



## Cub Scout Pack 3837 Port Washington WI

Sponsored by the Port Washington Kiwanis since 1944



### Traditional Holiday Wassail History and Recipe

Few holiday traditions have endured as long or seen so many variations as that of wassailing. Its origins are unknown, but it is mentioned in texts dating as far back as the 14th century. In one such text, the leader of a group took a bowl and, raising it to the crowd, shouted "Wassail!" an Old English term meaning 'to your health'.

In the earliest known days of the practice, the wassail was poured on to the dormant crops and orchards after harvest to bless them for the coming spring and to ward off evil. Like many such practices devoted to the defense against evil, wassailing has always been a more festive activity associated with partying and making merry. In the last couple of hundred years the practice has been more about good cheer and well wishing than the blessing of the crops.

Our Pack's blend has evolved from family traditions and regional ingredients:

1-Gallon Apple Cider  
1-TBSP Allspice  
3-Dozen Whole Cloves

1-Fresh Orange  
1-Gallon Apple Juice

3-6 Cinnamon Sticks  
1-Quart Cherry Cider

Combine juices in a slow-cooker or large pot. Slice through the orange peel to the meat, in a basketball seam pattern. Stick the clove stems into the orange along the slices. Float the assembly in the juice. Wrap the Allspice and cinnamon sticks in a piece of cheesecloth or muslin and add that to the pot as well. Simmer the mixture for an hour at the minimum; it's aroma is nearly as good as a hot mug full, **Wassail!**



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