

chatham artillery punch history

Chatham Artillery Punch History: A Toast to Tradition and Southern Hospitality

chatham artillery punch history is a fascinating tale steeped in Southern tradition, military heritage, and a love for convivial gatherings. This iconic punch recipe, known for its robust flavors and storied past, has become a symbol of camaraderie and celebration, especially in the American South. To truly appreciate its significance, it's worth diving into how this legendary beverage came to be, the culture surrounding it, and why it remains a cherished classic today.

The Origins of Chatham Artillery Punch

The story of Chatham Artillery Punch begins in Savannah, Georgia, during the early 19th century. The punch was first concocted by members of the Chatham Artillery, a volunteer militia established in 1776. This military unit was known for its discipline and close-knit brotherhood, and like many such groups, they sought a distinctive drink to share during their social events and celebrations.

The original recipe was crafted with the intention of creating a potent yet palatable punch that could be enjoyed during long gatherings without quickly running out. It's said that the artillerymen wanted something that could lift spirits and foster unity among the troops, especially in the post-war periods when morale was vital. This led to the development of a punch that was strong, flavorful, and easy to make in large quantities.

The Military Connection and Social Significance

The Chatham Artillery, beyond being just a military outfit, was a social fixture in Savannah. Their gatherings often involved elaborate dinners and balls, where sharing drinks like the Chatham Artillery

Punch became part of the ritual. The punch was more than just a beverage; it was a symbol of fellowship and celebration of shared experiences.

This punch also gained popularity outside the military circle, becoming a staple at Southern social functions, including weddings, balls, and garden parties. Its robust nature and unique blend of ingredients made it a conversation piece and a highlight of any event. The Chatham Artillery Punch was an emblem of Southern hospitality, embodying the region's warmth and welcoming spirit.

Ingredients and Recipe Evolution

One of the reasons the Chatham Artillery Punch has endured over centuries is its distinct taste profile. The original recipe combined spirits like whiskey and brandy with citrus juices and a touch of sweetness, creating a balanced yet powerful drink.

Key Ingredients in the Classic Punch

- **Whiskey and Brandy:** These form the backbone of the punch, providing depth and warmth.
- **Lemon and Orange Juice:** Fresh citrus adds brightness and balances the strength of the alcohol.
- **Sugar or Simple Syrup:** Sweetness to round out the tartness of the citrus.
- **Ice:** To chill and slightly dilute the punch, making it more refreshing.
- **Water or Seltzer (optional):** Sometimes added to adjust the punch's potency.

Over time, variations of the recipe emerged, with some versions incorporating rum or champagne for added complexity. However, the core elements of whiskey, brandy, and citrus have remained consistent, preserving the punch's signature flavor.

Preparing Chatham Artillery Punch

Making this punch is straightforward but requires attention to balance. The general method involves mixing the spirits with freshly squeezed lemon and orange juice, sweetening the mixture, and then chilling it well. Some recipes call for the punch to mature for a few hours or overnight, allowing the flavors to meld beautifully.

Here's a simplified preparation guide for those interested:

1. Combine equal parts whiskey and brandy in a large punch bowl.
2. Add freshly squeezed lemon and orange juice in roughly a 1:1 ratio to the spirits.
3. Sweeten with sugar or simple syrup to taste.
4. Stir thoroughly until the sugar dissolves.
5. Add plenty of ice to chill and slightly dilute the mixture.
6. Optionally, top with a splash of soda water for effervescence.
7. Garnish with citrus slices for visual appeal and extra zest.

The Cultural Impact of Chatham Artillery Punch

The punch's significance goes beyond its recipe. It represents a broader cultural phenomenon tied to Southern identity and tradition. The ritual of making and sharing Chatham Artillery Punch reflects

values of hospitality, celebration, and community.

Southern Hospitality and Festive Traditions

In the South, food and drink often serve as the glue that binds communities together. Chatham Artillery Punch epitomizes this spirit, often featured at milestone events such as weddings, holiday gatherings, and historic commemorations. Serving this punch is a nod to heritage, signaling respect for tradition and a desire to connect present celebrations with the past.

