

BATTALION JOURNAL

The Newsletter of Jaeger's Battalion, Rogers' Rangers



N^O 82 Winter 2017

Sad News

The staff of the "Battalion Journal" were notified that its founding editor, Bill Hazelton has passed away. The notification was sent by his longtime friend and original publisher, Dave Fagerberg. The notice, which was penned by Capt/Lt Dave Fage3rberg, is as follows.:

It is my sad duty to report that my good friend Bill Hazelton passed away this past August. Even though he lived in a Denver suburb, he was a member of the Kansas Company. He should be remembered for his tireless efforts to edit and do the layout during The Battalion Journal's early years. With the blessing of Major Todish, Bill and I created this newsletter and the first edition was published in September, 1996. The Battalion can thank Bill Hazelton for coming up with the name 'The Battalion Journal'. He felt strongly about that choice.

We owe Bill a debt of gratitude for setting high standards for the Journal.

RIP Bill

Messages from the Major

Rangers!

After considerable reflection, I have decided that I will give up command of the Battalion this summer at the Fort Niagara event. It is not because I am unhappy with my position, or that I plan on dropping out of sight. Be assured that I will remain physically and mentally active for as long as | am able. However, this May | will turn 70 years old, and | feel that | should do this for the long-term good of our unit. I am recommending that Captain Bill Blair, my talented and faithful adjutant, be selected to take over my command, but the final choice, if there are additional candidates, will be made by a vote of the company commanders. Bill's years of loyal service to the Battalion, his distinguished military career, plus his nearly lifelong experience in historical reenacting and black powder shooting in general, all make him superbly qualified to lead the Battalion. Simply put, I believe that Bill deserves the chance to lead Jaeger's Battalion, and Jaeger's Battalion deserves to be able to say that it was led by Bill Blair.

However, the most important reason that I want to make this transition is to provide for the long term future of the Battalion. If something were to suddenly to happen to me, or even worse, to both Bill and me, it could leave our organization in chaos. As commander I could be replaced, probably more easily than I care to admit, but this is not true of the adjutant. This is a very demanding and highly technical position, and due to the size and complexity of our unit, a significant amount of training

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Battalion Companies' Web Pages

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Renewal Information

By Jerry Knitis, Editor

If the mailing label on the back of this Fine Publication shows a [81] in the lower right-hand corner of the address label, this will be your last issue.



Please renew your subscription today! Also if you know of a member that is not getting the Journal, encourage him/her to do so.

See contact information below for renewing a subscription

> Ensign Thomas Pray, Publisher Battalion Journal 637 Telegraph Road Peru, New York 12972 Email: atlatl@charter.net

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You can contact her at Judy De Jonge 1260 Beckwidth N.E. Grand Rapids. MI 49505 or mdejonge4@att.net

For Information and Pricing

From the Adjutant's Desk

Rangers,

A few weeks ago I was driving back from this year's School of the Ranger and I started to think about my life and what I am doing with it. We often wish we could have things or do things that might just be out of our reach, like being younger, and feel sorry for ourselves. We should not forget, the many Blessings we do have: Sight, hearing, touch, speech, ability to walk, ability for cognitive thought, love and freedom. Freedom is and never has been free. Let us remember all those who we represent in our hobby and make them proud as we teach the public this valuable history lesson. Please honor those men and woman still serving who protect our families day in and day out.

Below I am going to present all the promotions since our last posting.

Promotions

Nick Kalenich Captain/Lieutenant, West Virginia Company

Tom Flynn Captain/Lieutenant, Battalion Ordnance Officer

John Pfau Captain/Lieutenant, Maryland Company

Bill Fuentes Ensign, West Virginia Company

Rob Schmelzlen Sergeant, West Virginia Company

Tim Scott Sergeant, Maryland Company

Jonny Mínor Sergeant, Maryland Company

Charles Anderson Sergeant, Maryland Company

Harold Flickinger Private Ranger, Ney York Company

Lorís Tramelli Private Ranger, Michigan Company

Randy Short Private Ranger, Maryland Company

New Recruits

James H. Pittman Recruit, Virginia Company

Brian J Weaver Recruit, New York Company

Jeffrey Solomon Recruit, Wyandaga Company

Ted Hirt Recruit, Maryland Company

Richard A. Myrick Cadet, Cadet Company

Stephen M. Allen Recruit, Wyandaga Company



New Recruits (continued)

