

Virtually Verdant December 30, 2022
“Winter and New Year Celebration Cocktails and Mocktails”
Presented by Robyn Frey ’77 and Helen Kriz Marshall ’77

Cranberry Cinnamon Cocktail/Mocktail

We begin by making a cinnamon-infused simple sugar syrup.

1/2 cup sugar

1/2 cup water

2 cinnamon sticks crushed into bits with a rolling pin

Combine in a saucepan and heat until just boiling. Stir. Remove from heat and let sit for at least 30 minutes. Overnight is better. Strain. (Thanks to "Cheers to Michigan" for this recipe.)

Cocktail

3 ounces cranberry juice cocktail (Such as Ocean Spray brand.)

3/4 ounce lemon juice

1/2 ounce cinnamon-infused simple syrup

1 1/2 ounces bourbon or rye whiskey

Combine in a shaker with ice, shake, strain into a cocktail glass. Garnish with three fresh cranberries on a toothpick and a slice of lime.

Mocktail

3 ounces cranberry juice cocktail

3/4 ounce lemon juice

1/2 ounce cinnamon-infused simple syrup (add more for a sweeter drink)

Combine in a shaker with ice, shake, strain into a cocktail glass. Garnish with three fresh cranberries on a toothpick and a slice of lime.

Wellesley Christmas Punch

From “Fare Thee Well II,” published 1980 by the Ann Arbor Wellesley Club

1 750 ml bottle of PM Blend Whiskey (This brand is no longer made. Substitute a blended whiskey.)

1 quart ginger ale

1 quart club soda

1 can (4 ounces) lemonade (This refers to a 4-ounce can of frozen lemonade concentrate.)

Combine ingredients over a block of ice in a punch bowl.

WELLESLEY CHRISTMAS PUNCH

Delia Smith Hunter

1 bottle (fifth) P.M. blend
whiskey
1 qt. ginger ale

1 qt. club soda
1 can (4 oz.) lemonade

Combine ingredients over block of ice in punch bowl. Many of us remember the beautiful Christmas parties at the Hunter's where this was served.

FARE THEE WELL II



Ann Arbor

Wellesley Club

Hot Buttered Rum

From "Smuggler's Cove: Exotic Cocktails, Rum and the Cult of Tiki" by Martin Cate with Rebecca Cate, 2016. A Smuggler's Cove original adapted from historic recipes.

3 barspoons (equal to 3 teaspoons or 1 tablespoon or 15 mls) hot buttered rum batter (recipe follows)

1 1/2 ounces blended aged rum

6 ounces hot water

Add batter and rum to your pre-warmed mug or Irish coffee glass. Top with hot water and stir well. Garnish with a cinnamon stick.

Hot Buttered Rum Batter

1 teaspoon freshly ground cinnamon

1 teaspoon freshly ground nutmeg

1 teaspoon freshly ground black pepper

3/4 teaspoon ground cloves

1/2 teaspoon ground allspice

1/2 teaspoon ground anise seed

2 cups salted butter

4 cups packed golden brown sugar

2 tablespoons Brer Rabbit brand mild molasses

1 teaspoon vanilla extract

Combine cinnamon, black pepper, allspice, cloves, and anise in a small bowl and set aside. Melt the butter in a saucepan over low heat. Add the sugar and stir. Add the molasses and vanilla extract and stir. Finally, stir in the spice mixture. At first, as you stir to combine, the butter will form a separate layer. Continue to stir over low heat until all ingredients combine, including the butter, about 15 minutes. Remove from heat. Let cool slightly. While still warm and malleable, pour the batter into a storage container. Let cool completely, then seal air tight and store in the refrigerator where it will keep until the expiration date of the butter used to make it. Note that date before you begin making the batter.

Note: It is best to use freshly ground spices when possible. This makes a LOT of batter. Cut in half if you wish.

Hot Buttered Tea or Coffee or Toast

Adapted by Helen Marshall

If you think the Hot Buttered Rum Batter sounds like a yummy spread one could eat with a spoon, you're right. Spread it on toast. Put it on a hot biscuit. Eat it plain like candy.

To make a delicious spiced and sweet non-alcoholic beverage, leave out the rum, and substitute 6 to 8 ounces of hot coffee or hot strong tea. Garnish with a cinnamon stick.

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## Volcano House Hot Buttered Rum

*From "Beachbum Berry's Grog Log," by Jeff Berry and Annene Kaye, 1998*

3/4 ounce fresh lemon juice

1/4 ounce Maraschino liqueur (Not maraschino cherry juice.)

3/4 ounce sugar (Same as 1 tablespoon plus 1 1/2 teaspoons.)

