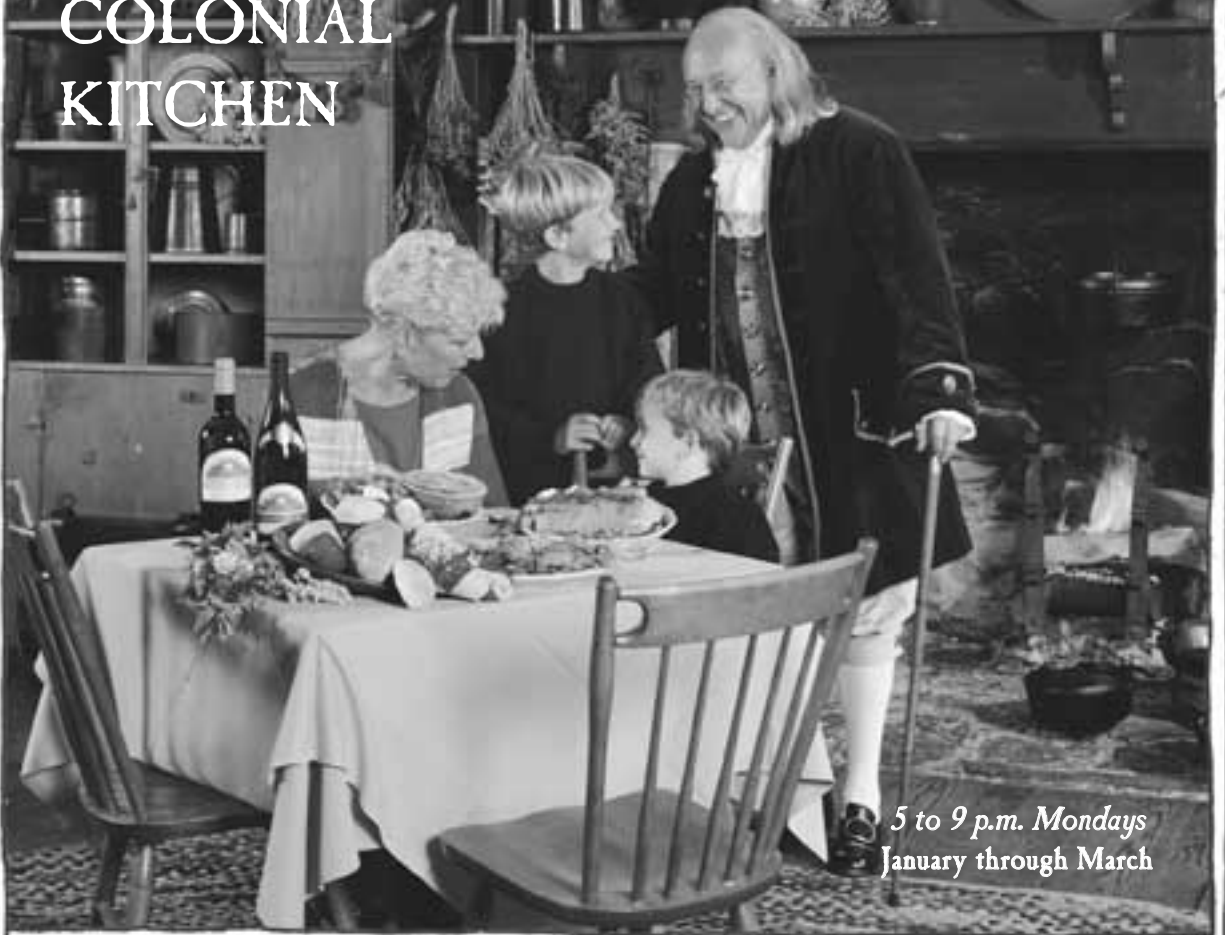


# Cock'n Bull

proudly presents

## AN EVENING in the COLONIAL KITCHEN



5 to 9 p.m. Mondays  
January through March

## A MOST HEARTY WELCOME

Your sumptuous repast will include four courses — soupe, sallet or shrub, entrée and desserts. You will not be served appetizers, as such a thing was unheard of in Colonial times! (Actually, the appetizer course came into being during Prohibition as a replacement for the customary pre-dinner drink!) We invite you to savour delectable libations and distinctive wines as optional additions.