Modern-Day Appreciation

Today, cocktail enthusiasts and history buffs alike seek out Chatham Artillery Punch for its unique blend of flavors and rich backstory. Bars in Savannah and other Southern cities sometimes feature the punch on their menus as a tribute to local history. Home bartenders interested in traditional Southern cocktails also enjoy experimenting with the recipe, sometimes adding their own twists while staying true to the original spirit.

Tips for Enjoying and Serving Chatham Artillery Punch

If you're looking to recreate a bit of Southern history at your next gathering, here are some insights to enhance your experience:

- **Use fresh citrus:** The brightness of fresh lemon and orange juice makes all the difference compared to bottled juices.
- **Quality spirits matter:** Since the punch has a strong alcohol base, using good-quality whiskey

and brandy ensures a smoother, richer taste.

- **Chill well:** Serve the punch very cold, ideally with crushed ice, to balance its potency and make it refreshing.
- **Garnish creatively:** Citrus slices, fresh mint, or even edible flowers can add visual appeal and subtle aroma.
- **Adjust sweetness:** Taste as you go; some prefer a sweeter punch, while others like it more tart.

Pairing Chatham Artillery Punch with Food

Given its bold flavor, this punch pairs wonderfully with rich, savory Southern fare. Think smoked meats, fried chicken, or classic lowcountry dishes like shrimp and grits. The punch's citrus notes help cut through richness, making it an excellent complement to hearty meals.

Exploring the chatham artillery punch history reveals much more than a cocktail recipe—it's a journey into Southern culture, military camaraderie, and timeless hospitality. Whether you're a history enthusiast, a mixologist, or simply someone who enjoys a good story with your drink, this punch offers a unique taste of tradition worth savoring. So next time you raise a glass of Chatham Artillery Punch, you're not just sipping a cocktail—you're toasting centuries of friendship and celebration.

Frequently Asked Questions

What is the origin of Chatham Artillery Punch?

Chatham Artillery Punch originated in Savannah, Georgia, and is named after the historic Chatham Artillery military unit. It dates back to the 19th century and was created as a celebratory drink for the

artillerymen.

Who created the original Chatham Artillery Punch recipe?

The original recipe is believed to have been created by the members of the Chatham Artillery unit or local bartenders in Savannah to honor the regiment, though the exact individual creator remains unknown.

What historical events is Chatham Artillery Punch associated with?

Chatham Artillery Punch is associated with military celebrations and social gatherings in Savannah, especially events involving the Chatham Artillery unit, including commemorations after battles and social functions in the 19th and early 20th centuries.

How has the Chatham Artillery Punch recipe evolved over time?

Over time, the recipe has seen variations in the types and proportions of spirits used, with some modern versions incorporating different rums, brandies, or citrus juices, while maintaining the punch's characteristic strong and flavorful profile.

Why is Chatham Artillery Punch considered a significant part of Savannah's cultural history?

It is considered significant because it reflects Savannah's military heritage, social customs, and hospitality traditions, serving as a symbol of local pride and historical continuity.

What ingredients traditionally make up Chatham Artillery Punch?

Traditional ingredients include a combination of citrus juices (such as lemon and orange), various rums, brandy, peach brandy or liqueur, sugar or syrup, and sometimes Champagne or sparkling wine, mixed to create a potent and flavorful punch.

How is Chatham Artillery Punch typically served?

Chatham Artillery Punch is typically served chilled in a large punch bowl during social gatherings or military celebrations, often accompanied by slices of fruit and ice to enhance its refreshing qualities.

Additional Resources

Chatham Artillery Punch History: Exploring the Origins and Legacy of a Historic Southern Cocktail

Chatham artillery punch history reveals a fascinating narrative intertwined with American military heritage, Southern culture, and the evolution of cocktail traditions. This storied beverage, often celebrated as a hallmark of Savannah, Georgia's social and military history, carries more than just a blend of spirits—it encapsulates regional identity, historical anecdotes, and a legacy of conviviality that has traversed centuries. Understanding the origins, ingredients, and cultural significance of Chatham Artillery Punch offers insight into the broader panorama of Southern libations and their place in American social customs.

