Here	We	Come	A-W	Vassail	ling
Traditional					\mathcal{O}

Here we come a-wassailing,

G

Among the leaves so green.

D

 B^{m7} E^m

 A^7

Here we come a-wan-dering so fair to be seen.

REFRAIN

D G

D

G

Love and joy come to you and to you your wassail too,

 $B \qquad E^m \quad A^7$

D

And God bless you and send you a happy New Year,

B

 E^m E^{7b9} A^7

And God send you a hap-py New Year.

D

A

Our wassail cup is made of rosemary tree,

GD

 B^{m7} E^{m}

A

And so is your beer of the best barley.

REFRAIN

Bring us out a table and spread it with a cloth;

 B^{m7}

Intro

Bring us out a moldy cheese, and some of your Christmas loaf.

REFRAIN

 \boldsymbol{A}

God bless the master of this house, likewise the mistress too,

D B^{m7} E^{m}

And all the little chil-dren that round the table go.

REFRAIN

Christmas se you

History

"Here We Come A-wassailing" is an English traditional Christmas Carol and New Years song, apparently composed c. 1850. The carol refers to 'wassailing', or singing carols door to door wishing good health.

According to *Readers Digest*; "the Christmas spirit often made the rich a little more generous than usual, and bands of beggars and orphans used to dance their way through the snowy streets of England, offering to sing good cheer and to tell good fortune if the householder would give them a drink from his wassail bowl, or a penny, or a pork pie or, let them stand for a few minutes beside the warmth of his hearth. The wassail bowl itself was a hearty combination of hot ale or beer, apples, spices and mead, just alcoholic enough to warm tingling toes and fingers of the singers."

The word 'wassail' comes from Ves heill, Norse for "be in good health."



Wassailing; singing to the apple trees to scare the evil spirits away, attracts thousands of visitors to the Huon Valley Mid-Winter Fest (Friday 14 – Sunday 16 July) in southern Tasmania.

WASSAIL

Ingredients:

- 1 gallon apple cider, divided (strain out the apple bits)
- 1 tsp ground cloves
- 1 tsp ground allspice
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 6-oz can of frozen lemonade, thawed
- 1 6-oz can frozen orange juice, thawed
- 1/2 cup firmly packed brown sugar

Wassailing was part of the Druid celebration of the winter solstice festival of Yule-tide. Druids considered all trees to be sacred. They were the ones who first decked the halls. Wassailing to the Druids meant, "to wish health to" one's apple trees, in the hope that they will bear well in the next year.

The wassailing bowl was filled with ale, cider and wine sweetened with sugar and flavored with citrus and spices. This was poured over the roots of the tree. Bread was soaked in the ale and then placed in the tree's branches as an offering.

Instructions: Combine 2 cups apple cider and spices in a large Dutch oven; bring to a boil. Reduce heat and simmer 10 mins. Add remaining cider and other ingredients and heat until very hot ... do not boil. Yield: 4 1/2 quarts

Various sources, see http://piereligion.org/yulesongs.html and Wikipedia

