Contents

	Foreword, by Gene Logsdon	ix xiii
1.	Why Make Your Own Liquor?	1
2.	A Revenooer Walked into a Nanaimo Bar	7
3.	Making Liquor Legally at Home	13
4.	The Basic Principles of Distillation	23
5.	Building a Small Column Still	27
6.	Your "Home" Distillery	35
7.	The Economics of Distilling Your Own Liquor	41
8.	Mashing Grains	49
9.	Fermentation	61
LO.	Overview of the Distilling Process and Techniques	73
l1.	Rum	89
۱2.	Gin	95
L3.	Vodka	101
L4.	Malt Whiskey	109
L5.	Irish Whiskey	115
L6.	Other Kinds of Whiskey	119
17.	Tequila and Sunchoke Spirit	125
L8.	Don't Be So Immature: Aging Small-batch Spirits	131

19.	Brandy, Liqueurs and Other Excuses	
	to Spend More Time in the Stillhouse	139
20.	Handmade Bitters	153
21.	Making Your Own Mixers	157
22.	Putting It All Together: Classic Cocktail Recipes	
	Featuring Your Homemade Spirits	165
23.	Other Uses for Your Distillation Skills	173
24.	The Farm Distillery	177
25.	The Case for Making Non-commercial Distilling Legal	183
26.	Let's Raise the Bar: The Future of True Craft Distilling	191
	Appendix A: Useful Resources	193
	Appendix B: Resources for Information on	
	Distilling in Canada	197
	Appendix C: Sample Record-keeping Form	201
	Index	203
	About the Author	209