

## BEVERAGES

### STOKELL RUM PUNCH

9 servings

8 oz orange juice  
4 oz lemon juice  
2 oz bar syrup (2 sugar/1 water)  
9 oz rum

Fresh squeezed lemon juice is best. Orange juice can be frozen and reconstituted. Mix all together. Pour over ice to serve as punch or from shaker.



Stokell Farm (Stokes + Keller) in the WSK period, 1938–1970

### BENJAMIN FRANKLIN SHRUB

25 Servings

1 gallon rum, 2 quarts orange juice, and 2 lbs sugar

Dissolve the sugar in the juice before you mix it with the rum. Put all together in a cask and shake well. Let it stand 3–4 weeks and it will be very fine for bottling. Serve over crushed or cubed ice.

A traditional favorite at RMK summer gatherings, winter gatherings, etc. It's important to let sit for a few weeks. The recipe was originally from the papers of Benjamin Franklin, quoted in the *American Heritage Cookbook*, and came to us via Raoul Camus who made up 10 gallons of the stuff for the Sonneck Society's first conference in 1976, the year of the U.S. Bicentennial. The famous American composer, John Cage, had a good bit of shrub and said it was the best party he had ever attended.