



# Punch: The Delights (and Dangers) of the Flowing Bowl

*David Wondrich*

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**An Authoritative, historically informed tribute to the punch bowl, by the James Beard Award-winning author of *Imbibe!*.**

Replete with historical anecdotes, expert observations, notes on technique and ingredients, and of course world-class recipes, *Punch* will take readers on a celebratory journey into the punch bowl that starts with some very lonely British sailors and swells to include a cast of lords and ladies, admirals, kings, presidents, poets, pirates, novelists, spies, and other colorful characters.

It is a tale only David Wondrich can tell-and it is sure to delight, amuse, and inspire the mixologist and party-planner in everyone.

## Punch: The Delights (and Dangers) of the Flowing Bowl Details

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## **From Reader Review Punch: The Delights (and Dangers) of the Flowing Bowl for online ebook**

### **Lindsay says**

Punch was a huge part of colonial America. It's nice to learn more and have these recipes translated into modern ones.

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### **Ann says**

I wish I had the kind of lifestyle that I could throw a party and try out all these recipes! It did prompt me to go buy whole nutmeg and a rasp grater.

Funny and informative, this is what a book about the history of alcohol should be. I need to go back and get 'Imbibe' now.

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### **Jeff says**

Anyone who writes drink books for a living knows that A) you can't make a living writing drink books, and B) you can't write a better drink book than David Wondrich does. His latest is a tour-de-force of scholarship and style. And real eye-opener for me: who knew that punch had a 200 year vogue, much longer than the era of the cocktail?

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### **H James says**

Mr Wondrich proves himself here to be a worthy researcher and an illuminating writer of history. I trust his inferences as he fills in gaps in the narrative and I trust his palate when it comes to restoring old recipes with available ingredients and rebalancing them to modern tastes.

His technical writing in the recipe section falls a bit short. It can sometimes be a challenge to correctly understand the intended instructions due to Mr Wondrich's casual way of unpacking the original historical texts and referring to techniques that were discussed in previous chapters without providing page numbers for reference or making explicit the full recipe in an orderly fashion.

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### **Murf Reeves says**

David Wondrich is always fun to read. Wondrich's research is thorough, but with enough humor and sarcasm to keep the reader engaged. History class would have been so much more interesting if curriculum would have been presented in this fashion. Punch fell short about 2/3 of the way through, when it became nothing more than a recipe book. I would have liked to see some more information about some of the characters who

were credited with the creation of the recipes. Not sure if there wasn't a lot of information about the characters or Wondrich wanted to stick closer to the Punch recipes themselves. A lot of the recipes were redundant, but interesting to see them in a historical timeline. I was happy to see the recipes featuring gin, so maybe I was just looking for the recipes for the spirits I am currently into. Definitely check out this book!!

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### **Tyger says**

Make some punch revive something fun!

See some fairies!

Possibly a Pink Elephant?

Wear lampshade on your head and have fun!

Huzzay!

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### **Sean says**

I remember punch.

Mom and Dad's Christmas parties in my hometown of Norwell, Massachusetts. Guests would fill our colonial home, sharing the warmth of the wood burning fireplace complete with traditional bread baking hollow. Everyone dressed in their cocktail gowns and best suits while the snow blanketed the tranquil New England countryside. The punch bowl had been waiting patiently on the back porch to chill, and often freeze, a few days before the party. Various strange, unrelated fruit swam amidst the brightly red colored elixir. Berries, melons, bananas... The alcohol drowning in sweet nectar of pineapple, orange, grapefruit... whatever juice was on hand to hide the boozy flavors. Often accompanied by another bowl full of traditional eggnog.

I remember punch.

At Wittenberg University, November 2nd, 1991. My 21st birthday. It was Halloween weekend, I was dressed as a Shakespearean Romeo. The house was called "The Tabernacle", an all girls house/party destination. It was my first time there, later in the year I would begin a relationship with one of the tenants who was kind enough to share those fleeting college romance days with me. For now, I was finally of legal age to imbibe of the libations offered by our most gracious hostesses. Following numerous shots of Hot Damn Cinnamon flavored liqueur, I found myself in the basement where 3 large garbage cans were filled with "punch". Everclear and Hawaiian Punch (I may not be accurate with the recipe, though I doubt the ancient "laws" of punch making were being rigorously abided). 3 cups of this "punch" and I would not be drinking again for the remainder of the week. I spent the rest of the night lighting Everclear bottles with matches. The blue flame staying lit purely on the ethers of the moonshine.

