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Rum Punch and Revolution Taverngoing and Public Life in Eighteenth-Century Philadelphia Peter Thompson. pages | 6 x 9 | 21 illus. Paper | ISBN | \$s | Outside the Americas £ Ebook editions are available from selected online vendors A volume in the series *Early American Studies* "A gold mine."

When visiting the gift shops of several local historic sites you often see titles related to taverns or drinking in colonial society. Having eaten and imbibed in several period taverns I finally felt ready to read up on the role of taverns and drinking in this period of American history. This book is not written for the casual reader it is deeply rooted in the academic writing style. Frankly this style of telling me what I am going to read now and later as well as what I just read and trying to link everything at all times is like reading Karl Marx and Friedrich Engels. It is too bad that this writing style was allowed to infect and dominate the social history movement. The message in the book itself is an interesting one. The author makes a case for the uniqueness of tavern culture in Philadelphia as opposed to other nascent American cities along the Atlantic Seaboard of the Colonial and into the Federal Era. The author makes a case for the evolution of the role and meaning of the tavern in Philadelphia society. The book approaches the issue in a general history of taverns across the seaboard and in England. The author then describes their planting in Philadelphia and their early development. This stage lasts until their fundamental societal change after the Revolution and into the prosperity of the Federal era. The author approaches the study through the legal boundaries and definitions of taverns and their operations, the role and history of the tavern keepers and finally the patrons themselves. The classifications for taverns from the in terms of social ranking from highest to the lowest were stage stand, wagon stand, drove stand, and the tap-house. The stage stand served coach travelers, business men, and the wealthy. A wagon stand served wagoners and teamsters hauling supplies from rural areas to port cities for sale or export. Drove stands were used by immigrants, local workers, and by those herding livestock to markets. The poorest of the population patronized tap-houses as a meeting place. You could go down but not up. Prices and quality varied by class as well. There existed in the city a mingling of classes shoulder to shoulder around the tap. There were though two general types of taverns. The first was the multi-service tavern and the other was the ale or dram shop which only sell spirits or ale. These classifications were driven by the type of license the tavern keeper possessed. Licensees were renewed frequently and there was a preference given to the poor and to women. Though the primary determinant seemed to have been the character of the individual who applied for the license. The fathers of Philadelphia felt that high moral character of the tavern keeper was the greatest determinant that the tavern would not be a den of iniquity. These taverns were further regulated by a series of fixed price maximums. There were maximums for various types of beverage, food, lodging, and stabling. This made alcohol affordable and reigned in profits forcing tavern keepers to broaden the appeal of their tavern across the social spectrum in order to be profitable. The requirement for broad social appeal forced a mixing of the classes, their interests, their voices, and their notions of behavior. The practices of toasting and dancing took on serious implications about inner beliefs. Inner character was often weighed by ones behavior in the public tavern. This, in an age of heavy alcohol consumption. It was very common for workers to drink three quarts of ale or cider a day, and it was considered a cost of doing business for employers to provide and or allow for this. There were enough taverns both licensed and on the sly to provide a ration of one tavern for about every 50 citizens a ration much higher than Europe or anywhere else along the seaboard. The ration would remain mostly stable until the Federal Period when tavern numbers decreased and population increased. Once the revolution was won and the Federal Age settles in with its prosperity and population explosion the age of price controls began to come to an end. This brought on the type of segregated drinking establishments referenced in Inns, tales, and taverns of Chester County. Society was stratifying and emphasizing its differences once the common struggle was done. The book is well researched and provided a lot of fodder to chew on and ruminate about in terms of social mores, societal structure and the impact of the revolution in society. My only complaint was in its presentation. He makes great use of primary and secondary sources to craft his 5-part argument. Jun 11, Tom Darrow rated it liked it I read this book for a grad school class on the

history of leisure in America. It is not really aimed for the general public or even history buffs. The book has a definite feel of different parts. The first two chapters are the hardest to get through. He discusses the licencing of taverns, their owners and size, the price of beer and costs of operating taverns, etc. The next section of the book describes the goings on in the taverns. This is probably the strongest section of the book and most accessible for general readers. He tries to make a connection between tavern going and the split in social classes that occurs around the time of the Revolution, but it never quite gets there. Overall, I did learn a little about Philadelphia and the importance of taverns, but a lot of it is just a blur of too much detail and not enough proof.

2: City Tavern - Wikipedia

Rum Punch and Revolution In Peter Thompson's, Rum Punch and Revolution: Taverngoing and Public Life in Eighteenth-Century Philadelphia, taverns and public houses function simultaneously as private-public spaces where people of "mixed" backgrounds could mingle, drink, and eat together.

