SPECIAL EDITION

Opening of the KYGMC Limestone Building and Old Pogue Experience
On behalf of the Kentucky Gateway Museum Center’s Board of Trustees and Staff we welcome our members, friends and guests to visit the newest chapter in our services to the community with the opening of the Limestone Building and the Old Pogue Experience.

The restoration and repurposing of the Limestone Building will enable continued growth of our educational programs along with telling the story of Maysville’s unique role in Kentucky’s bourbon history. The opening of this building allows the Museum Association to express our appreciation to our donors, patrons and the many volunteers that have contributed in countless ways to grow the services of the Museum.

Our education outreach programs will now have three additional classrooms and workshop spaces on the second floor of the Limestone Building. The floor will also include reception spaces and meeting rooms for museum programs and events. The first floor of the historic Limestone Building will house numerous displays and changing exhibits as we document the history of Maysville’s role in the development of Kentucky Bourbon. Our story began in the 1700’s with the fields of growing grain in Mason County, to the access on the Maysville Road, the flatboat river trade with Louisville and New Orleans and the very special water from our limestone, our role in the history of the bourbon industry has been one of authenticity and leadership to Kentucky and the world.

From our present day world class miniatures collection, research library, and historical collections in the Museum Center, we are excited to open this new chapter of telling Maysville’s story to the world in the Limestone Building.

Welcome and enjoy the Limestone Building and the Old Pogue Experience!

C.J. Hunter
Executive Director
Following the Revolutionary War, a few venturesome distillers migrated down the Ohio River, with one of their first stops coming at a junction with the old “Buffalo Trace,” the overland trail to the South and West. Here in the old Bourbon County, still a part of Virginia, which is now Mason County, Kentucky, the settlement of Limestone Landing was formed. Some historians have theorized that the transport of area spirits down river from this site in Old Bourbon County initiated use of the term “bourbon whiskey”; in later years, promotional literature distributed by the H.E. Pogue distillery would claim that the first distillery in Kentucky was established here in 1790.

In 1869, O.H.P. Thomas operated the “Old Time” Distillery and distilled Old Time Sour Mash and Old Maysville Club Rye Whiskey, with Henry Edgar Pogue in its employ as distiller. On February 6, 1876, H.E. Pogue purchased the old coal oil property on the Maysville, Mason County, Kentucky city limits as well as the rights to O.H.P. Thomas and established The H.E. Pogue Distillery. The distillery became Kentucky Registered Distillery No. 3, 7th District. It was during this era that Maysville became an important center of whiskey activity, with other distilleries such as Poyntz Brothers and James H. Rogers operating nearby, and M.C. Russell distributing liquor far and wide.

Pogue’s whiskies quickly established themselves throughout the country as whiskies of superior quality and flourished in popularity. Early brands in the late 1800s and early 1900s were Old Copper Whisky, Old 57 Gentleman’s Club Wheat Whisky, Old Pogue Bourbon Time Sour Mash Pure Copper Whisky, and Old Pogue Bourbon Whisky, among others. A newspaper account from January 25, 1900, notes that the distillery was distilling 50 barrels of whisky daily and stated that “it is said by those who know that there is no better distillery in Kentucky.”

In 1909, famed Southwestern artist, Charles M. Russell memorialized Pogue’s “Old Time” in his famous painting “In Without Knocking” by painting a bottle in the street and placing a case of Pogue on the stoop of the saloon the cowboys were entering on horseback. Other original correspondence from the early 1900s reveal orders from Yuma, Arizona, Oklahoma, and even as far away as Japan.

One newspaper account from 1903 reports that H.E. Pogue Distillery received an order for 12,000 cases of Pogue whisky from Kansas City. Another newspaper account from 1910 indicates that at the time the Pogue Distillery ground 600 bushels daily and had 15,000 warehoused barrels of whisky. The newspaper account went on to report that the Pogue Distillery had “built up a large business strictly through honorable methods” and “enjoyed the reputation of being one of the best known and best patronized in the State of Kentucky.”