And then I discovered Punch.

It started at Embury, where we made a variation of Philadelphia Fish House Punch called "Firehouse Punch". Here I learned the ancient techniques of punch making. The oleo saccharum, the water saturation, the liquors most appropriate for traditional punch, the balance, the booziness... the foundations were being laid. When the bar was 3 deep, and we couldn't service our guests in a timely enough manner, that was when we broke out the Firehouse Punch. A drink in each customers hand let us return to the tasks at-hand; making drinks for those waiting, washing dishes that had piled up, and congregating for "team meetings" (staff shots of Green Chartreuse).

Through my studies I noticed that punch was being used as more of a driving influence in bars across the country, rather than the "call-in-the-reserves" status that it had been appropriated to in our small wonder bar. I started collecting recipes for punches that included Dale DeGroff's Rainbow Room Punch, Martha Washington's Punch, a Negroni Punch, and selections from David Wondrich's book *Imbibe*.

We used many of these recipes at Pittsburgh's very first informational gathering and membership drive for the United States Bartenders Guild. We decided a Punch Social was the best way to meet and greet and share info, so no one member of the Executive Staff would be stuck behind a bar making cocktails when that time could be better spent introducing Pittsburgh bartenders to the benefits of a USBG Pittsburgh Chapter.

One of the highlight punches was my own creation, which started out as a Swedish Punch recipe I found online, but quickly became a bitch's brew of unmeasured additions of liquors and juices to try to correct my earlier errors. Thus was the "Sean D. Enright Garbage Pail Punch" born... and lost to time. I was too busy trying to "fix" the punch I didn't write down any recipes. It was VERY well received, but alas can never be replicated.

Then David Wondrich printed his second book (or the second book I'm aware of, to follow *Imbibe*) called *Punch: The Delights (and Dangers) of the Flowing Bowl*. A historical biography of punch complete with recipes and techniques for the Punch enthusiast. I put down *Les Miserables* (again... been reading that book for over 10 years) and consumed every oz. of Punch. <http://www.amazon.com/Punch-Delights-...>

As I read through I noticed there were certain rules to proper punch making that would make repeat appearances throughout the ages. Punch gained momentum in the 1600's and remained a drink of choice through the 1800's where it became the father of the modern cocktail. It seemed, from my interpretation of the book, that punch had certain fruits that were preferred; citrus and later the occasional pineapple, liquors that were preferred; rum and brandy... maybe some champagne additionally, sugar and water were as important as the base liquors (if not more so) and punches were served hot or cold depending mostly on the climates and seasons in which they were served.

With this punch knowledge in-hand I set out to create my first punch for our second USBG Pittsburgh event (and 1st unofficial/official USBG Pittsburgh meeting). I wanted to take the most intriguing elements I found in the book *Punch*, but also add some modern touches and elements that may not have been as readily available to our forefathers as they discussed revolution in whispered voices over bowls of punch. I also decided to write down the recipe this time.

Here is the recipe for what I've decided to name the Pittsburgh Craft Cocktail Guild Punch... or PCCG Punch, in memory of the original cocktail guild concept that has turned into Pittsburgh's first opportunity to have a USBG in support of the passionate bartenders who have appeared on the Pittsburgh scene over the last few years.

