

# CENTURY FARMS DISTILLERY

## TURN YOUR CORN INTO WHISKEY

### Base Price \$4595

- We make 53-gallon barrels of bourbon using 40-50 bushels of corn from your farm.
- Aging takes 2+ years. You take home 60 bottles of bourbon. The distillery publicly sells the rest as its product (45 bushels of corn makes about 1,000 bottles of whiskey, usually filling 2 or 3 barrels).
- Your name is on every bottle of Century Farms or American Classic whiskey we produce with your corn – including the ones we sell to the public.
- Your family bio is memorialized on our website, traceable to each bottle using a QR sticker.
- We custom stencil your name onto the barrel. You take the barrel home after aging. This becomes a family heirloom. (Other barrels used with your whiskey can also be purchased.)
- \$500 due on signing, \$2715 after distilling (assumes \$315 credit for \$7 corn delivery) and \$1380 final payment after bottling. (Required sales tax and bottle deposit not included in these prices.)

### Additional Options:

- Buy additional bottles of bourbon for \$36.80 each (after purchasing the first 60)
- American Classic cocktail whiskey and Century Farms unaged corn whiskey
  - Ready about two months after processing your corn – why wait 2 years?
  - \$720 for first 24 bottles of “Tennessee style” American Classic cocktail whiskey
  - \$360 for first 12 bottles of 125-proof unaged corn whiskey (clear moonshine)
- Store in your own 5-gallon barrel at home
  - Fun for tailgating, camping, or gatherings
  - 24 bottles of 125-proof unaged corn whiskey
  - Add these to an empty 5-gallon barrel with your name stenciled on the head
  - Great bourbon is ready in about 9 months to a year
  - \$1123 – spirits and barrel are ready for pickup about two months after distilling
- Annual holiday subscription
  - Leave it in the barrel for extended aging and heightened quality
  - 24 bottles of whiskey every year for 10 years (after initial aging)
- Other options available on request (prices vary)
  - Custom labels or custom bottles
  - Bottle at cask strength or alternate proof
  - Extended aging (more than two years)
  - Tap your barrel over multiple years
  - Purchase additional empty barrels that were used to make whiskey from your corn
  - Custom barrel: higher or lower char, or uncharred barrel for corn whiskey
  - Work with a local brewery to make beer using your barrel after aging whiskey
  - Help dump the barrel or host a bottling party for your barrel at our distillery

# CENTURY FARMS DISTILLERY

## TURN YOUR CORN INTO WHISKEY

**How do I sign up for this?** Call 712-580-3530, email [info@cfdistillery.com](mailto:info@cfdistillery.com), scan this QR code with your smart phone or go to our website. Pay \$500 down. We will email you a copy of our purchase agreement. Sign and scan/email or US mail back to us within 14 days. Down payments are refundable for the first 14 days. We anticipate strong interest in this program and may have to limit participation. Selection of final participants will be based on century farm status and sales volume of whiskey in your locale. If not selected, we will contact you by phone and refund your down payment.



<https://www.cfwhiskey.com/corn-to-whiskey/>  
Select "Corn to Whiskey Deposit")

**How do I deliver corn?** The best way to deliver is by using a Pro-Box. For a fee, we can ship you one of ours or you can use your own if it's clean. You can ship it back to us (requires forklift on the farm) or you can fill it in the bed of your pickup and drive it to us. We recommend delivering by pickup so you can sample products and decide if you'd like to add cocktail whiskey or unaged corn whiskey to your order.

**Do I have to be a century farm?** No! We do ask you to sign an affidavit if you're delivering century farm corn. Please let us know if you are applying or eligible for century farm status.

**Any special requirements for the corn I deliver?** We accept No. 1 or No. 2 yellow corn. Please ask us about using other varieties. Corn does not have to be non-GMO. Please do not deliver any special "ethanol plant" varieties. Higher test weight and lower moisture corn are generally preferred. Corn below 15.5% is best and we cannot mill wetter than 18.5%.

**Do you buy the corn?** The base price includes a credit for a 45-bushel delivery of dry corn at the contract rate per bushel. See contract for grain policy. Your exact price will almost certainly be different (typically +/- \$50, though steep penalties apply for deliveries under 40-bushels). We buy your corn and hold it as a credit toward your future purchase of spirits.

**When do I pay and how much do I pay?** We will fill out a settlement sheet when you deliver corn. Once we know the exact value of your corn delivery, we can fill out your order form. This form will detail the exact cost for your order. We will ask you to sign a copy of this. Ask us and we can send you a copy of an example.

**Can you ship my spirits?** Yes, but only through a retailer across state lines. Retail shipping adds about \$1,690 to the base price. We cannot ship to AK, AL, HI, ID, KS, MA, MI, MS, MT, OK, PA, SC & UT.

**How can I try this product?** Purchase a bottle on our website or ask your local liquor store to order our product. We are available at liquor stores in Iowa, Minnesota, South Dakota. Your participation in our corn to whiskey program is an integral part of our marketing program. Two years from now we plan to promote our whiskey as a "buy local" product, hopefully in your hometown.

**How long have you been doing this corn to whiskey?** This is the fifth crop year we've offered corn to whiskey. We've been in business since 2017. We are a family-owned small business.

Century Farms Distillery  
2304 Highway Blvd.  
Spencer, IA 51301  
(712) 580-3530, [info@cfdistillery.com](mailto:info@cfdistillery.com)  
[www.cfdistillery.com](http://www.cfdistillery.com)



Ryan & Amanda Bare  
Founders and Owners  
(712) 363-1918  
[amanda@cfdistillery.com](mailto:amanda@cfdistillery.com) (best contact)  
[ryan@cfdistillery.com](mailto:ryan@cfdistillery.com)