

Bring on
the
NEW YEAR!

THIS IS THE TOASTING CHEER FROM THE TEXAS
POND OF THE HONORABLE ORDER OF BLUE GOOSE!

SO, IN BLUE GOOSE STYLE WE WILL START THE YEAR WITH SOME COCKTAIL MAKING LESSONS!

Western Son Vodka, a Texas Distillery

Here are some key elements on how their vodka is made:

MASHING

Our corn is a mixture of Midwest and Texas yellow corn and is naturally gluten-free. Once the corn is milled it is added to reverse osmosis water from the city of Pilot Point's local aquifer and cooked to 185 °F so the sugars and starch cook out.

FERMENTATION

The hot mash is transferred to the fermentation vessels, which are designed to stay at 75 °F. The yeast runs around and eats up all the sugars and starches to produce three by-products: heat, carbon dioxide, and alcohol.

COPPER POT DISTILLATION

The first distillation occurs in our copper pot still at 190 °F, awaiting on the alcohol to be cooked out of the mash. We give our spent grains to a number of local farmers.

COLUMN DISTILLATION

Our 20 ft. vodka column still contains 13 perforated copper plates, which is responsible for giving our vodka smooth 10X Distilled quality.



Now here is what YOU need to do for our January 11th Texas Pond Zoom meeting:

1. Send an email to Linda Meik at lindameik9@gmail.com saying you would like to attend this fun meeting.
2. Linda will send you a list of the needed items for you to obtain from the liquor or grocery store for the meeting. We hope to make 4-5 different cocktails. Share our observations about the taste & look of the drink.
3. Have 4-5 glasses for the making of the cocktails, and some ice handy for your drinks.
4. Do not forget to have a few crackers and perhaps some cheese to nibble on while tasting the drinks.
5. On Monday, January 11th, Linda will send to the registered attendees the Zoom link for the Texas Pond January meeting.