

MEDIA ALERT
March 1, 2019

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VMHC Joins Local Cidery and Brewery in Celebration of Women's History Month Presenting *History on Tap: Women Making History, and Alcohol*

Richmond, VA – The Virginia Museum of History & Culture (VMHC) will host an evening celebrating Women's History Month with Blue Bee Cider and Ardent Craft Ales, on Wednesday, March 27 at 6:30 p.m. Guests may sample two beverages inspired by historic recipes found in the museum's collections. Two additional beers created by Ardent Craft Ales will be available for purchase. Throughout the evening, representatives from Blue Bee Cider and Ardent Craft Ales will discuss their creations, and Dr. Sarah Meacham, author of *Every Home A Distillery: Alcohol, Gender, and Technology in the Colonial Chesapeake*, will discuss cider and making alcohol in colonial Virginia. Tickets are \$23 for VMHC members and \$25 for nonmembers. Each ticket includes three, 6-oz. samples, bar snacks, and a commemorative glass to take home at the end of the evening. Additional samples will be available for purchase while supplies last. Tickets are on sale now at VirginiaHistory.org/HistoryOnTap2019.

***History on Tap: Women Making History, and Alcohol* – Wednesday, March 27 at 6:30 p.m.**

Ardent Craft Ales & Blue Bee Cider Collaboration ***Jane's Persimmon***

- First released by Ardent Craft Ales in 2014 at the inaugural *History On Tap*.
- Tickets sold out in one evening and the drink received national media attention.
- The recipe is from a cookbook kept by Jane (Randolph) Walke (1729–1756), her mother, Jane (Bolling) Randolph (1703–1766), and others.
- The cookbook contains recipes for food preparation, medicinal remedies and beer, as well as business accounts for household items and clothing.
- The cookbook is a photocopy of the original owned by Mrs. Polk Laffoon of Cincinnati, Ohio. The photocopies were donated in 1960. The original book remains in private hands.

Blue Bee Cider

The Compleat Cyder

- ABV 9.5%, RS 0.05%
- First released in 2015 by Blue Bee Cider
- The recipe is from a 1742 edition of *The Compleat Housewife* from the VMHC's rare book collection.
- The 1742 edition is known to be the first cookbook published in America.
- As per the recipe, juice from Albemarle Pippin apples was fermented in a wooden barrel. Sugar and raisins were added after fermentation began and the finished ferment aged for 3 months in the barrel. Aromas of peach and banana with brulee, golden raisin and green apple in the finish.



Virginia Historical Society

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VIRGINIA MUSEUM OF HISTORY & CULTURE

The Virginia Museum of History & Culture is owned and operated by the Virginia Historical Society — a private, non-profit organization established in 1831. The historical society is the oldest cultural organization in Virginia, and one of the oldest and most distinguished history organizations in the nation. For use in its state history museum and its renowned research library, the historical society cares for a collection of nearly nine million items representing the ever-evolving story of Virginia.

The Virginia Museum of History & Culture is located at 428 North Boulevard in Richmond's Museum District. Hours are Monday – Sunday 10:00 a.m. – 5:00 p.m. for the galleries and museum shop, Monday – Saturday 10:00 a.m. – 5:00 p.m. for the research library. For more information call (804) 340-1800, visit VirginiaHistory.org, or connect with the Virginia Museum of History & Culture on Facebook and Twitter.

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Ardent Craft Ales – Additional Beverages for Purchase

Earl Grey Brown Ale Brown Ale - English

- 6.5% ABV, 20 IBU
- Earl Grey Brown Ale starts with classic brown color and white, frothy head. The rich tea and citrus aromatics give way to easy-drinking mouthfeel and flavors of black tea and bergamot on top of a classic, malt-forward English brown ale. A light-bodied, mild brown ale with hints of Earl Grey tea.

American Wild Ale

- 6.7% ABV, 15 IBU
- The American Wild Ale is a copper colored, medium bodied blend of sour blonde ale and Brett IPA. This is a dry, balanced beer with light acidity and a funky characteristic from the *Brettanomyces*. Aged in neutral oak barrels, this complex blend continues to age well in the bottle as long as you can hold off opening it.

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