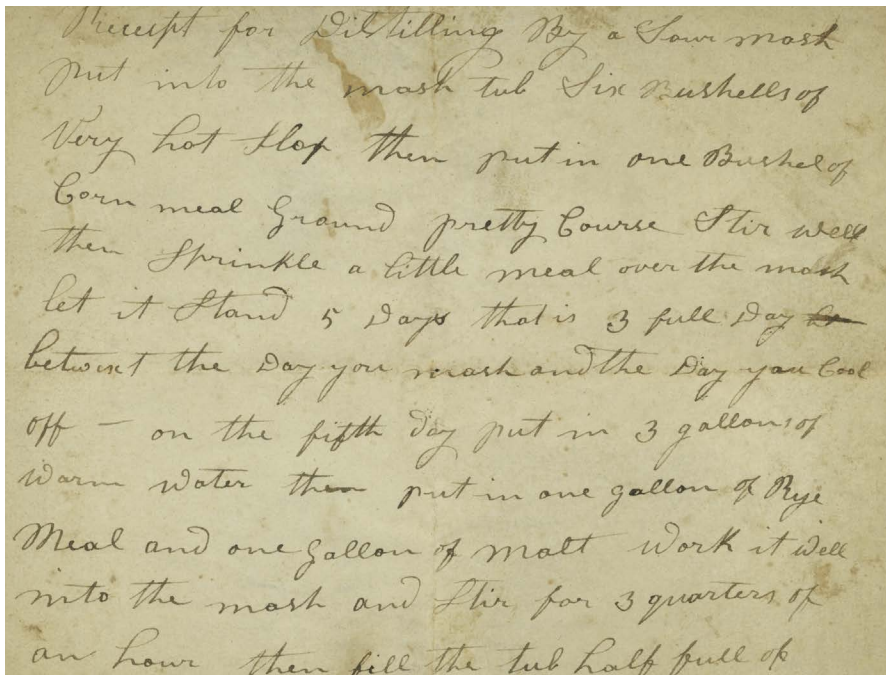


THE KentuckyHistoricalSociety PRESENTS

## LEADERSHIP & LEGACY IN KENTUCKY HISTORY CATHERINE SPEARS CARPENTER | 1760-1848



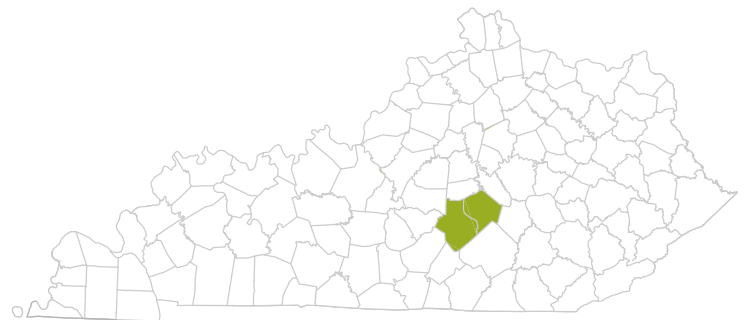
Receipt for Distilling By a Sour mash  
put into the mash tub Six Bushells of  
Very hot Slop then put in one Bushel of  
Corn meal Ground pretty Course Stir well  
then Sprinkle a little meal over the mash  
let it Stand 5 Days that is 3 full Day  
between the Day you mash and the Day you Cool  
off - on the fifth Day put in 3 gallons of  
Warm Water then put in one gallon of Rye  
Meal and one gallon of Malt Work it well  
into the mash and Stir for 3 quarters of  
an hour then fill the tub half full of

"Mrs. Carpenter's" 1818 sour mash recipe. (95m10.box1folder17.mash\_recipes, Carpenter Family Papers, 1704-2003, Kentucky Historical Society)

### A WOMAN DISTILLER? –

Catherine Carpenter, twice widowed, raised nine children alone on the harsh Kentucky frontier. She supported her family in part by making whiskey. History remembers the male distillers from the late 18th and early 19th centuries – some of their names still are part of the modern bourbon industry. Carpenter's whiskey enterprise did not survive her death, but the sweet mash and sour mash recipes attributed to her did. Interestingly, a woman distiller in New York used "Mrs. Carpenter's" recipe in the 21st century to make her own brand of whiskey.

**Learn more** about the Carpenter family papers at the Kentucky Historical Society.



Casey County, Lincoln County

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The Kentucky Historical Society is an agency of the Tourism, Arts and Heritage Cabinet.