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FOOD + DRINK

History in a Bottle: The Hub Punch

Boston's pre-prohibition rum-based recipe infused with botanicals and orange

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When it comes to seeking novel libations, sometimes the best place to look is the past. Those who came before us truly knew how to party, and what they lacked in (current day) hygiene standards, they more than made up for with inventive—and piquant—liquid pathways to inebriation. It's in this spirit that the craft distillers at Boston's Bully Boy Distillers revived one of Beantown's oldest boozy offerings: The Hub Punch. Popular in the late 1800s, the barrel-aged rum-based beverage is infused with a special blend of botanicals, herbs and orange peel, giving it a decidedly festive holiday vibe. Though fine on its own over ice, the floral 70 proof Hub Punch is most palatable with a few rocks and a splash of sparkling water or ginger beer. For those looking to party like it's 1899, add a rum floater (preferably navy strength) for instant fortification.

The Hub Punch is currently available at finer bottle shops across the Northeast US and online via Bottles Fine Wine starting at \$29.

Images by Cool Hunting