The Origins of Chatham Artillery Punch

The genesis of Chatham Artillery Punch traces back to the early 19th century, specifically linked to the Chatham Artillery, a military unit formed in Savannah, Georgia. This artillery company, established in 1786, played a substantial role in the city's defense and social fabric. The punch itself reportedly emerged as a celebratory drink among the officers and members of this unit, symbolizing camaraderie and victory during military engagements and social gatherings.

Historical records suggest that the punch was concocted to serve large gatherings, necessitating a potent yet palatable mixture that could be easily prepared in bulk. The communal nature of punch bowls mirrored the collective spirit of the artillery unit, where sharing a drink was both a ritual and a morale booster. Over time, Chatham Artillery Punch transcended its military roots to become a staple

in Savannah's hospitality, enjoyed at festive occasions ranging from balls to banquets.

Ingredients and Recipe Evolution

The traditional composition of Chatham Artillery Punch reflects the accessible ingredients of the Southern United States during the 1800s, combined with the influences of Caribbean and British punch-making traditions. Classic recipes typically include a combination of spirits such as bourbon or brandy, with rum often playing a significant role, alongside citrus juices, sugar, and a mix of spices.

A canonical recipe might feature:

- Brandy or bourbon as the base spirit
- Dark or light rum for added depth
- Fresh lemon or lime juice to balance sweetness
- Sugar or simple syrup to enhance flavor
- Water or tea to dilute and mellow the mixture
- Optional nutmeg or other spices for aromatic complexity

Throughout the 19th and 20th centuries, variations of the punch surfaced, reflecting changes in taste preferences and ingredient availability. Some modern interpretations incorporate ginger ale or club soda for carbonation, while others emphasize fresh fruit garnishes to elevate presentation. The adaptability of the recipe has contributed to its enduring popularity and relevance in contemporary mixology.

The Cultural and Historical Significance

Chatham Artillery Punch is more than a cocktail; it is a cultural artifact that offers a window into the social dynamics of the American South. The punch's association with the Chatham Artillery unit imbues it with military symbolism, representing unity, resilience, and celebration. It also underscores the role of alcohol in fostering social bonds within military and civilian communities alike.

Military Traditions and Social Gatherings

The punch was traditionally served at official military events, including commissioning ceremonies, parades, and holiday festivities. It functioned as a symbol of honor and fraternity among soldiers, reinforcing group identity and esprit de corps. The communal serving style of punch bowls encouraged interaction and hospitality, integral to the military's social customs.

Beyond the barracks, Chatham Artillery Punch became a fixture at Savannah's elite social functions, including debutante balls and political gatherings. Its presence at such events signaled a connection to local heritage and a nod to shared history, making it a beverage that bridged diverse social spheres.

Regional Influence and Legacy

The influence of Chatham Artillery Punch extends beyond Savannah, impacting Southern cocktail culture and the broader American drinking landscape. It exemplifies the Southern penchant for punch—a style of mixed drink designed for large groups and festive occasions. The punch's robust flavor profile and historical cachet have inspired bartenders and historians alike to preserve and reinterpret its recipe.

Moreover, Chatham Artillery Punch serves as a case study in how regional drinks can embody historical narratives and identity. Its story enriches the understanding of how food and drink function as

vessels of memory and tradition.

Comparative Analysis: Chatham Artillery Punch and Other Historic Punches

When situating Chatham Artillery Punch within the wider context of historic punches, several parallels and distinctions emerge. Like many punches of the 18th and 19th centuries, it is characterized by a blend of spirits, citrus, sweeteners, and dilution to create a balanced, shareable drink.

