



Lord North's Birthday Bash
Hosted by the Wroxton Advisory Committee
Featuring Wroxton College Dean Nicholas Baldwin
Tuesday, April 13, 2021

Replay of the event: <https://www.youtube.com/watch?v=UQ7TE0gReIQ>

The following drinks were featured in the Lord North Birthday Bash event.

Margarita with a secret ingredient for Rutherford Hayes

- 2 tablespoons of lime juice
- 1 tablespoon of lemon juice
- ¼ teaspoon of maple syrup
- ⅓ teaspoon of apple cider vinegar
- Top up with tonic water

Bermuda Rum Swizzle cocktail for Franklin Roosevelt

- 2 parts dark rum
- 1 part lime juice
- 1 part orange juice
- 1 part falernum

Regent Punch

- 1½ cups of white sugar
- Add lemon peel from 4 lemons
- Add orange peel from 2 oranges
- Stir gently for 45 minutes
- Add 2 cups of hot green tea
- Add 1 cup of fresh pineapple juice
- Add 1 cup of lemon juice
- Add 1 cup of fresh orange juice
- Add 2 cups of water
- Add 2 cups of brandy
- Add ½ cup of dark Jamaican rum
- Add ¾ cup of Bacardi
- Add ½ cup of cherry brandy
- Put into a refrigerator for 4 hours
- Add ice
- And finally ½ bottle of champagne (sparkling wine will do)

Instructions on how to make the Regent punch

- Pour the sugar into a large pan and add the orange peel.
- Stir gently for 5 minutes and leave for 45 minutes.
- Add the hot green tea and stir until sugar has melted.
- Add all the other ingredients, stir for 1 minute, then place into a fridge for 4 hours.
- Serve into a serving bowl.
- Remove the peel and finally add ½ bottle of champagne or sparkling wine.