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### Wausaukee Had Distillery

Adams & Ruggles' Distillery, about a mile south of this place is nearing completion and whiskey distilling will soon begin.

The main building is 22x28 feet, and will be used as a fermenting and mashing room. Adjoining the main building is the storekeeper's room and warehouse. The distillery will have a daily capacity of 14 gallons of corn and rye whiskey, the duty on which is \$1.10 a gallon which the government requires to be paid to the storekeeper and gauger, an official who draws a salary of \$3 per day, who makes daily reports to the government and retains possession of every drop of whiskey until the required internal revenue has been paid, when he delivers it to the manufacturers.

In the distillery are 17 vats of 130 gallons capacity, used for both mashing and fermenting. The two stills have a capacity 65 gallons. It requires 72 hours time to make corn whiskey and 96 hours to make rye whiskey.

Mr. Adams has had several years experience in the business in Kentucky and is thoroughly familiar with the work.

(Note – The building was destroyed by fire about 2 years later.)