Similarities

- **Communal Serving:** The punch bowl format encourages group enjoyment, a feature common to British Navy grog and Caribbean rum punches.
- **Ingredient Base:** Use of rum and citrus aligns with Caribbean punch traditions, reflecting trade routes and ingredient availability.
- **Social Function:** Punches historically served as centerpieces of social rituals, from military celebrations to plantation gatherings.

Differences

- **Spirit Variation:** While many punches center on rum, Chatham Artillery Punch often incorporates

bourbon or brandy, highlighting local distilling practices in the American South.

- **Spice Profile:** The inclusion of nutmeg or other spices varies, with some recipes emphasizing aromatic complexity more than others.
- **Cultural Context:** Chatham Artillery Punch's direct link to a specific military unit grounds it in a unique historical narrative not commonly found in generic punch recipes.

Modern Revival and Contemporary Interpretations

In recent years, the craft cocktail movement has sparked renewed interest in historic drinks like Chatham Artillery Punch. Mixologists and enthusiasts seek to revive authentic recipes, often sourcing period-appropriate ingredients and employing traditional preparation methods.

Savannah bars and restaurants frequently feature Chatham Artillery Punch on their menus as a nod to local history, offering patrons a taste of the past alongside modern culinary innovations. This resurgence highlights the punch's adaptability and timeless appeal, reinforcing its status as a cultural touchstone.

Challenges and Considerations for Today's Drinkers

While Chatham Artillery Punch offers rich historical context and distinctive flavors, modern consumers should approach it with awareness of its potency and volume. Traditional recipes are known for their strength, designed to serve large groups over extended periods. Responsible consumption and portion control are essential to appreciating the punch without excess.

Furthermore, ingredient sourcing can present challenges. Authentic reproduction calls for fresh citrus,

quality spirits, and sometimes rarer spices, which may require effort to procure but ultimately enhance the drink's authenticity and flavor profile.

The enduring legacy of Chatham Artillery Punch reflects the complex interplay between history, culture, and culinary tradition. As a symbol of Southern hospitality and military camaraderie, this punch continues to invite exploration and appreciation from historians, bartenders, and drinkers alike.

Chatham Artillery Punch History

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chatham artillery punch history: Savannah in History Rodney Carlisle, Loretta Carlisle, 2019-05-01 Savannah in History features over 90 sites in Savannah, Georgia, presented organized by historical era, with over 100 color photos. This presentation is especially important for a city with a long and varied history like Savannah, where colonial sites are virtually next door to antebellum, Civil War, and important modern sites. This guidebook conveys a clear picture of the evolution of the city from its beginnings to the present and helps the tourist, and even the resident, unravel and understand the dozens of historic buildings and monuments and several excellent museums. Like the others in this series on St. Augustine, Key West, Charleston, and Tampa, it serves as both a guidebook and keepsake.

chatham artillery punch history: The Comic Book History of the Cocktail David Wondrich, 2025-09-23 A graphic novel history of the cocktail—from prehistoric wassail to our current boozy renaissance—featuring 20 recipes by drinks historian, Daily Beast columnist, and award-winning author David Wondrich. There's no better writer to tell the colorful history of cocktails than David Wondrich, widely considered to be one of the world's foremost authorities on cocktails and a driving force behind the early-twenty-first-century revival in the classic American art of mixing drinks. In The Comic Book Story of the Cocktail, Wondrich teams up with comics artist Dean Kotz to trace the evolution of the cocktail. Beginning with the ancient days of wassail and hypocras (mixed drinks based on wine and beer), they narrate a tumultuous and vibrant history that stretches through the Age of Exploration, the boozier parts of the Enlightenment and America's hurly-burly nineteenth century, to the Disco years, the Cosmo years, and the modern Cocktail Revolution. Kotz's intricate, masterful drawings illustrate stories that have never been properly told and introduce key characters who haven't yet received their due. Nearly thirty recipes round out this spirited account, featuring accurate versions of old classics and a generous selection of secret weapons from the mixologist's vest pocket. So, settle in with your libation of choice and prepare to meet the good, the bad, and the boozy in this lively and jam-packed tale.

