

COLONIAL WILLIAMSBURG
**GOOD SPIRITS: ALCOHOLIC
BEVERAGES IN THE 18TH CENTURY**

March 18–20, 2012



How many of you started your day with a beer? Even if you did, you probably would not want to admit it. Well, many of our forefathers did just that—routinely. In sheer volume, the number one caloric intake for breakfast until 1782 was beer. In fact, alcohol provided much of the average person's daily calories and carbohydrates. Beyond that, alcohol influenced political, religious, social, and cultural mores of the time in many important ways. In the extensive scholarship surrounding the foods of the 18th century, however, alcohol is often left out in the cold. Well no longer! Break out the punch bowl and heat up the flip iron at Colonial Williamsburg's next foodways symposium: *Good Spirits: Alcoholic Beverages in the 18th Century*.

Come join the Foundation's Historic Foodways staff and some of today's top scholars and authors from England, Canada, and America as they explore the beer, wine, and strong drink of the 18th century. They will examine the manufacture, trade, service, and consumption of the most popular beverages of the period and delve into how every level of society had their favorites. Learn about some of the Colonial Barman's more bizarre concoctions and sample some of their best.

Peter Brown, noted English food historian, will set the tone with a keynote presentation on Sunday evening. On Monday, speakers will talk about beer, cider and perry, fortified wines, punch, and the variety of glasses, bowls, and other paraphernalia of serious drinking. On Tuesday morning, there is gin, rum, and whiskey. The afternoon will focus on the use of alcohol in cooking—both then and now—and culminate with a special version of the Williamsburg Lodge's *Wine, Wit, and Wisdom*. Along the way, there will be more tastings and samples. So raise a glass, raise your voice in song (there will be some of that, too), and come celebrate in Good Spirits.

Colonial Williamsburg
Be part of the story.

SPEAKERS INCLUDE

Daniel K. Ackermann, associate curator, Museum of Early Southern Decorative Arts, Winston-Salem, North Carolina

Rob Brantley, journeyman, Historic Foodways, Colonial Williamsburg

Peter Brown, director, York Civic Trust, York, England

Frank Clark, supervisor, Historic Foodways, Colonial Williamsburg

Phil Dunning, material culture researcher, Parks Canada, Ottawa, Ontario

David J. Hancock, professor of history, University of Michigan, Ann Arbor, Michigan

Rhys Lewis, executive chef, Williamsburg Lodge, Colonial Williamsburg

Dennis J. Pogue, vice president, preservation, George Washington's Mount Vernon Estate, Museum & Gardens

Frederick H. Smith, associate professor, anthropology, College of William and Mary, Williamsburg, Virginia

PROGRAM

SUNDAY, MARCH 18, 2012

- 2–7 p.m. Program registration. Hennage Auditorium Foyer, DeWitt Wallace Decorative Arts Museum, 326 West Francis Street, Williamsburg, VA 23185.
- 6 p.m. Program introduction, **Jay Gaynor**, director, Historic Trades, Colonial Williamsburg. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum.
- 6:15 p.m. *Come Drink and Be Merry: Country House Consumption from 1690 to 1840*. **Peter Brown**, director, York Civic Trust, York, England.
- 7 p.m. Opening Reception. Central Court, DeWitt Wallace Decorative Arts Museum.

MONDAY, MARCH 19

- 8:30 a.m. DeWitt Wallace Decorative Arts Museum opens for conference registrants.
- 9 a.m. Program announcements.
- 9:15 a.m. *"Oyle of Barley": Malt Liquors in the 18th Century*. **Frank Clark**, supervisor, Historic Foodways, Colonial Williamsburg.
- 10 a.m. *Cider and Perry: The Countryman's Delight*. **Robert Brantley**, journeyman, Historic Foodways, Colonial Williamsburg.
- 10:30 a.m. Break. Central Court.
- 11 a.m. *America's Wine: Madeira and the Culture of Drink in Washington's America*. **David J. Hancock**, professor of history, The University of Michigan, Ann Arbor, Michigan.
- Noon Lunch on your own.
- 2 p.m. *Our Spirited Ancestors: The Decorative Art of Drink*. **Daniel K. Ackermann**, associate curator, The Museum of Early Southern Decorative Arts, Winston-Salem, North Carolina. Hennage Auditorium, DeWitt Wallace Decorative Arts Museum.

- 2:45 p.m. *In Praise of Punch*. **Phil Dunning**, material culture researcher, Parks Canada, Ottawa, Ontario.
- 3:30 p.m. Coffee break and punch tasting, Central Court.
- 4 p.m. *Fathom the Bowl! A Celebration of Libation in Popular Songs of the 1700s*. **Barry Trott**, **Cliff Williams**, and **Bill Weldon**.
In addition to other professional pursuits, these three gentlemen are career musicians, who, combined, have over 95 years' experience enlightening and entertaining visitors to Williamsburg.
- 5 p.m. Program concludes.