Mathew Spencer

James Rinaldi

Fredrick L. Hatcher

Joshua Fuentes

Corey A. Smith

Austin Romberger

Odysseas Roussos

Alexí Roussos

Henry L Brant

Jeremy Skellen

Tom Eckard

Sam Eckard

Kip R. Markey

Donald W Davis

Ryan Lane

Noel Kalenich

Richard J Ziel

Ty E. Zimmerman

Jay Ozment

Brian Manning

Kyle A Curtis

Larry Smith

Randall F. Short

Patrick J Todd

Alexander J Gunkel

Kate Scibilia

Rick Seidemann

Rennie L. Love

Daniel R. McAfee

Scott Springston

Recruit, Maryland Company

Recruit, Virginia Company

Recruit, Composite, Company

Recruit, West Virginia Company

Recruit, Illinois, Company

Recruit, West Virginia Company

Recruit, West Virginia Company

Recruit, West Virginia Company

Recruit, West Virginia Company

Recruit, New York Company

Recruit, Maryland Company

Recruit, Maryland Company

Recruit, Maryland Company

Recruit, Kansas Company

Recruit, Michigan Company

Recruit, West Virginia Company

Recruit, West Virginia Company

Recruit, West Virginia Company

Recruit, Composite Company

Recruit, Composite Company

Recruit, Michigan Company

Recruit, Composite Company

Recruit, Maryland Company

Recruit, Maryland Company

Recruit, New York Company

Recruit, Maryland Company

Recruit, New York Company

Recruit, Composite Company

Recruit, Mississippi Company

Recruit, Virginia Company

Your most humble & obedient servant,

Bill Blair, Captain / Adjutant



Messages - continued from page 1

and experience is required. A very crucial part of this transition will be to insure that when the time comes, a highly motivated and qualified individual will be ready to become our next adjutant. It is my wish that Captain Blair begin this process whether or not he succeeds me as commander.

Ideally, if both my successor and I are able to attend the Ft. Niagara event this summer, we will hold a formal change of command ceremony there. It is my hope that as many of you as possible will plan on joining us for this important and historic event.

Your humble servant, Major Tim Todish, Battalion Commander

NOTICE

Notice is hereby given to all members of Jaeger's Battalion, Rogers' Rangers, that I will be giving up command of the Battalion at the Fort Niagara event in July of 2017. I am recommending that my adjutant, Captain Bill Blair, succeed me. I have appointed Capt. Lt. Tom Bradley, one of our Battalion Chaplains and Senior Ranger Number 1, as chairman of the election committee. All Battalion officers, staff officers, and NCO's may run for the position of Battalion Commander. Anyone who wishes to do so must send Capt. Lt. Bradley due notice, in writing, along with their qualifications, so that he receives it no later than April 25, 2017. It may be sent by e-mail to pastortbb@gmail.com or by U.S. Mail to him at 407 Dakota NW, Grand Rapids, MI 49544.

Major Tim Todish

NOTICE!

Rangers!

I am happy to report that one of our Battalion members has just earned his U.S. Army Ranger tab. He is Brad Staby, son of Bob and Donna Staby, members of the Maryland Company.

If anyone wishes to send him a card or drop in a line, his address for the next month will be:

2LT Brad Staby 500A Perkins St. Ft. Benning, GA 31905

Congratulation Brad, we are proud of you!

Maj. Tim Todish

Pease Porridge

INTRODUCTION

Something that is both good and filling can be as nourishing from the first serving until many days later. Pease Porridge, a thick Pea soup of 18th century fare, was tasty the first day it was made until it was totally consumed. The rhyme certainly says it was still good in the pot nine days old. Good infor-mation about Rangers, gleaned from past sources is much like the Pease Porridge.

In the back pages of the Battalion Journal are some tasty bits of knowledge that are still worth be-ing used and shared. As the Battalion grows and changes, with new members being added, it is only right that we go back into the pot and pull out a tid-bit or two no matter how old.