**\$19.95** (per person,  
beverages not included)  
Children 10 and under \$10.95

## Presenting...

*Colonial-garbed food historians*  
demonstrate the preparation of  
foods over an open hearth.

*Thirteen nights* of visits  
by historical characters including  
George Washington, Abigail Adams,  
and John Paul Jones!

*Music of the Period*  
Tom & Marianne Tucker  
perform period music every  
Monday night!

# SPIRITED REFRESHMENTS

## from the Colonies

**HOT-BUTTERED RUM**  
Warm, delectable libation of rum, butter, sugar and spice. Sure to take the chill off cold winter nights.....\$6.00

**FISH HOUSE PUNCH**  
Dare to try a cup and find out why this was William Penn's favourite winter libation.....\$6.50

**HOT OR CHILLED SPICED APPLE CIDER**  
Enjoy a refreshing glass of fresh, spiced Apple Cider with absolutely no spirits added.....\$3.25

**SPIKED APPLE CIDER**  
Enjoy a refreshing glass of fresh, spiced Apple Cider with spirits added.....\$6.00

**PEACH COBBLER**  
From Grandma's secret cupboard ...Peach Schnapps and Brandy with good-for-you juices, cinnamon, and honey.....\$6.50

**CHADDSFORD SPICED APPLE WINE**  
Served warm or cold.....\$6.00

## FEATURED WINES

We give you the opportunity this season to dine in true Colonial fashion by offering wines with fruity undertones from some of the best vineyards. We feature the following wines, hand-picked to complement our Most Hearty Main Courses.

### WHITES

• **KING ESTATE RESERVE PINOT GRIS**

Oregon... Fresh fruity aromas accented with floral blossoms and honeysuckle with a soft lingering finish.....\$38.95

### REDS

• **RANCHO ZABACO  
LODI ZINFANDEL**

California... Full-bodied with raspberry and cherry flavors and spicy, oak overtones. A nice depth and a long, smooth finish.....\$33.95

Your server can provide the full wine list upon request.

## ACCOMPANIED BEGINNINGS

**OUR HEARTH BREAD BASKET** Help yourself to our kitchen-warmed basket filled with freshly-baked Colonial favourites.

- Mrs. Booth's Biscuits • Pumpkin Squash Bread
- Johnny Cakes

### MOST EXCELLENT SOUPES

(Choice of one soupe or fruit shrub)

- Corn Chowder
- Vegetable Beef
- Chef's Select Soupe

OR

### FROSTED FRUIT SHRUB

A traditional festive fruit course, accented by the New World's latest discovery — Fresh Fruit Ice.

### GARDEN STUFF & SALLETs (select one)

- Tossed Green with Kitchen Garden Herb Dressing
- Black Cherry Sallet, a molded festive treat topped with Soured Creame and Nut Dressing

## **MOST HEARTY MAIN COURSES** Adventuresome gourmands

may choose two selections from our tempting menu below, served in generous sampling portions

**OR** choose your favourite, dished up in a portion guaranteed to satisfy!

- **FRIED CATFISH WITH CORNMEAL COATING**

From the South, this receipt was a staple of the Early Settlers as catfish was abundant in the warm lakes, rivers and streams of the region. The moist catfish is covered with cornmeal and fried to a crispy brown coating that preserves the taste and moisture of the fish.

- **BREAST OF CHICKEN WITH SAUSAGE STUFFING**

A delicious American original...the plentiful bird and the art of sausage-making...contributed by the Colonists in Lancaster County.

- **BAKED MADEIRA HAM**

The subtle flavour of our country baked ham is complemented by a sweet Madeira sauce.

- **PLANTATION JAMBALAYA**

Every Southern cook had her own receipt for Jambalaya! Try this one filled with shrimp, ham, onion, tomato, black-eyed peas and rice.

- **NEW ENGLAND STYLE COD**

Filletts of fresh New England cod sprinkled with herb bread crumbs and soft cheese toasted golden brown.

- **NEW ENGLAND BOILED BRISKET OF BEEF**

Slow simmered beef brisket served with carrot, onion and boiled potatoes.

- **ROAST PORK WITH APPLE & SAUERKRAUT**

Slow roasted pork loin topped with Granny Smith apples and sauerkraut.