TUESDAY, MARCH 20

- 8:30 a.m. DeWitt Wallace Decorative Arts Museum opens for conference registrants.
- 9 a.m. *"Drunk for a penny, dead drunk for two": Gin, London, and the Politics of Potables*. **Frank Clark**, Historic Foodways.
- 9:30 a.m. *Caribbean Rum in the Atlantic World*. **Frederick H. Smith**, associate professor, anthropology, College of William and Mary, Williamsburg, Virginia.
- 10 a.m. Coffee break. Central Court.
- 10:30 a.m. *Founding Spirits: George Washington and the Beginnings of the American Whiskey Industry*. **Dennis J. Pogue**, vice president, preservation, George Washington's Mount Vernon Estate, Museum & Gardens, Mount Vernon, Virginia.
- 11:30 a.m. Lunch on your own.
- 1:45 p.m. *Good Sprints and Alcoholic Beverages of the 18th Century*.
Act I—Cooking with Alcohol: A Classic View.
Historic Foodways staff, Colonial Williamsburg, Williamsburg Lodge Conference Center, 310 South England Street, Williamsburg, Virginia.
Act II—Cooking with Alcohol: A Modern View.
Rhys Lewis, executive chef, Williamsburg Lodge.
- 3:15 p.m. Short stretch break.
- 3:30 p.m. *Wine, Wit, and Wisdom*.
Act I—Make Mine Virginia Wine. **Chef Rhys Lewis**.
Act II—Dessert in a Glass: A Closer Look at Fortified Wines. **Chef Rhys Lewis**.
- 5 p.m. Closing reception featuring samples from the afternoon demonstrations. Williamsburg Lodge Conference Center.

LODGING, DINING, SPA

Available at the Colonial Williamsburg Hotels for conference registrants.

(Hotel rates are for single or double occupancy, per night. Rates do not include applicable taxes.)

LODGING OPPORTUNITIES

WILLIAMSBURG INN®

Regarded among the world's great hotels, the Williamsburg Inn is the crown jewel of the Colonial Williamsburg Hotels.

Main building guest rooms \$249

WILLIAMSBURG LODGE

Colonial Williamsburg's most recently restored and expanded hotel is known for its southern charm and hospitality.

• *Superior room \$115* • *Deluxe \$139*

WILLIAMSBURG WOODLANDS HOTEL & SUITES

Located adjacent to the Colonial Williamsburg Visitor Center, this moderately priced hotel includes a daily continental breakfast and an array of recreational amenities.

• *Superior room \$79* • *Deluxe \$99*

DINING

Throughout Colonial Williamsburg's restaurants and the historic dining taverns. Dining reservations are recommended and can be made by calling 1-800-261-9530 Monday through Friday, 8:30 a.m. until 5 p.m. (ET).

SPA SERVICES

The Spa of Colonial Williamsburg provides a full menu of services. A team of experts has collaborated to create a spa that exudes southern charm, harmonizes with its historical surroundings, reflects its colonial heritage, and honors traditions of wellness and relaxation throughout American culture. Experience the wonders of our spa for yourself by calling 1-800-688-6479.

REGISTRATION INFORMATION

FOUR EASY WAYS TO REGISTER AND MAKE ROOM RESERVATIONS

ONLINE history.org/conted **PHONE** 1-800-603-0948 **FAX** (757) 565-8921

MAIL Office of Conferences, Forums, and Workshops
The Colonial Williamsburg Foundation
Post Office Box 1776, Williamsburg, Virginia 23187-1776

REGISTRATION

Preregistration and payment in full are required. Payment can be made by check or charged to American Express, Discover, Visa, or MasterCard. The registration fee includes the opening reception, two morning coffee breaks, two afternoon breaks, closing reception, and admission pass valid through the end of the day March 23, 2012.

CANCELLATION POLICY

If notice of cancellation is received in writing before March 9, 2012, Colonial Williamsburg will refund your registration fees, less a \$50.00 administrative fee. Refunds will not be made after March 9. Travel and/or trip interruption insurance is recommended. Check with your travel agent for details. Cancellations may be mailed, emailed, or faxed.

HOW TO REACH WILLIAMSBURG

Williamsburg is easily accessible by plane, train, and car. Located in eastern Virginia, Williamsburg is about 150 miles south of Washington, D.C., and midway between Richmond and Norfolk. The Williamsburg area can be reached via many major airlines, with more than 200 flights arriving daily, to three airports just 25 to 45 minutes away: Newport News–Williamsburg (PHF), Richmond (RIC), and Norfolk (ORF). Each airport has rental car and limousine services. Amtrak also serves Williamsburg with trains daily to and from the northeast corridor.

REGISTRATION FORM

2012 FOODWAYS CONFERENCE

One person per form; duplicate as necessary

Mr./Dr./Mrs./Ms./Miss (Print full name) _____

Address _____

City, state, zip/postal code _____

Daytime phone _____

Email address _____

I would like my name badge to read: Name _____

City, state _____

REGISTRATION FEE AND PAYMENT

Registration Fee (\$349 per person)

Total of enclosed check (Payable to "The Colonial Williamsburg Foundation") _____

Total credit card charge _____

Circle one: Discover Master Card Visa American Express

Credit card number _____

Expiration Date _____

Cardholder name (please print) _____

Cardholder signature _____