Weapons of the Rangers

By Ensign Thomas Pray, New York Company

In May of 1760 Major General Jeffrey Amherst gave orders to Major Rogers for a secret mission into the Richelieu River region North of Lake Champlain. In those orders is information as to the equipment used by Rangers. The King's 75 caliber Musket and accompanying Bayonet was standard issue for Regular troops and Provincials but it is apparent by this order that, for Rangers, it was not. Just prior to this campaign 248 men New Hampshire Provincial troops were drafted into Rogers Independent companies. 41 Massachusetts

Pease Porridge- continued from previous page

men were also added and perhaps some Bayonets came with them though it may be more safe to say they were turned back into the Ordinance department or used amongst the remaining Provincial troops. Rangers were not armed with just the King's Musket. Fusils of all styles and calibers were evident as earlier orders had allowed Rangers to supply their own arms. The order, from the Commanding General supports the different styles of arms and the absence of Bayonets as a standard issue item.

"You will take your men as light with you as possible, and give them all the necessary caution for the conduct, and their obedience to their officers; no firing without order, no unnecessary alarms, no retreating without an order, they are to stick by one another and nothing can hurt them; let every man whose firelock will carry it have a bayonet."

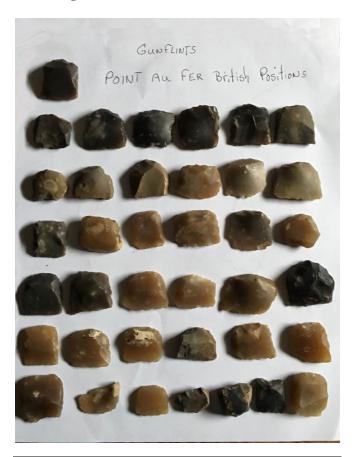
This certainly means the Rangers were carrying something else more used by them. Hawks, Hatchets, Long Knives, and even Short swords would certainly seem to be the weapons of choice. The supposition of an occasional War club is also possible. It is also Duly Noted they are to go as "Light" as possible.

Gun Flints Point au Fer British Line

By Ensign Thomas Pray, Schroth's New York Company

Some of the flints found in the center line of Major Rogers Rangers at Point Au Fer, June 6th, 1760. This is a clean period site as the Battle progressed over this field for a couple of hours. A possibility of later hunter flint loss is minimal. No British flakes. All found, and there are more, is French spalls, British spalls, or French Heeled Flakes. I have one possible Native American flint. Top left is a dropped British spall, unused. I also like the representation here for lots of well used flints, as Rogers said they almost were out of ammunition. 60 rounds, average 20 good shots, three flints

per man. These were used, removed, and most likely tossed. I also like smaller size flints says smaller caliber weapons and fusils used also. Musket balls found tell the same story.



FAUX JOURNAL of an Ensign

INTRODUCTION: In these troubling times, we find rumor and false news headlines are commonplace, That being said, the editor and publisher decided that a little humor every now and then would bring a smile to everyone's face. So we agreed to put this article in our Journal based on the antics of members of the New York Company. The Publisher (Thomas Pray) has a gift with words so we hope you enjoy these short stories.

March 5, 1760.

This day with two battoo and eleven privates we did

Faux Journal ... continued on next page.

Faux Journal ... continued from previous page.

land near the river Sable and Capt. Knitis let us boil our pots and we had a Meger meal of stale bread and salt beef. The Lake is clear of ice but the winds make passage unsafe in deep water. It tis just as unsafe closer to shure for fear of Savages but Sgt Green came back from an inland scout with three Privates and reported no evidence of them. Sgt Coirin with four privates are exploring the river to see if we could make passage upriver to be out of these strong bitterly cold winds. The Wynd comes out of the North making passage not possible. We shall stay herr until it is safe to proceed. Private Skellen, a good lad, has been gathering brush to cover the batto. We will be cutting reeds and grasses for bedding underneath them.

Ensign Thomas Pray

March 5, 1760

Sgt Coirin on Scout did find a Beaver house in a back baye. We shall have fresh meat for our meal tonight, he Having got two Beaver.

