



# Missouri-Kansas Airstream Club Gopher News



WBCCI - Unit 059

July 2024

## President's Message

### Summer is heating up but what a great start to the Airstream camping season for 2024.

We had both the *Region 8 Rally* and the *Mo-Kan Spring Rally*. Then the *Just-for-Fun Rally* that was just that: Fun. Thanks to the **Whitneys** and the **Mitchells** for their successful efforts.

Jill and I had a great trip to the Outer Banks of North Carolina. We had never been there before but the whole trip was a daily adventure of sight seeing and relaxation. I highly recommend it.

The **Fall Installation Rally** is Sept 26<sup>th</sup> thru the 29<sup>th</sup> at the KOA in Topeka. **If you haven't done so yet, please reserve your spot and pay the Rally fee.**

(See Page 2 for details)

Also, I'm looking forward to the *International Rally* in Sedalia next October. I understand they're well over 1,200 units signed up to attend. Our club has a group caravanning into the Fair Grounds. If you would like to be a part of that group, let **John Eckhardt** or me know.

*Have a happy and safe Fourth of July!*  
- Ed



## Executive Officers

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### Community Service Chair:


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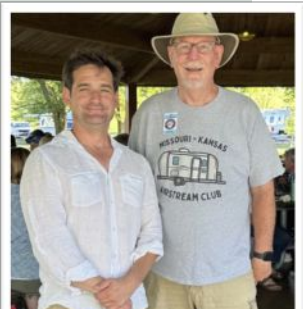
**Welcome New Members!**  
**Jerry & Sandra Hill**  
 Colby, KS  
**James & Kristal Thompson**  
 Leawood, KS  
 We hope to meet you at a future luncheon or Rally!



**On Facebook?**  
 Don't forget to join [the Group!](#)



There was *Great Fun* at the Mo-Kan Club Just-for-Fun Rally!



Thanks to John Enderle for accepting the 3<sup>rd</sup> VP position



## Upcoming Mo-Kan Club Activities

### LUNCHEONS

July 2024

**No Luncheon in July**

**August 3, 2024 – 11:30am**

**Olive Garden**

105 N Blue Jay Dr., Liberty, MO  
 Hosts – Larry & Linda Poage

**September 7, 2024 – 11:30am**

**Johnny's Tavern**

2821 SW Fairlawn Rd., Topeka KS  
 Hosts – Don & Kay Arnold

### RALLIES

September 26 - 29, 2024

**Mo-Kan Club Fall Installation Rally**

**Topeka, KS**

Capital City KOA

Call to reserve your site - **785-862-5267**

Then register with the Mo-Kan Club [here](#)

**You Still Have Time!**

October 5 - 10, 2024

**Airstream Club Int'l Rally**

**Sedalia, MO**

Info and Registration at

[airstreamclub.org/rally2024](http://airstreamclub.org/rally2024)



**Remember!** There's lots of good info, photos and archived newsletters at our Club's website:  
<https://airstreamclub.org/missouri-kansas>

More photos on the next page! ➡

# Mo-Kan Club Just-for-Fun Rally!

May 30 – June 2, 2024



## A Sip of Kentucky, May 2024

By **John Eckardt**, BRN **7352**

Missouri-Kansas Airstream Club

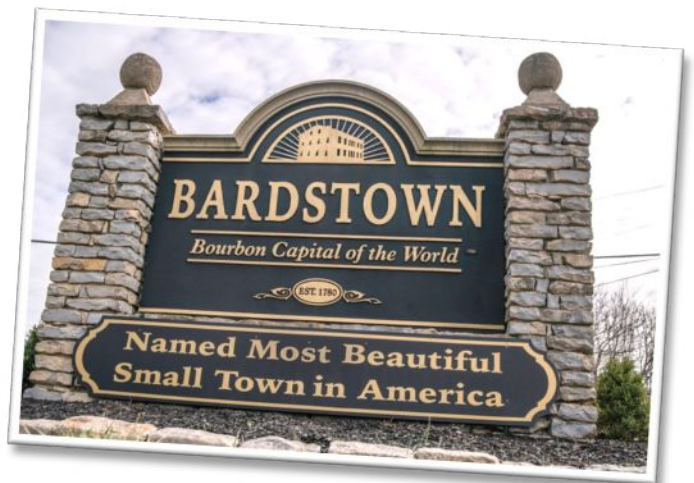
Around January, 2024, I learned of a **Grapes and Grains (G&G) Airstream Rally** to be held in Frankfort, Kentucky in May. The Rally was to center around Bourbon. I was a member of the G&G Intra-Club and given the location and topic, I decided to attend. My wife wasn't interested so I asked my brother-in-law Peter if he wanted to go. *I remember being a little surprised at how quickly he said yes.* We signed up!

According to the WBCCI website, the G&G Intra-Club has a fairly recent existence and only began advertising membership in October, 2021. *The Club now has over 640 members.* Caravans and Rallies focus on tours to places that make and serve beverages made from both grapes and grains.