PCCG Punch:

Makes 1 Gallon (plus one glass)

1 Liter Rhum J.M. Agricole Blanc  
750ml Laird's Applejack Brandy  
1/2 cup Averna Amaro  
1/2 cup St Elizabeth Allspice Dram  
1 cup Averna Limoni Di Sicilia  
1 quart Green Tea (I used Liptons)  
20 dashes Peychaud's Bitters  
5 Oranges  
2 cups cold water  
12 ounces Florida Crystal Organic Pure Cane Sugar (available at Giant Eagle)

Directions: First, make green tea, heating 1qt water in the microwave for 2 minutes and adding 3 Lipton Green Tea packets to the water and setting aside. While the tea bags steep, you must make what is called "oleo saccharum" by peeling the skin off the five oranges, making sure not to get any pith. Peel gently to just take off the top layer of the orange peel. This will help the oils from the peel escape. Place peels in a non-reactive bowl and add the Florida Crystals sugar. Muddle the sugar and the orange peels with a flat or rounded end muddler (do not use a barbed muddler, you do not want to break up the orange peel, you just want to press the oil out of the skin to saturate the sugar). Set your sugar and peels to the side and let stand for 15 minutes to release more oil into the sugar. Take your tea bags out of the tea and set the tea aside. Juice the oranges making sure to get every drop out of them. Strain your juice through a tea strainer to keep out the pulp, and you may refrigerate the juice if you'd like. After fifteen minutes has passed, stir the orange peels and sugar one last time, then add the green tea. Stir until all the sugar has melted. Add the juice from the oranges and 2 cups of cold water. Through a sieve, strain this mixture, separating the orange peels from the sludge. To this mix you may now add your Rhum, Applejack, Amaro, Allspice Dram, Limoni & Peychaud's Bitters. Let stand for 1 hour so the flavors may integrate. Pour into a punch glass filled with ice and enjoy. This is a hearty blend, not for the weak of heart. Be careful, this drink will creep up on ya.

Be sure to read David Wondrich's other book *Imbibe!: From Absinthe Cosktail to Whiskey Smash, a Salute in Stories and Drinks to "Professor Jerry Thomas, Pioneer of the American Bar*  
<http://www.amazon.com/gp/product/0399...>

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### **Michael Baum says**

#### **Good**

I enjoyed the writing and the history. The recipes seemed reasonable and plenty. Not especially life changing but a good primer on Punch. A few new items in my amazon cart and a place in the bar cart for a punch bowl. Excited for my first foray into traditional punches. A few steps above the "hunch punch" we used to drink in High School.

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### **Chris Cangiano says**

David Wondrich writes an excellent history of that Pre-Cocktail Era favorite: punch. It's not the limp and

insipid bowl that many of us remember our parents putting out at family functions of our youth nor is it the garbage pail full of rotgut and super-sweetened fruit juice from our college days. Instead it's a civilized (provided one is not over-served) and serious drink put out to foster convivial group libations. Along with the history, Wondrich has sussed out traditional recipes of all sort, along with his own personal notes on how to properly make them today and his own anecdotes about the various punches. Highly recommended to those interested in cocktails or the history of food and drink. The highest compliment I can give is that reading this really made me want to experiment with making (and drinking) punch.

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### **David says**

Everything I know about Punch--except for the stuff I forgot to include, ran out of room for or learned since the manuscript closed (technical hint: if you leave your oleo-saccharum to steep for two hours, it's even better).

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### **Patrick says**

Have you ever considered how much influence alcohol has had on history? It's not really shocking, but it's very interesting to read a history told from that perspective.

Before the cocktail there was...Punch. This book tells about the 2-3 hundred years when it was popular.

The author's writing style makes this a very enjoyable read, very witty.

There are several recipes included as well, the "olde english" original recipes are included (along with the translated current version).

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### **Martin Doudoroff says**

Instant classic. Now I need to re-read it. Contains loads of original research.

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### **Evan says**

The definitive (only?) book on punch. Not much else to say. Excellent.

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### **Kathy says**

An interesting read, though I lost interest halfway through. There are very good recipes in this title, but if you are just skimming the book for them, it will be a little difficult. The recipes come with a short explanation, the old recipe, and an updated prep explanation. You will not see a line-item list of quantities and materials in this book. I tried the warm whiskey punch recipe from it and it was excellent.

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**Erin Tuzuner says**

An engaging read about the history and delicacy of punch. Wondrich knows his British, and his wit is as dry as their gin.

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