Ensign Thomas Pray

March 12-13, 1760

The weather turned cold and we were forced to land in a large shallow bay south of the River Sable. We hid the batteau in bushes near high bankes of sand. Left Privates Lachmayer and Jones to guard. They were hid at A flat Plato where one can see the wide lake. We put on our skates and proceeded up a channel that led to an area of cut trees. Those remaining were large oaks and pine. It appear a dam had been present at some past time and we could see the remains of a mill and two houses. The mill cut into the side of a bank. Here Springs were bubbling out of the sand, so fast it was not froze. The French must have been Harvesting in wood here. It woode have been well hidden. We return' to our battos where we spent a fitful cold night with no fire. Even Capt. Knitis grumbled about no fire. Capt Zaboly drawed a likeness of private Skellen that was quite good.

Ensign Thomas Pray

March 14, 1760

This day it did snow. We built huts of cedar branches and layer'd the floors with reeds and grasses from the swamp. Capt.'s Davies and Zaboly unrolled maps and had a heated discussion about the time regioord to complete this sirvey. Captain Davies is not fond of cold weather and would rather be back at Crown Point. Capt. Zaboly drawed sum more. Sargent Parks was sleeping and the Capt. Drawed him well with his bonnet pulled over his ears and blanket wrapped around hisself. I sat listening to Capt. Zaboly talk about the Major at the slide and the trials he endured on other patrols and here we were, in a warm shelter,eating our bountiful feast of cold beefe, dried bread, and a whole pat of butter, and best of all a canteen of Rum and Spruce beer to swill from. Fit for Kings, Capt Zaboly said and we did laugh heartily till Capt Knitis skowled and said we were too loud. "Tis dark and l end this days tale.

Ensign Thomas Pray

March 15, 1760

The River Sable

This day did start colde. The Snow deep. The Lake frozen. Captain Knitis did send a patrol north. Returning they report the river is but two Myles north. With cold winds blowing and snow still falling it is decide'd to ware till morrow. Cutting more brush we make our huts more shelltord and warm. We have the batto covered. While light each takes to that witch pleasures them. Capt Zaboly consult's his maps and draws. Capt Davies sleeps even more. Sgt Parks reeds the Goode book. Private Evans is cuttin patches from pieces of scrap linen. Private Skellen resharpenes olde flints. Private Jones works

Faux Journal ... continued on next page.

on powder horn strap, sewing beads and grumbling as they continue to fall out of fingers. Private Lachmayer who worked hard covering Battos sleeps also. Private Hauk & Private Allen tell tales to make us Laffe but not so loud as to be scowled at by Capt. Knitis who sips his Rum ration with quiet glee. Dried peas with salt beefe plus more stale bread our glorious sup. Our two cedar huts soone look like snow cover' bowlders. It appear a long Scout ahedd tommorow. I put on another pare of socks

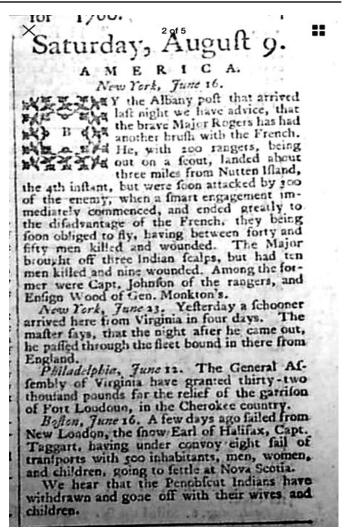
Ensign Thomas Pray

March 16, 1760

Sable River

This morn at 6 o'clock Privates Evans, Hauk, Allen, and Jones, Sgt Parks plus myself, along with Capt. Zaboly did set out to view the River Sable. A travel not hard for we skated on the Lake. We found the River had two main Chanel's and a deep bay witch at first appears like the river., After some time we selected the North channel and traveled 3 miles. Capt. Zaboly at each bend and turn writin in his account book and drawing. We saw no sign of man or savage., The river narrow between banks thick of trees and quite sandy almost white, under the ice and on sides. At 3 miles we discover' the other branch together joining. Capt. Zaboly wished to map that river also thus we retun'd that way. We saw no sign of French or Sauvage. Sgt Parks found a hole in a dead tree full of acorns which we kollected. We returned and it was determined on the morrow to all proceed. Having seen no sign of man by us and by those remain at camp Capt. Knitis allowed us a small fire deeply banked to boil sum soop of beefe and dried peas with the acorn meat mashed. It did thicken the soop but improved the taste not at all. Two Privates will get the luxury of stayin here with the huts and battoo while the rest travel Capt. Tutes route to Swegatchie.

