

Flip



Captain
**CHARLES
 LEONARD**
 HOUSE



1805

663 Main Street
 Agawam, Mass. 01001
 (413) 786-9421

A truly American drink, flip was a much improved version of a similar English concoction, and very popular during colonial times. English flip was not as simple, original, nor good a drink as American flip – it was mixed in a saucepan, and lacks the distinctive branding of flip, the red-hot poker.

The earliest date that flip was mentioned in New England is 1690. The *New England Almanac* listing for December 1704 reads:

*“The days are short, the weather’s cold,
 By tavern fires tales are told.
 Some ask for dram when first come in,
 Others with flip and bounce begin.”*

American flip was made in pewter mugs or earthen pitchers filled two-thirds full of strong beer; sweetened with sugar, molasses, or dried pumpkin, according to individual taste; and flavored with a dash of rum. Into this mixture was thrust and stirred a red-hot poker, which caused the liquor to foam and bubble, and gave it the distinctive, burnt and bitter taste so dearly loved by early New Englanders

Flip was often served in glass tumblers without handles which, known as flip glasses, have become eagerly sought after by glass collectors.

Abbott’s Tavern in Holden, Massachusetts, built in 1763, and kept by three generations of the Abbott family, was famous for the quality of its flip, said to have been known far and wide. A bill illustrates its price and relative value in Revolutionary days:

MUG NEW ENGLAND FLIP.....	9D
MUG WEST INDIA FLIP.....	11D
LODGING PER NIGHT.....	3D
POT LUCK PER MEAL.....	8D
BOARDING COMMONS MEN.....	4S 8D
BOARDING COMMONS WEOMEN.....	2S

* * * * *

a contemporary recipe for Flip

- tall pewter mug
- 3 eggs
- 3 teaspoons sugar
- 1 jigger rum
- 1 jigger brandy
- 1 red-hot flip iron or poker heated in fireplace
- 12-16 ounces of beer

*Placed on the
 National Register
 of Historic Places
 in 1975.*

In a mug break three eggs
 Add three teaspoons sugar and stir well
 Beat in one jigger of rum and one jigger of brandy
 Fill remaining volume of mug with beer
 Insert red-hot iron until it hisses & foams; the drink will become only warm.