Hot tea

Butter

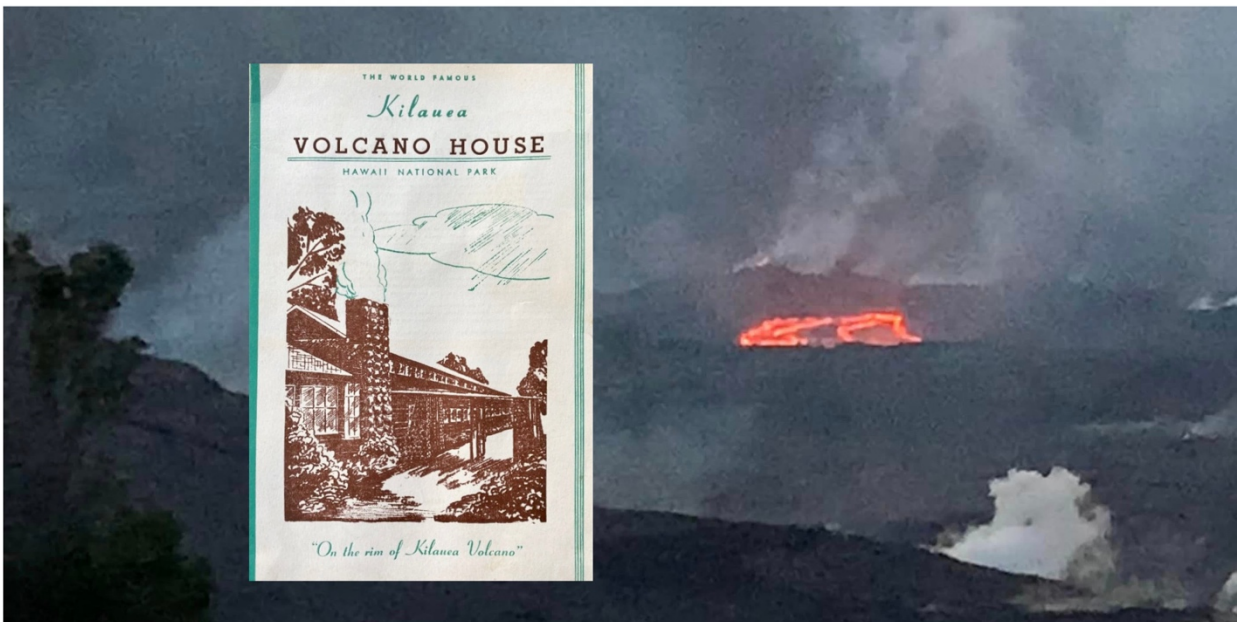
Cloves

1 1/2 ounces Myers's rum (A dark Jamaican rum.)

Pour juice, Maraschino liqueur, sugar, and rum into a pre-warmed mug. Fill the rest of the mug with very hot tea. Stir well then float a small piece of butter on top. Add a twist of lemon peel and several cloves.

Note: Helen suggests using black tea, or strong green tea.

Recipe by Bob Ida, head bartender Volcano House Hotel. Hawaii National Park, circa 1950.  
Perched on the rim of the Kilauea crater, the Volcano House Hotel still offers great views of the Big Island of Hawaii's active volcano, but it no longer offers this drink.



## Hibiscus-Ginger-Lime Iced Tea

*Adapted from a Martha Stewart recipe.*

This makes a bright red tea, that you will garnish with lime wheels.

1 tablespoon thinly sliced, peeled fresh ginger

3/4 cup sugar

4 hibiscus tea bags or 1/4 cup dried hibiscus flower aka jamaica available in Mexican grocery stores

1 ounce (2 tablespoons) fresh lime juice

Lime "wheel" slices, for garnish

Put 4 cups water, ginger, and sugar into a medium saucepan. Bring to a boil over medium-high heat, stirring until sugar has dissolved. Remove from heat; add 4 hibiscus tea bags, or the hibiscus flowers in a muslin bag or a tea sieve. Cover, and let steep 15 minutes.

Pour through a fine sieve into a bowl set in an ice-water bath. Let cool. Stir in 1 ounce fresh lime juice. Adjust sweetness by adding more sugar, if desired, for taste. Serve over crushed ice, and garnish with a lime wheel.

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## WELLESLEY FAVORITES

### CUCUMBER GELATIN SALAD

Carol Johnson Johns,  
Acting President of  
Wellesley College, 1979-

1 lg. peeled cucumber  
1 pkg. lime Jello (3 oz.)  
1 c. cottage cheese  
1/2 c. mayonnaise  
1/2 c. pecans or walnuts, broken  
in large pieces  
1/2 tsp. salt  
Speck of grated onion

Dissolve Jello in 3/4 cup boiling water. Cool until almost ready to gel. Grate cucumber. Add salt and onion. Add cottage cheese and mayonnaise to cucumber mixture. Fold in nuts. Add entire mixture to cooled and slightly thickened gelatin. Put in salad mold. Stir as it gels if nuts have floated to the top. Chill several hours. Turn out on bed of lettuce. Sprinkle top with bit of paprika. Serve with mayonnaise. Recipe can be doubled to tripled.

### CHILLED GRAPES

Ruth M. Adams  
President of  
Wellesley College, 1966-1972

Miss Adams writes from Dartmouth: "Indeed I remember the Ann Arbor Cookbook, and I'm delighted you energetic people are doing it again."

Wash and stem as many small, seedless, white grapes as you will need. Drain. Coat lightly with commercial sour cream, and add light brown sugar to taste. Mix lightly, chill well.

"This is an easy dessert. The instructions are vague because they depend entirely on how many people are to be fed. And the sweet teeth!"

