

## ***Fruit Brandy Distillation Workshop – Mt Grove, MO***

**What:** Hands-on distillation of brandy using a batch column still with reflux. A one hour lecture in the morning will be followed by a hands-on demonstration of a batch distillation of brandy using a 250 Liter still with a 3 plate column. Theory and practical aspects of distillation will be covered during the lecture and throughout the distillation process.

**When:** Wednesday, March 7, 2012

**Where:** Fruit Processing Lab, Missouri State University, William H. Darr School of Agriculture, Mountain Grove, MO

**Registration fee:** \$100 includes lunch. Due to the hands-on nature of this workshop, attendance is limited to 12 participants.

**Who:** Dr. Karl Wilker: Associate Professor of Enology and MSU Winery/Distillery Manager, featuring grappa, peach, apple and raspberry brandy.  
Mountain Grove

Mr. Jim Blansit: Owner/Distiller. [Copper Run Distillery](#), featuring Copper Run Moonshine and Gold Rum, Walnut Shade, MO

C. J. Odneal Jr.: Cellar Technician, Mountain Grove

Marilyn Odneal: Horticulture and Enology Outreach Mountain Grove

**Full Details:** <http://mtngrv.missouristate.edu/mtngrvcellars/>

**Contact:** Mayer, Pam, Workshop Facilitator at [PMayer@MissouriState.edu](mailto:PMayer@MissouriState.edu) or (417) 547 - 7533.

*You must be at least 21 years old to attend this workshop.*