H.E. Pogue I died November 1, 1890 in a distillery accident. His son, H.E. Pogue II ran the distillery until 1918. H.E. Pogue II’s son, H.E. Pogue III, worked in the distillery until enlisting in the Navy in 1917, at the age of 23. In 1918 while in the Navy, H.E. Pogue III received word that his father had died, and H.E. Pogue III returned home to run the distillery. Less than one year later in 1919 the United States Congress passed the Volstead Act, more commonly known as Prohibition, prohibiting sales of distilled spirits, except for medicinal purposes.

During the early 1920s Pogue sold limited quantities of its whisky for medicinal purposes under the “Old Jordan” brand. Famed Cincinnati pharmacist and attorney George Remus distributed significant amounts of Pogue products during this time. H.E. Pogue III also purchased two other distilleries during the early Prohibition years. He purchased the Greendale Distillery of Lawrenceburg, Indiana, on June 22, 1921. Greendale manufactured Gin and Spring Water Whisky. On November 30, 1925, H.E. Pogue also purchased the New England Distilling Co. of Covington, Kentucky. The New England Distilling Co. primarily made “Red Star” rum used as flavoring in tobacco products.

Prohibition took its toll on the Pogue Distillery. On August 10, 1926, the Pogue Distillery ended its operations as a Bonded Whisky storage warehouse for the government when the last barrel of whisky was shipped to the Louisville Warehouse Company for consolidated government supervision. As the newspaper account reports at the time “So many thousands of barrels have entered and departed that if turned into terms of money at bootleg prices, it would far exceed the national debt.” The report concludes that “the passage of the Volstead Act made sure the passing of this business”.

Prohibition ended in 1933. H.E. Pogue sold the distillery of his namesake to Rose of Chicago soon thereafter. H.E. Pogue III became a consultant to various entities attempting to restart distilleries now that whisky production was legal once again, including T.W. Samuels. Rose renovated the Pogue Distillery, including the construction of three new 10,000 barrel warehouses. On October 22, 1935, after an interval of 18 years, operations at the H.E. Pogue Distillery resumed production. In 1942 Rose sold to Schenley, which operated the Pogue Distillery during World War II for defense purposes.

Schenley continued to distill at the Pogue Distillery until 1963, when it was shuttered. Interest in family heritage led the fourth and fifth generations of Pogues to explore the possibility of reentering the distilling business.
Pogue continued...
whiskey industry, and they sought the
counsel of bourbon historian and former Mak-
er's Mark Distillery Superintendent Sam Cecil.
These discussions led to an arrangement with the
Willett Distillery of Bardstown to reintroduce
the Old Pogue Bourbon brand to the market in
Spring 2004, with a release party taking place in
Maysville.

As sales of Old Pogue increased, the Pogue
family became interested in further tapping into
their Maysville, and the birthplace of bourbon's,
roots. In 2005, area historic preservationist Phil
Breen was renovating “Star Terrace," the Pogue
homestead on West Second Street. The Pogues
reacquired this 1845 Greek revival house over-
looking the Ohio River in October 2009, for use
as the distillery's corporate headquarters. The
home also overlooks the site of the original H.E.
Pogue Distillery.

Two years later, the Pogues began construc-
tion of a distillery in a building adjacent to
Star Terrace. In February 2012, the switch was
flipped on this distillery, and the Pogues restored
whiskey production to the same ground where
their forefathers had been distilling for nearly a
century. A sixth generation joined the business
with the arrival of John Pogue as distiller. That
same year, the Old Pogue Distillery joined the
Kentucky Bourbon Trail Craft Tour as one of
seven charter members; this tour was created by the
Kentucky Distillers Association as Ken-
tucky bourbon and regional distilling captured the
public's attention. In February 2018, the
Northern Kentucky Convention and Visitors Bu-
reau launched the “B-line,” a bourbon-focused
collection of distilleries, restaurants, and bars
appealing to tourists and spirits enthusiasts. The
Old Pogue Distillery and Chandler’s Restaurant
on Market were included on the B-Line, thus
uniting the unique bourbon heritage of Mays-
ville with that of Northern Kentucky.

Due to increased demand, the Old Pogue
Distillery completed a capacity expansion in
Summer 2018. The distillery distributes its Old
Pogue Master's Select Kentucky Straight Bour-
bon Whisky and Old Maysville Club Bottled-in-
Bond Kentucky Straight Rye Malt Whisky in five
states.

A NEW miniature of the original Old Pogue Distillery.