

Sons of Liberty Cider to commemorate repudiation of British Stamp Act

Courtesy photo 23 hrs ago



Distillery Lane Ciderworks owner Rob Miller, left, and Pat Barron, right, chair of The Repudiation Day Commemoration Committee, display bottles of the special Sons of Liberty Cider crafted by Miller and DLC Cidermaker Tim Rose at DLC's cider operation in Jefferson. The Sons of Liberty Cider has been pressed from Early American varieties of apples – Roxbury Russet, Hewes Crab and Newtown Pippin – along with a hybrid apple cultivar, Liberty, developed for its disease-resistance properties. Miller and Rose have created the Sons of Liberty Cider to mark the 250th anniversary of The Repudiation of the British Stamp Act in Frederick County. On Nov. 23, 1765, 12 justices of the Frederick County Court were the first to repudiate the onerous “taxation without representation” (Duties On American Colonies Act 1765), a decade before “the shot heard ‘round the world” at the “rude bridge that arched the flood” in Lexington, Massachusetts. The cider is available at Distillery Lane Ciderworks’ Farm and Cidery, 5533 Gapland Road, Jefferson, on Saturdays between 10 a.m. and 5 p.m. and on Sundays from noon to 5 p.m. In addition, Sons of Liberty Cider will be sold at Firestones Market, Vini Culture Wine Bar and Café, and Cafe Nola in Frederick. The local chapters of the Sons of the American Revolution and the Daughters of the American Revolution have organized a commemorative ceremony to be conducted Nov. 21 on City Hall steps to mark the 250th anniversary of the act of defiance by “12 immortal justices” of the Frederick County Court, effectively refusing to discharge The Stamp Act imposed on the Colonies by Great Britain’s King George III.

Courtesy photo