Rum Rebellion Rum became an important trade good in the early period of the colony of New South Wales. The value of rum was such that convict settlers could be induced to work the lands owned by officers of the New South Wales Corps. Eventually it was realized that it might be cheaper for India, instead of Britain, to supply the settlement of Sydney. By 1790, two out of every three ships which left Sydney went to Java or India, and cargoes from Bengal fed and equipped the colony. Casks of Bengal Rum which was reputed to be stronger than Jamaican Rum, and not so sweet were brought back in the depths of nearly every ship from India. The cargos were floated ashore clandestinely before the ships docked, by the British Marines regiment who controlled the sales. It was against the direct orders of the governors, who had ordered the searching of every docking ship. Britons living in India grew wealthy through sending ships to Sydney "laden half with rice and half with bad spirits. The mutineers continued to control the colony until the arrival of Governor Lachlan Macquarie in 1810. Instead, rum is defined by the varying rules and laws of the nations producing the spirit. The differences in definitions include issues such as spirit proof, minimum ageing, and even naming standards. Mexico requires rum be aged a minimum of eight months; the Dominican Republic, Panama and Venezuela require two years. Naming standards also vary. Argentina defines rums as white, gold, light, and extra light. Grenada and Barbados uses the terms white, overproof, and matured, while the United States defines rum, rum liqueur, and flavored rum. Despite these differences in standards and nomenclature, the following divisions are provided to help show the wide variety of rums produced. Regional variations[edit] The Bacardi building in Havana, Cuba Within the Caribbean, each island or production area has a unique style. For the most part, these styles can be grouped by the language traditionally spoken. Due to the overwhelming influence of Puerto Rican rum, most rum consumed in the United States is produced in the "Spanish-speaking" style. English-speaking islands and countries are known for darker rums with a fuller taste that retains a greater amount of the underlying molasses flavor. In Jamaica particularly, a version called "Rude Rum" or "John Crow Batty" is served in some places and it is reportedly much stronger in alcohol content being listed as one of the 10 strongest drinks in the world, while it might also contain other intoxicants. These rums, being produced exclusively from sugar cane juice, retain a greater amount of the original flavor of the sugar cane and are generally more expensive than molasses-based rums. Rums from Haiti, Guadeloupe and Martinique are typical of this style. Rum from the U. Virgin Islands is also of this style. The Canary Islands produces honey rum known as ron miel de Canarias and carries a geographical designation. Seco, from Panama, is also a spirit similar to rum, but also similar to vodka since it is triple distilled. A spirit known as aguardiente, distilled from molasses and often infused with anise, with additional sugarcane juice added after distillation, is produced in Central America and northern South America. Within Europe, in the Czech Republic and Slovakia, a similar spirit made from sugar beet is known as Tuzemak. In Germany, a cheap substitute for genuine dark rum is called Rum-Verschnitt literally: This distilled drink is made of genuine dark rum often from Jamaica, rectified spirit, and water. Very often, caramel coloring is used, too. Grades[edit] The grades and variations used to describe rum depend on the location where a rum was produced. Despite these variations, the following terms are frequently used to describe various types of rum: Dark rums, also known by their particular colour, such as brown, black, or red rums, are classes a grade darker than gold rums. They are usually made from caramelized sugar or molasses. They are generally aged longer, in heavily charred barrels, giving them much stronger flavors than either light or gold rums, and hints of spices can be detected, along with a strong molasses or caramel overtone. They commonly provide substance in rum drinks, as well as colour. In addition, dark rum is the type most commonly used in cooking. Most dark rums come from areas such as Jamaica, Haiti, and Martinique. Flavored rums are infused with flavors of fruits, such as banana, mango, orange, pineapple, coconut, starfruit or lime. They mostly serve to flavor similarly-themed tropical

drinks but are also often drunk neat or with ice. This infusion of flavors occurs after fermentation and distillation. Various chemicals are added to the alcohol to simulate the tastes of food. Gold rums, also called "amber" rums, are medium-bodied rums that are generally aged. These gain their dark colour from aging in wooden barrels usually the charred, white oak barrels that are the byproduct of Bourbon whiskey. They have more flavor and are stronger-tasting than light rum, and can be considered midway between light rum and the darker varieties. Light rums, also referred to as "silver" or "white" rums, in general, have very little flavor aside from a general sweetness. Light rums are sometimes filtered after aging to remove any colour. The majority of light rums come from Puerto Rico. Their milder flavors make them popular for use in mixed drinks, as opposed to drinking them straight. Two examples are Bacardi or Pitorro moonshine. They are usually used in mixed drinks. Premium rums, as with other sipping spirits such as Cognac and Scotch, are in a special market category. These are generally from boutique brands that sell carefully produced and aged rums. They have more character and flavor than their "mixing" counterparts and are generally consumed straight. Spiced rums obtain their flavors through the addition of spices and, sometimes, caramel. Most are darker in colour, and based on gold rums. Some are significantly darker, while many cheaper brands are made from inexpensive white rums and darkened with caramel colour. Production method[edit] Unlike some other spirits, rum has no defined production methods. Instead, rum production is based on traditional styles that vary between locations and distillers. Sugarcane is harvested to make sugarcane juice and molasses. Artisanal Rum distillery along the N7 road Most rum is produced from molasses, which is made from sugarcane. Within the Caribbean, much of this molasses is from Brazil. Yeast and water are added to the base ingredient to start the fermentation process. While some rum producers allow wild yeasts to perform the fermentation, most use specific strains of yeast to help provide a consistent taste and predictable fermentation time. While some producers work in batches using pot stills, most rum production is done using column still distillation. The ageing process determines the colour of the rum. When aged in oak casks, it becomes dark, whereas rum aged in stainless steel tanks remains virtually colourless. Due to the tropical climate, common to most rum-producing areas, rum matures at a much higher rate than is typical for whisky or brandy. Blending is the final step in the rum-making process. For darker rums, caramel may be added to adjust the colour of the final product. Artificial ageing attempts to match the molecular composition of aged rum using heat and light. Tiki culture in the U. Cold-weather drinks made with rum include the rum toddy and hot buttered rum. Jagertee is a mixture of rum and black tea popular in colder parts of Central Europe and served on special occasions in the British Army, where it is called Gunfire. Rum may also be used as a base in the manufacture of liqueurs and syrups, such as falernum and most notably, Mamajuana. Rum is used in a number of cooked dishes as a flavoring agent in items such as rum balls or rum cakes. It is commonly used to macerate fruit used in fruitcakes and is also used in marinades for some Caribbean dishes. Rum is also used in the preparation of rumtopf, bananas Foster and some hard sauces. Rum is sometimes mixed into ice cream, often with raisins, and in baking it is occasionally used in Joe Froggers, a type of cookie from New England.

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4: Rum - Wikipedia

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