NOTE: See page 19 of the Spring, 1980 issue of Wellesley (the magazine).

### HOT TUNA-CHEESE-TOMATO IN SYRIAN BREAD

Elizabeth Cornwall,  
Director Food Service  
at Wellesley.

Cut a 9-ounce Syrian (Pita) Bread in half.

Fill with: Generous scoop of 1 slice Muenster or Swiss cheese  
Tunafish salad 1 slice tomato

Place cheese side down on baking sheet. Heat in 350° oven for about 8 minutes, until cheese starts to melt.



COPPER PENNIES

Mildred McAfee Horton,  
President of Wellesley College,  
1936-1949

Start with crispy fresh vegetables (though I have been known to have considerable success with canned carrots).

- |                              |                             |
|------------------------------|-----------------------------|
| 2 lbs. fresh carrots, sliced | 3/4 c. vinegar              |
| in 3/4 in. rounds (4 1/2 c.) | 2/3 c. sugar                |
| 2 med. onions, thinly sliced | 1/2 c. cooking oil          |
| and separated in rings       | 1 tsp. Worcestershire sauce |
| 1 med. green pepper, cut in  | 1 tsp. prepared mustard     |
| thin strips                  | 1/2 tsp. salt               |
| 1 (10 3/4 oz.) can condensed |                             |
| tomato soup                  |                             |

Cook carrots in small amount of boiling water until just tender, about 5 to 10 minutes. Drain. Combine with onion and green pepper in large bowl. Stir together remaining ingredients; pour over vegetables in bowl. Cover and marinate in refrigerator several hours or overnight. Drain, reserving marinade. Serve in lettuce-lined bowl if desired. Return any leftover vegetables to marinade.

SPINACH-MUSHROOM-ZUCCHINI QUICHE

Elizabeth Cornwall,  
Director Food Service  
Office at Wellesley.

- |                               |                                 |
|-------------------------------|---------------------------------|
| 1 9-inch unbaked pastry shell | 1/2 c. frozen, chopped spinach, |
| 4 oz. mushrooms, sliced       | well drained                    |
| 1 sm. zucchini, diced,        | 1 T. salad oil                  |
| unpeeled                      | 1/2 tsp. dried dill-weed        |
| 2 c. ricotta cheese           | 1 tsp. garlic salt              |
| 1 c. mozzarella grated        | 1/2 tsp. pepper                 |
| 3 lg. eggs                    |                                 |

Saute fresh zucchini about 5 minutes. Beat together ricotta, mozzarella, eggs, spinach, oil, dill-weed, garlic salt and pepper. Add mushrooms and zucchini. Fill pastry shell. Bake at 350° for 30 minutes. Until knife comes out clean.

Certain it is fine women eat a crazy salad with their meat.

W. B. Yeats



CANADIAN CHEESE SOUP

Elizabeth Cornwall,  
Director Food Service  
at Wellesley.

|                          |                            |
|--------------------------|----------------------------|
| 1 qt. chicken stock      | 1/4 c. flour               |
| 1/2 c. celery, cut fine  | 2 tsp. cornstarch          |
| 1/2 c. carrots, cut fine | 1 c. grated Cheddar cheese |
| 1/2 c. onions, cut fine  | Dash paprika               |
| 1 qt. milk               | Salt to taste              |
| 1/4 c. oleo              | 1 T. chopped parsley       |

Cook carrots, and celery in chicken stock. Make white sauce with milk, margarine, flour and cornstarch. Add stock, vegetables, cheese, and seasonings to sauce. Serve as soon as cheese is melted. Garnish with chopped parsley.

(This is a current "Dorm Favorite")

A man is in general better pleased when he has a good dinner  
upon his table than when his wife talks Greek.  
Dr. Johnson



Gratefully dedicated to Eleanor DeCourcy Wernette '30

Founder (1947), New Mexico Wellesley Club

Founder (1951) and First President, Ann Arbor  
Wellesley Club

by the Ann Arbor Wellesley Club

Eleanor's administrative expertise has made our club one  
of Wellesley's most resourceful and productive alumnae  
organizations. Her loyalty and enthusiasm toward the  
College and the community cannot be matched.

To those of us who know and love her, Eleanor Wernette  
represents the true spirit of Wellesley's motto:

NON MINISTRARI, SED MINISTARE

## FOREWORD

With "Fare Thee Well" as an inspiration, the Ann Arbor Wellesley Club now presents "Far Thee Well II" to delight your palate and to earn funds to benefit Wellesley College. Here is another collection of good things to eat which includes some selected "encores" from our first edition. Many of the recipes are from our Wellesley Club potluck meetings and others are family favorites of our members past and present. Special thanks go to all our members who have contributed recipes, talent, and time to make "Fare Thee Well II" possible. What fun this "gathering of goodies" has been! Bon Appetit!!

## Cookbook Chairmen:

Lydia Richardson Bates  
Barbara Brown Knauss  
Eleanor DeCourcy Wernette

## COPIES MAY BE ORDERED FROM:

Mrs. Barbara Knauss  
1314 Iroquois  
Ann Arbor, Michigan 48104

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Club

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