chatham artillery punch history: Taste the State Georgia Kevin Mitchell, David S. Shields, 2025-08-19 Ingredient by ingredient, dish by dish, take a tantalizing tour of Georgia's signature foods Taste the State Georgia and the regional foods within it can be a source of pride for people

and communities.... This book will prepare you for your next Georgian culinary adventure and give you a bit of history on why southerners eat what they eat. —Mashama Bailey, chef and owner of The Grey, Savannah From apples to peaches to Vidalia onions, Georgia is home to some of the finest produce grown in the American South. From Brunswick stew to Savannah Red Rice, the state's signature dishes are steeped in history. In *Taste the State Georgia*, chef Kevin Mitchell and culinary historian David S. Shields reveal the stories and history that have made this rich food culture what it is today. Arguing that Georgia was one of the first states to enthusiastically claim regional cuisine as a marketing tool, Mitchell and Shields explore each of the state's regions, highlighting foods such as Fort Valley Pecans from Central Georgia and Sapelo Island Clams from the Sea Islands. Beyond such staples of the Georgian diet, the authors emphasize more recent culinary creativity, which has produced favorites like the pimento cheeseburger and Vidalia onion cornbread. Sharing stories of heirloom cultivars and innovative kitchens, *Taste the State Georgia* is a testament to both the enduring memory and future possibilities of Georgian cuisine. *Taste the State Georgia* includes sixty-five alphabetical entries, with numerous historical recipes, fourteen original recipes by Chef Mitchell, forty-eight color images, and a foreword by celebrated Savannah chef and author Mashama Bailey.

chatham artillery punch history: An Irresistible History of Southern Food Rick McDaniel, 2011-05-14 Fried chicken, rice and gravy, sweet potatoes, collard greens and spoon bread - all good old fashioned, down-home southern foods, right? Wrong. The fried chicken and collard greens are African, the rice is from Madagascar, the sweet potatoes came to Virginia from the Peruvian Andes via Spain, and the spoon bread is a marriage of Native American corn with the French soufflé technique thought up by skilled African American cooks. Food historian Rick McDaniel takes 150 of the South's best-loved and most delicious recipes and tells how to make them and the history behind them. From fried chicken to gumbo to Robert E. Lee Cake, it's a history lesson that will make your mouth water. What southerners today consider traditional southern cooking was really one of the world's first international cuisines, a mangle of European, Native American and African foods and influences brought together to form one of the world's most unique and recognizable cuisines.

chatham artillery punch history: Georgia's Historical Recipes Valerie J. Frey, 2025-05 *Georgia's Historical Recipes* is an exploration of our state's oldest recipes from the antebellum period through World War II, as painstakingly researched by Georgia archivist Valerie J. Frey. This volume begins with a discussion of old recipes as primary sources and what they can tell us about the history and culture of their era and how to bring them to life in modern kitchens. Frey then moves into fifty sections that can be read alone yet allow readers to build an understanding of how foodways evolved over time. Some sections highlight a single recipe, illustrating how changes in technology, agriculture, transportation, communication, and social patterns led to changes in Georgia kitchens. Most of the recipes are previously unpublished, waiting in archives to be rediscovered. Other sections explore our oldest cookbooks, offering biographical and cultural background information that makes them more meaningful. For the first time, Georgians have a list of the state's early cookbooks and its cooking experts. Readers will learn where to find Georgia's oldest recipes and discover many examples to whet their appetites literally and figuratively for a taste of Georgia's past.