- **QUEEN ANNE PYE**

Chicken breast, white wine, soured creame, mushrooms, ham and Swiss cheese - plus just the right dried herbs and spices baked in a raised pye. Raised meat pastries were a casserole specialty in every Colonial household...filled with whatever the family and local circumstances provided.

- **ACCOMPANIMENTS**

All main courses are served with the Chef's selection of garden vegetables.

## **CONFECTIONERIES, PASTRIES & DESSERTS**

Enjoy our most-hospitable sampling of Colonial sweets. It was said, "An early Pennsylvania table was not dressed without a cake; a meal was not a meal without a pye."

- Lemon Curd Tart

- Spiced Carrot Cake

- Apple Whiskey Tart

- Almond Pye

*Meet historical characters from the past on these Monday evenings:*

**January 5**

**Meriwether Lewis:** co-leader of the western expedition to explore the land obtained by the Louisiana Purchase

**William Clark:** the principal Indian agent and Brigadier General of the militia for the Louisiana Territory after returning from the western expedition.

**January 12**

**Patrick Henry:** Virginia lawyer, patriot and orator, who proclaimed the famous words, "...give me liberty or give me death!"

**James Wilson:** elected to the Continental Congress, appointed to the Constitutional Convention and an Associate Justice of the Supreme Court.

**January 19 (Martin Luther King Day)**

**James Forten:** Wealthy African American sail maker who served as a powder boy in the War for Independence

**Betsy Ross:** A seamstress & upholsterer who sewed flags for our "rebellious" new nation.

**January 26**

**Marquis de Lafayette:** statesman, soldier, general.

**Baron Von Steuben:** systematically trained the amateur American troops in military discipline and battle-readiness under George Washington.

**February 2**

**John Adams:** Second President of the U.S.

**Abigail Adams:** outspoken wife of the second John, who cautioned her husband to "remember the ladies".

**February 9 (Lincoln's Birthday Week)**

**54th Massachusetts Soldier:** the 54th Massachusetts Infantry was one of the first African American Civil War Regiments formed.

**Abraham Lincoln:** Sixteenth President of the United States, most dearly remembered for his Emancipation Proclamation

**February 16 (President's Day)**

**Martha Washington:** beloved first First Lady, she was also a true soldier's wife.

**George Washington:** "Father of our Country" --- a man nobody really knew.

**Benjamin Franklin:** Inventor, printer and statesman.

**February 23**

**Dolley Madison:** A Quaker from Philadelphia who became the country's third First Lady.

**Mumbet Freeman:** Prompted to seek freedom after hearing the Declaration of Independence spoken, the first black woman slave to be set free.

**March 2**

**Thomas Jefferson:** writer of the Declaration of Independence and third President of the United States

**Alexander Hamilton:** unsung hero of the Revolution and later the Republic, who is best remembered as the "Father of the U.S. Treasury."

**March 9**

**Ann Bonney:** the most fearless and feared woman of the many female pirates who preyed upon ships in the Caribbean in the early 18th century .

**Mary Reed:** After her husband's death, Mary Reed dressed as a man and boarded a ship bound for the West Indies. While at sea, Reed's ship was attacked and captured by the notorious pirate "Calico" Jack Rackham.

**March 16 (St. Patrick's Day)**

**Susan B. Anthony:** 19th century women's rights advocate, worked ceaselessly for the right to vote.

**Indentured Servant:** an immigrant who contracted to work in exchange for passage and accommodation.

**March 24**

**John Paul Jones:** the Scottish-born Commander of the U.S.S. Bonhomme Richard who declared, "I have not yet begun to fight!"

**Molly Pitcher,** a soldier's wife who bravely stepped in to "man" his cannon position after he was wounded in battle.

**March 30**

**Charles Willson Peale:** Philadelphia artist whose many portraits serve to remember the faces of the Revolution and of the young Republic.

**Sarah Miriam Peale:** niece of Charles Willson Peale, talented artist with a long and successful career.

*Performers are members of  
The American Historical Theatre.*

**Characters are subject to change without notice.**

**ASSEMBLAGES GLADLY RECEIVED**

Evening in the Colonial Kitchen has great appeal to groups of all purposes, be it school children, church gatherings, fellow workers or a celebratory occasion with family and friends. For groups of 15 or more, please inquire of our special options at (215) 794-4063.

**Reservations Recommended (215) 794-4000**  
[www.peddlersvillage.com](http://www.peddlersvillage.com)