Ensign Thomas Pray



Newspaper clipping submitted by Ensign Thomas Pray Schroth's New York Company



Duly Noted

BACKGROUND

The Rangers of Major Rogers Companies performed various duties for the British army. Scouting was foremost as was information gathering, obtaining prisoners, and keeping the French occupied with their movements. They also were escorts and many times guards for both Provincial and Regular soldiers. They protected Work crews that gathered Spruce, built Bateaux, cut firewood, or made roads. It was the Ranger presence and safety provided by them that allowed this work to progress. These Duly Noted writings attest to their value.

General Orders 1757

Fort Edward June |st 1757

Parole Greinwich

A Return of y^e Two Ranging Companys to Be Given In immediately to y^e Commanding off Making Mention of y^e Condition of their Arms Powder Horns Shot Bags and Tomahawks.

That No Indians Be Suffered to Come onto ye Island without a written Pass from Gen!! Webb or St. Wh. Johnson The off of ye Line Guard is to Report all Passengers that come in or Goes out of Ye Lines to ye Capt. of ye Day & all Extraordinarys that May Happen on His Guard.

A Regimental Coort Maretial To Be Held at 11 oClock This Morning in y^e Reg^t Commanded By y^e Honourable Phinehas Lymon Esqr. To Consist of y^e following off Viz.

President Capt. Ben Adam Gallup

Members

Lieut Durke Lieut Humphreys Lieut Simons Ensn Minor

To Try Such Prisoners as shall Be Brought Before them.

Fort Edward June 5th 1757

Parole Ergile Countr Archahle

A Subⁿ | Sergt. | Corp^l & 30 Men of y^e Connecticutt Troops to Hold them Selves in Readiness to March at an Hours Warning, they will be joined by a Party of Capt. Putnams Rangers & are to be under His Com^{d.} Who will Give Directions How Much Provision they shall Carry with them.

Fort Edward June 20th 1757

Parole G^Count" Edward

Agreeable to y^e Gen ^{l.} Orders the Following is a Ragulation for Provisions as Settled By y^e Contractors with His Excelency y^e Earl of Louden.

The Allowance for one Person for Seven Days Going on a Scout In Lieu of y^e three Pintes of Pees 6 oz. of Butter for

 g^{e} 1/2 lb of Rice they are to Have 1 lb 3 oz. of Pork, which Makes their Weeks allowance to Be 7 lb of Bread 5 lb. 3 oz. of Pork.

Two Serits 2 Corp ^^ & 24 Men to Be Ready to March this Evening at Sunset they are to Carry 7 days Allowance with them Agreable to ye Above Orders & When they are Ready They are to Wait on ye Commanding off for Orders.

Fort Edward July 5th 1757

Parole Summersetshire

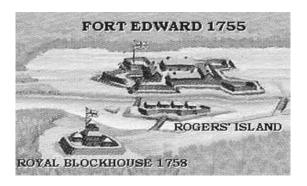
The Men Belonging to y^e Provensial Reg^{ts} who are Appointed to Do y^e Duty of Rangers are to Be Emmediately Supplyd with Leather Shot Bags & Powder Horns to Carry their Ammunition in

Fort Edward Aug^t 13th 1757.

Parole Linlithgoo

The Field off of y^e Day is Taken of, & y^e Capt. of the Picq^t is To Visit y^e Whol Picq^t once Every Hour From Retreat Beating Till Gun Firing in the Morning, To Se that they are Elert, & y^e Capt: Is Every Morning To Report To Lord Howe the Hour He went His Rounds, & To Acquaint Him of all Extraordinarys y^e May Happen in y^e Night Time.

For y^e Future Upon any Alarm y^e Ranging Companys are only To Turn out at y^e Head of their Encampment. But they are Not To March out of y^e Lines, Unless By an order from y^e Gcn or Lord Howe.



Sustenance and Libation



Apple Tansey

From The Compleat Housewife: or, Accomplished Gentlewoman's Companion by E. Smith, published in London, 1754.

Instructions:

To make an Apple Tansey, Take three pippins, slice them round in thin slices, and fry them with butter; then beat four eggs, with six spoonfuls of cream, a little rosewater, nutmeg, and sugar; stir them together, and pour it over the apples; let it fry a little, and turn it with a pyeplate. Garnish with lemon and sugar strew'd over it.