chatham artillery punch history: Bubbly Colleen Jeffers, 2023-08-15 *Bubbly* is a collection of more than 60 effortlessly stunning cocktail recipes in a beautiful gold book featuring the most festive bottle behind the bar—champagne! Pop the bottle and celebrate the holidays, Christmas, or New Years with this gift-able delight. With bright, seasonal flavors, simple techniques, and no pretense, author and photographer Colleen Jeffers shares her most irresistible sparkling cocktails, alongside quick-trick tips on topics like buying the right bottle of bubbly, keeping carbonation crisp, scoring cheap vintage glassware, and making simple syrup without a stove. Inside this beautiful book, you will find recipes including: French 75—tart, light, crisp, refreshing, and arguably the best known of all vintage champagne cocktails Aperol Spritz—ideal for aperitivo hour Paloma Punch—perfect for serving a crowd Bubbly Mary—a modern brunch classic Margarita Fizz—a

deceptively simple and refreshing Holiday Mail—a cheery seasonal favorite Bubbly will quickly become your go-to resource for recipes that rely on fresh, easy-to-find ingredients for head turning flavor without an expert's collection of bottles and tools. With an entire chapter devoted to brunch cocktails and another to party-ready punches, it's a weapon every home cook needs in their entertaining arsenal. Inventive enough to appease the experienced cocktail creator but approachable enough for complete beginners, this book proves that a splash of champagne can make any moment a cause for celebration.

chatham artillery punch history: The Oxford Companion to Spirits and Cocktails David Wondrich, Noah Rothbaum, 2021-10-20 The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars.

chatham artillery punch history: *Classical Southern Cooking* Damon Fowler, 2009-09 Damon Lee Fowler's critically acclaimed and award-nominated celebration of classic Southern cooking returns to print in a fully revised and updated edition. Hailed as a bible of Southern foodways and a major contribution to the literature of American culture, this compendium of more than two hundred traditional recipes broke new ground in food writing. Rooted in meticulous scholarship, a passion for good cooking, and a deep love for the unique culture of the South, Classical Southern Cooking presents the history and substance of this cuisine in a uniquely casual and anecdotal way that has earned it a reputation as a modern classic.

chatham artillery punch history: *The Essential New York Times Book of Cocktails* Thomas Nelson, 2023-08-15 This cocktail book features more than 350 drink recipes old and new with great writing from The New York Times. Cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The New York Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. You will find treasured recipes they have enjoyed for years, including classics such as: Martini Old-Fashioned Manhattan French 75 Negroni Reddicliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes, and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home.

chatham artillery punch history: Imbibe! David Wondrich, 2007-11-06 The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tippling. This colorful and good-humored volume is a must-read for anyone who appreciates the

timeless appeal of a well-made drink-and the uniquely American history behind it. From the Hardcover edition.

chatham artillery punch history: *Southern Spirits* Robert F. Moss, 2016-04-12 A captivating narrative history that traces liquor, beer, and wine drinking in the American South, including 40 cocktail recipes. Ask almost anyone to name a uniquely Southern drink, and bourbon and mint juleps--perhaps moonshine--are about the only beverages that come up. But what about rye whiskey, Madeira wine, and fine imported Cognac? Or peach brandy, applejack, and lager beer? At various times in the past, these drinks were as likely to be found at the Southern bar as barrel-aged bourbon and raw corn likker. The image of genteel planters in white suits sipping mint juleps on the veranda is a myth that never was--the true picture is far more complex and fascinating. *Southern Spirits* is the first book to tell the full story of liquor, beer, and wine in the American South. This story is deeply intertwined with the region, from the period when British colonists found themselves stranded in a new world without their native beer, to the 21st century, when classic spirits and cocktails of the pre-Prohibition South have come back into vogue. Along the way, the book challenges the stereotypes of Southern drinking culture, including the ubiquity of bourbon and the geographic definition of the South itself, and reveals how that culture has shaped the South and America as a whole.

