



This is not a tea pot! Although it has a handle and spout, this pot was used for a specific beverage. This is a **posset pot**, made sometime between 1690 and 1700.

The recipe for posset takes hot milk and adds wine or ale and some spices like nutmeg and cinnamon. Adding alcohol to hot milk **curdles** it, meaning that the proteins in milk clump together, making little chunks.

Curdling is normally a sign that milk has gone bad, but in the 1600s, many people thought posset had **medicinal properties** - they thought it was good for your tummy! Posset was popular enough that it had its own container like the one here in the museum.

Posset pots could be decorated however you wanted, but often they were white with blue **floral** decorations and patterns.

Would you try posset? What drink is so special to you that you'd put it in its own special container? #98.37A&B