hill, MD, #03-14, April 22, 2026
Sonja Yvonne Alexander Hoffman, #15-25, January 7, 2021
Lois Ann Payne Hoover, #88-36, April 17, 2024
Lewis Avery Jones, #07-23, August 11, 2020
Jeannine Alice Sheldon Kallal, #05-44, March 14, 2026
Robert Allen Kilthau, #89-26, September 25, 2022
Mary A. Edwards Little, #92-17, November 19, 2025
Frederica Seavey Jacobs Lofquist, #78-21, May 7, 2025
Alyse Marie Cunningham Michalka, #16-22, January 25, 2024
Carla Lucille Whitehurst Odom, #07-16, June 3, 2025
Celinda Elloise Mayo Packer, #14-44, November 7, 2023
Monica Ruth Pattangall, #14-09, March 11, 2025
Jane Wood Worley Peak, #09-28, July 8, 2025
Nancy Marie Beam Pexa, #99-31, January 16, 2024
Susan Evans Thompson Pike, #01-13, September 9, 2024
Joseph West Ray, #86-07, March 26, 2023
Marian Virginia Hopkins Reeser, #86-27, October 4, 2026
William Seth Shepard, #75-44, August 21, 2025
Mary Ann Dickerson Shoemaker, #09-20, November 8, 2023
Barbara Ruth Colwell Stamos, #82-12, December 3, 2023
Barbara Joan Arnold Stokel, #12-07, December 30, 2024
Norma Jean Sprague Struck, #96-16, September 9, 2025
June Annette Murray Wells, #02-21, November 29, 2020
Frances Elizabeth King Woodruff, #99-11, April 24, 2024

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 HOFPLA@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

* This list is not exhaustive.

We recognize kinship (direct descent OR collateral kinship, including cousins, aunts and uncles) to any of the 146 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: TheIX.Registrar@gmail.com