

## THE TELKWA HALL RUM PUNCH

I first learned about this punch at my cousin's wedding in the late 1950s. My mother and two uncles, one of them the bride's father, began making the punch a few hours before the wedding. While under the influence of taste testing, my mother, the official organ player in our church, played "Here Comes the Bride" so enthusiastically that my uncle had to march his daughter down the aisle in polka time.

Later in the evening, my cousin, the bride's younger brother, mistakenly drank a couple of large glasses of the punch before folks realized what he was doing. Too late. The Telkwa Hall was in full swing, and so was my cousin.

The punch became and is a big hit with young and old!

### INGREDIENTS

A large block of ice  
3 bottles dark rum  
1 bottle port wine  
2 large cans pineapple juice  
2 large cans of orange juice  
1 large bottle Lime Rickey (Carried in most supermarkets)  
8 large bottles of Canada Dry ginger ale – Six for the basic punch  
and two to add about half an hour before the guests arrive  
Slices from 1 orange, 1 lemon and 1 lime

### INSTRUCTIONS

Pour all ingredients over the block of ice, except hold back two bottles of Canada Dry Ginger Ale. Decorate with fruit slices.

Let stand for two hours before serving.

Add the two extra bottles of Canada Dry half an hour before the guests arrive.

### SPECIAL REQUIREMENT

Large punch bowl or stone canning jar

It serves 75 to 100, at two drinks per person. That is unless my cousin hears about your party. This recipe can be easily doubled or tripled, and then some.

### LEFTOVERS

Our family's clean-up crew found an extra gallon of punch in the fridge the day after the wedding. A lot more dancing and singing took place, probably because the group was still half cut from the night before.

The Telkwa Hall Rum Punch remains our family's most-requested recipe.