Caramel Custard

Serves 4-5

Ingredients:

- 2 eggs
- 2 egg yolks
- 1/3 cup sugar
- 2 cups milk
- 1/8 tsp salt
- 3/4 tsp vanilla extract
- Caramel syrup

Instructions:

Preheat the oven to 350° F. Beat eggs and egg yolks.

Gradually add sugar and beat until the mixture is light and fluffy. Scald the milk. Gradually pour it over the egg mixture, beating constantly. Add salt and vanilla. Pour into individual custard cups or ovenproof glass dishes. Place dishes in a roasting pan. Fill pan with enough hot water to come 2/3 way up the sides of the dishes. Bake at 350° F. for 30 minutes or until the custard tests done. Remove custard cups from water bath and cool on a rack. Just before serving, run a knife around the edge of the custard and invert into sherbet or champagne glasses. Pour cold caramel syrup over the custards.

Caramel Syrup

(1/2 cup)

Ingredients:

- 1/2 cup sugar
- 1/4 cup cold water
- 1/2 cup boiling water

Instructions:

Combine sugar and cold water in heavy saucepan. Swirl mixture until sugar dissolves. Do not stir. Add the boiling water. Boil over medium heat without stirring until the syrup is the color of butterscotch. Remove from heat. Cool. Refrigerate. Note: the syrup will thicken as it cools.



Bread and Butter Pudding

Backround: One of the earliest published recipes for a bread and butter pudding so named is found in Eliza Smith's *The Compleat Housewife* of 1728.

Original Recipe: Take a two penny loaf, and a pound of fresh butter; spread it in very thin slices, as to eat; cut them off as you spread them, and stone half a pound of raisins, and wash a pound of currants; then put puffpaste at the bottom of a dish, and lay a row of your bread and butter, and strew a handful of currants, a few raisins, and some little bits of butter, and so do till your

dish is full; then boil three pints of cream and thicken it when cold with the yolks of ten eggs, a grated nutmeg, a little salt, near half a pound of sugar, and some orange flower-water; pour this in just as the pudding is going into the oven.



Modern Recipe: Ingredients

- 25g/10z butter, plus extra for greasing
- · 8 thin slices bread
- 50g/2oz sultanas
- 2 tsp cinnamon powder
- 350ml/12fl oz whole milk
- 50ml/2fl oz double cream
- 2 free-range eggs
- 25g/10z granulated sugar
- nutmeg, grated, to taste

Instructions

Grease a 1 litre/2 pint pie dish with butter.

Cut the crusts off the bread. Spread each slice with on one side with butter, then cut into triangles.

Arrange a layer of bread, buttered-side up, in the bottom of the dish, then add a layer of sultanas. Sprinkle with a little cinnamon, then repeat the layers of bread and sultanas, sprinkling with cinnamon, until you have used up all of the bread. Finish with a layer of bread, then set aside.

Gently warm the milk and cream in a pan over a low heat to scalding point. Don't let it boil.

Crack the eggs into a bowl, add three quarters of the sugar and lightly whisk until pale.

Add the warm milk and cream mixture and stir well, then strain the custard into a bowl.

Pour the custard over the prepared bread layers and sprinkle with nutmeg and the remaining sugar and leave to stand for 30 minutes.

Preheat the oven to 180C/355F/Gas 4.

Place the dish into the oven and bake for 30-40 minutes, or until the custard has set and the top is golden-brown.



Coffee – pour boiling water over fresh roasted and ground coffee powder, stir and let settle. Pour off of sediment for the coffee pot for the table.



Southern Spiced Tea - This was a very popular refreshment found in some areas of the southern colonies, especially around Charleston, SC.. It can be served hot in winter or iced in summer.

- 4 c. boiling water
- 3 Tbsp. tea leaves
- Juice of 1/2 lemon
- Juice of 3 oranges
- 1 tsp. whole cloves
- 1 c. sugar
- 4 c. cold water

Pour boiling water over the tea leaves. Let stand for a few minutes, then strain. Boil together sugar, whole cloves and water until it becomes a thin syrup. Strain this into tea, add orange and lemon juice. Serve with lemon slices.

Makes about 2 quarts.



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