chatham artillery punch history: *Western Druggist* , 1899

chatham artillery punch history: *Fodor's In Focus Savannah* Fodor's Travel Guides, 2019-09-10 Ready to experience Savannah? The experts at Fodor's are here to help. Fodor's InFocus Savannah travel guide is packed with customizable itineraries with top recommendations, detailed maps of Savannah, and exclusive tips from locals. Whether you want to learn haunted history during a ghost tour, take a river boat cruise, or taste locally-made beer, this user-friendly guidebook will help you plan it all out. Our local writers vet every recommendation to ensure that you not only make the most of your time, but that you also have all the most up-to-date and essential information you need to plan the perfect trip. Fodor's InFocus Savannah includes: ● AN ULTIMATE EXPERIENCE GUIDE that visually captures the top highlights of Savannah. ● SPECTACULAR FEATURES throughout, including special features on the best Savannah barbecue, Gullah culture, and family-friendly activities. ● ITINERARIES for various trip lengths help you maximize your time. ● DETAILED MAPS help you plot your itinerary and navigate confidently. ● EXPERT RECOMMENDATIONS ON HOTELS AND RESTAURANTS offer options for every taste. ● TRIP PLANNING TOOLS AND PRACTICAL TIPS include: guides to getting around, saving money and time, beating the crowds; and a calendar of festivals and events. ● LOCAL INSIDER ADVICE tells you where to find under-the-radar gems, along with the best walking tours. ● HISTORICAL AND CULTURAL OVERVIEWS add perspective and enrich your travels. ● NIGHTLIFE TIPS - how to best enjoy Savannah by night, from best evenings for a night out to street etiquette. ● COVERS: Hilton Head, the Lowcountry, Tybee Island, Savannah's Historic District, the Bonaventure Cemetery, and more. ABOUT FODOR'S AUTHORS: Each Fodor's Travel Guide is researched and written by local experts. Fodor's has been offering expert advice for all tastes and budgets for over 80 years. Planning on seeing more of the region? Check out Fodor's In Focus Charleston, Fodor's The Carolinas and Georgia, and Fodor's Florida.

chatham artillery punch history: *Johnny Mercer* Glenn T. Eskew, 2013-11-15 John Herndon "Johnny" Mercer (1909-76) remained in the forefront of American popular music from the 1930s through the 1960s, writing over a thousand songs, collaborating with all the great popular composers and jazz musicians of his day, working in Hollywood and on Broadway, and as cofounder of Capitol Records, helping to promote the careers of Nat "King" Cole, Margaret Whiting, Peggy Lee, and many other singers. Mercer's songs--sung by Bing Crosby, Billie Holiday, Judy Garland, Frank Sinatra, Ella Fitzgerald, Tony Bennett, Lena Horne, and scores of other performers--are canonical parts of the great American songbook. Four of his songs received Academy Awards: "Moon River," "Days of Wine and Roses," "On the Atchison, Topeka, and the Santa Fe," and "In the Cool, Cool, Cool of the Evening." Mercer standards such as "Hooray for Hollywood" and "You Must Have

Been a Beautiful Baby” remain in the popular imagination. Exhaustively researched, Glenn T. Eskew’s biography improves upon earlier popular treatments of the Savannah, Georgia-born songwriter to produce a sophisticated, insightful, evenhanded examination of one of America’s most popular and successful chart-toppers. Johnny Mercer: Southern Songwriter for the World provides a compelling chronological narrative that places Mercer within a larger framework of diaspora entertainers who spread a southern multiracial culture across the nation and around the world. Eskew contends that Mercer and much of his music remained rooted in his native South, being deeply influenced by the folk music of coastal Georgia and the blues and jazz recordings made by black and white musicians. At Capitol Records, Mercer helped redirect American popular music by commodifying these formerly distinctive regional sounds into popular music. When rock ‘n’ roll diminished opportunities at home, Mercer looked abroad, collaborating with international composers to create transnational songs. At heart, Eskew says, Mercer was a jazz musician rather than a Tin Pan Alley lyricist, and the interpenetration of jazz and popular song that he created expressed elements of his southern heritage that made his work distinctive and consistently kept his music before an approving audience.

chatham artillery punch history: *Drinking with the Democrats* Mark Will-Weber, 2016-07-12
Learn how to drink like a Democrat! Organized by president, this fun gift book is full of cocktail recipes, bar tips, and hysterical drinking anecdotes from all Democratic White House administrations. Which Southern man drank Snakebites? How did Jackie-O like her daiquiris? Drinking with the Democrats is the bar guide with a twist that all political buffs will enjoy! (Also check out the companion book, Drinking with the Republicans.)

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