

6. At the top of the cap bear, cut a hole big enough to fit one of the copper pipes.
7. Insert one end of the pipe in the hole. This pipe is called a crane neck.
8. Place another barrel on top of the ground about four feet from the boiler. This is your thump keg.
9. Cut two holes opposite from each other at the top.
10. Insert the other end of the crane neck from the cap bear into one of the holes.
11. Four feet from your thump keg, place another barrel with the top end out.
12. Drill one hole at the top in the side.
13. Take the other big pipe and place it in the other hole from the thump keg to the hole in the new barrel which is the condenser barrel. Inside the barrel, place a container such as a tomato can only much bigger. (See diagram)
14. Connect at the top the copper tube from the thump keg.
15. At the bottom of the container, connect the small tubing and run it outside the dung hole of the whiskey barrel. This is the spout.
16. Fill the outside of the container, inside the barrel, with water. The cooler the water is, the better. This is to condense the whiskey.
17. Seal all leak spots with a paste of flour and meal.

HOW TO MAKE WHISKEY

When you have gotten your equipment, you are ready to start making your whiskey.

1. The first thing to do is mix one-half bushel of cornmeal with fifty pounds of sugar.
2. Put this mixture in your boiler or vat along with sixty gallons of water. This is your mash or malt. Leave an inch or two at the top to prevent spillage when the mash starts to ferment. In the summer, after a day or two, the mash will start to turn and ferment. Later it will stop and that's when it's "ready to run." The top will be clear of particles of meal and sugar. If the malt is in the vat, drain off the water into the boiler.
3. If you are using the boiler as a vat, simply leave the malt in it, and
4. assemble your equipment.
5. After assembling the equipment, build a fire under the tin at the end of the fire pit (see diagram). The fire doesn't have to be big to give off the heat needed. The water will steam and go through the thump keg. The thump keg takes some pressure from the boiler and keeps the cap