



The Original and Fabled CHATHAM ARTILLERY PUNCH

A word of caution to the host. Tasting Chatham Artillery Punch prior to serving it can have the same effect as full-size drinks later.

RECIPE

3 GALLONS — SERVES 50

1/4 lb. green tea	1 1/4 lb. brown sugar
3 qts. Cataba or Blaine wine	1 pt. maraschino cherries NO JUICE
1 qt. St. Croix rum (white)	3 9 oranges <i>9 is too sweet</i>
1 qt. Brandy	9 lemons
1 qt. <u>Rye</u> whiskey	1 5-gal. stone or glass crock
1 qt. gin	

Put tea in 1/2 gallon cold water. Allow to stand overnight. Strain and add the juice of oranges and lemons. Add brown sugar, cherries, and all the liquor. Cover lightly and allow to stand for two to six weeks. Strain off liquid into bottles.

*To serve: Mix one gallon of liquid with one quart of champagne (~~or charged water~~). Pour over large piece of ice in punch bowl.
OR serve chilled NO ICE*

Good Luck and easy does it!

Savannah

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