Roman Punch, a refreshing citrus libation considered the Campbell House’s signature recipe from Virginia’s receipts, is still served during the museum’s special events.
**Roman Punch**

1. Place water in a heavy saucepan over a low heat; sprinkle in sugar and swirl until it dissolves. Bring to a boil for 5 minutes.
2. Grate zest of lemons and orange and add to sugar water mixture. Squeeze juice from lemons and orange and add to sugar mixture. Let stand until cool. (There should be at least ½ cup of lemon juice and ⅓ cup orange juice.)
3. Beat egg whites with a whisk until foamy but not to the soft peak stage. Add to sugar juice mixture.
4. Strain mixture into a non-aluminum container, add champagne, cover, and freeze. When mixture begins to freeze, stir occasionally until completely frozen.
5. Serve scooped into small glass bowls or saucer champagne glasses.

Makes 4 servings

**Theron’s Twentieth Century Roman Punch**

1. In a large mixing bowl combine lemonade, water, orange concentrate, and orange zest.
2. Pour mixture into a freezing container and add champagne.
3. Freeze.
4. When ready to serve thaw until punch becomes slushy.

Makes about 1½ quarts

Roman Punch was so popular it appeared in cookbooks as well as being featured on menus for banquets during the 1800s through the early twentieth century. According to Mary Henderson’s 1878 book Practical Cooking and Dinner Giving, Roman Punch could be served as an aperitif as a first course before soup or as a palate refresher served after the beef course. Roman Punch remains the Campbell House’s signature recipe and is served using the recipe developed by Theron Ware, the late Campbell House director who was first to recognize the historical value of the Campbell culinary collection.