The beautiful park contains the mansion, a golf course, an outdoor amphitheater-- where one can experience a live show of the Stephen Foster Story-- and the RV park providing about 40 camping spots. It was my second time staying there. The first was on our way to the International Rally in Lebanon, Tennessee. The campground is well established, safe and quaint but be cautious choosing a site there as some of the slopes in the sites are labelled "severe" on their web site. *They mean it.*

**Bardstown**, a town of 14,000 people is known as the Bourbon Capital of the World AND has over 300 buildings on the National Registry of Historic Places. If you visit for the bourbon, you can't help but notice the town's southern charm. If you visit for the town's history and beauty, you can't help but notice the bourbon. Lucky for us, we were there for both. During our two days, we toured the *Old Talbott Tavern* and the *Heaven Hill, Willett and Lux Row* distilleries. There were three additional distilleries in town but we didn't have the time to tour them.



**The Old Talbott Tavern** was built in 1779 and has been identified as an excellent example of Flemish bond stonework. When built, it was strategically located on an important stagecoach stop and its website claims to have served Andrew Jackson, a young Abraham Lincoln and (cough) a slightly drunken Jesse James, who was said to have shot at bird images on the wall paper when he thought they were moving. *The bullet holes are still there and part of a self-guided tour!*



Between our three distillery tours, we liked the **Willett Distillery** tour the best. Our tour guide had worked for the Willett family-owned distillery for over 10 years and her dedication and interest in her product showed. We were shown most of the structures and grounds including the *Rickhouses* (where the bourbon ages for a minimum of two years in six story high buildings).

Their **Willett Pot Still Reserve** bourbon is famous for the shape of the bottle which mirrors the shape of their distilling vessel.

It was Thursday before we knew it and we were off to meet our Rally companions in Frankfort at the *Elkhorn Creek RV Park*. We arrived and were greeted by a total of 28 Airstreams and 48 Rally participants. I later found out that also attending the rally in Frankfort this year was both the founding **G&G President, Mark Krue**r, his wife **Karen** and the current **President, David Lorenz** and his wife **Denise**.

Thursday and Friday were packed with distillery tours. *Buffalo Trace, Castle and Key, Woodford Reserve, J. Mattingly, Four Roses, Lawrenceburg Bourbon Co. and Whiskey Thief Distilling Company* were all on the agenda. A charter bus was our mode of travel. After attending a few of the tours it seemed that the focus points by the tour guides included two things: 1) How the bourbon was made, and 2) The taste of the bourbon. It was a class. We all paid attention.

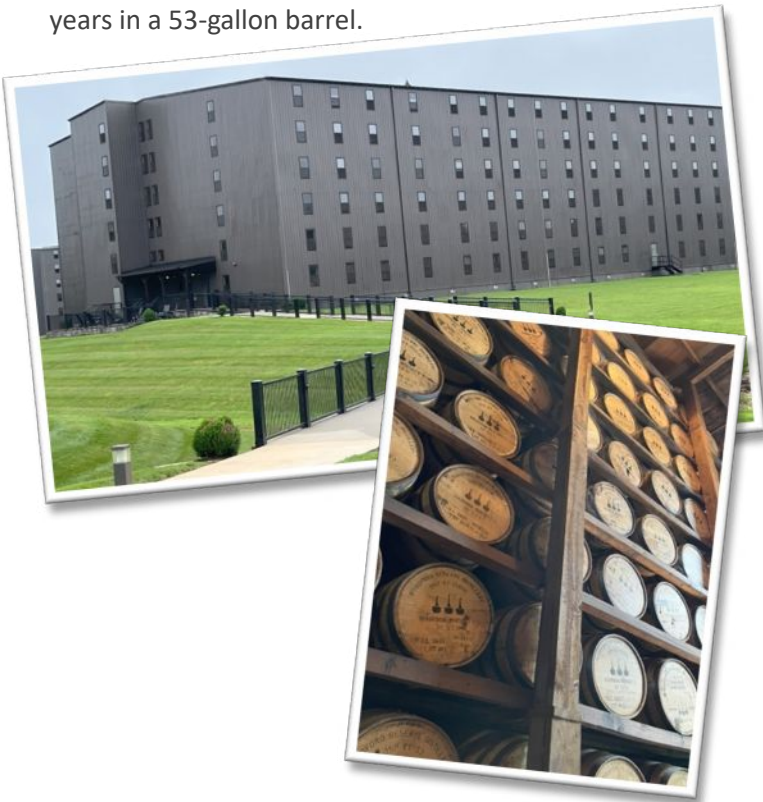
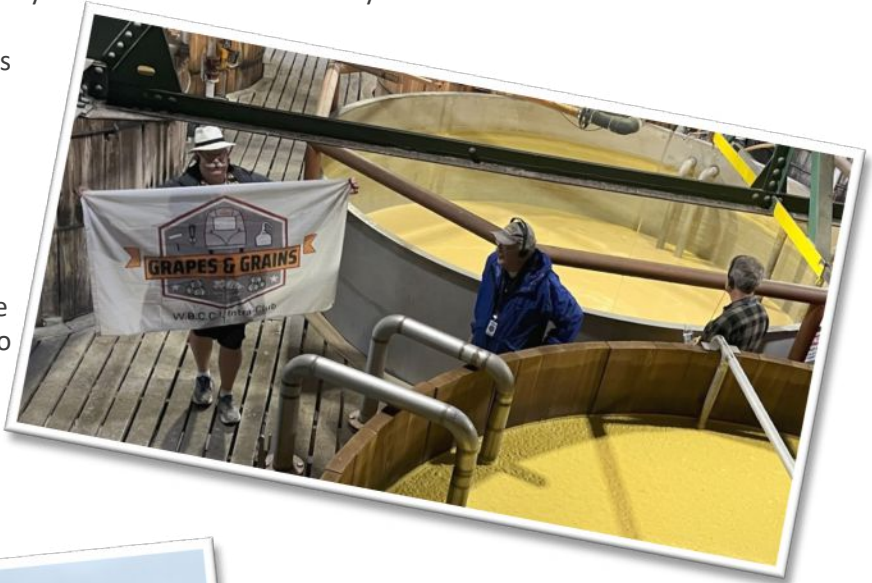
**First let's define bourbon.** *All bourbons are whiskeys but not all whiskeys are bourbons.* For whiskey to be called bourbon Federal Standards state that the following six requirements must be met:

- Must be made in the United States
- Must contain 51 percent corn
- Must be aged in new oak charred barrels
- Must be distilled to no more than 160 proof and entered into the barrel at 125-proof
- Must be bottled at no less than 80 proof
- Must not contain any added flavoring, coloring or other additives

Our group toured several distilleries and found much the same process. The typical grains which were used included corn, barley and rye. We heard that Kentucky was a good state for distilling because of the climate and water. The climate due to the temperature swings and precipitation in Kentucky and the heating and cooling aspects within the Rickhouses. The water, because it is filtered through underground limestone, making it hard and high in mineral content which is said to bond with the alcohol's carbohydrates leading to a smoothness of the product

The master distiller must first determine a mash bill or a recipe on how much corn, barley and rye to use. More corn seemed to add sweetness. More rye added a final peppery sensation to the taste and smell. The mash bill is then added to water and yeast then heated until ready for fermentation.

**Fermenting is done in a very large vat** which was originally made from cypress wood. Cypress was used because it is not subject to rot and does not add additional flavors. Stainless steel is mostly used now. Fermenting takes from one to two weeks at which point yeast is added. Once fermentation is complete the liquid is strained from the solids and the liquid (ethanol) is used to make bourbon. The liquid is then distilled by heating and vaporizing it and then collecting the vapor as it condenses. The resulting liquid is then aged for a period of no less than two years in a 53-gallon barrel.



We toured some **Rickhouses** storing bourbon barrels that were six stories high. Others are nine stories which held 20,000 barrels or roughly 1 million gallons of bourbon. All of the distillers had multiple Rickhouses on site. Our guides told us that the bourbon stored at the top of the Rickhouses was typically hotter and aged faster than at the bottom where it was cooler and more damp. Some bourbons are therefore “blended” where barrels are mixed at the end of aging using barrels from different locations in the Rickhouse. This blending would level out the extreme tastes caused by the various locations in storage.

Tours also included a tasting (of course)—usually at the end. Fortunately for us, we were told that the Distiller’s license limited each person’s tasting to a maximum of 1.75 oz per visit. It does add up though after four distilleries per day. Some guides would talk about the bourbon being affected by the specific mash bill, or the limestone in the soil, or the amount of **fire charring that their barrels received** (between a scale of 1 and 4), or the type of yeast used, or the alcohol content and so on. In a suggestive and serious tone, we were asked if we could taste vanilla, caramel, wood, spice, cinnamon, cloves or pepper in some particular distiller’s bourbon.

According to the *Verywell Health*, website, the adult tongue has between 2,000 and 4,000 taste buds. Taste buds detect sweet, salty, bitter, sour and savory (like meat). I figure I’m down to about 1,000 taste buds given my age and other things. Peter and my conversations at this point during the tasting would go like this: Me, “Peter, do you taste cinnamon or cloves like she said?” Peter, “No, not really, do you?” Me, “No, but I really like it. Let’s get a bottle!” Peter, “Okay, good idea!”



Although there were many highlights, I think my favorite stop was at the **Lawrenceburg Bourbon Company** where the owner of this relatively new distillery opened an aged barrel of bourbon and offered anyone in our group to fill their own bottle with a **whiskey thief**. A whiskey thief is a tool used to extract small portions of whiskey through the *bung hole* of a barrel. The line was long for this opportunity and the bottle is now sitting very nicely in my liquor cabinet. Peter and I both had an educational and wonderful six-day experience in a beautiful part of our country with 48 new Airstream friends. It was an experience we will not forget. A special thanks goes out to those planning this event, especially the

founders and Past President, Mark Kruer, his wife Karen. Also, thanks to the Woodland Airstream RV Dealership for their presentation and support, and the Frankfort Bourbon Society for their presentation. As a WBCCL member, if you are interested, please consider joining the Grapes and Grains Intra-Club and check out any of the “Sip Of’s” Rallies offered throughout the country.

***You will not be disappointed. No matter what condition your taste buds are in!***