

# **Boston Herald**

## **Fast Food**

**By Kerry J. Byrne**

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### **Spirited undertaking**

The Hub now boasts its first distillery in decades.

Bully Boy Distillers

(bullyboystillers.com) is whipping up spirits in Roxbury's Newmarket Square. Their rum, whiskey and vodka, handmade in a 600-liter copper column still, should hit the market in mid-May.

"We want to hang our hat on our Boston Rum," said Dave Willis, a longtime home distiller who founded Bully Boy with his brother, Will. "There's a long history of rum distilling in Boston going back to the Colonial days."

Theirs is made with blackstrap molasses and is aged in used wine casks. Their wheat whiskey is made from organic wheat, which they hope to one day grow on their family farm in Sherborn.

What's with the name? Their great-great-grand-father was a friend of Teddy Roosevelt, who was fond of the phrase "bully."

"Back then, 'bully' meant 'superior' or 'excellent,' " Dave Willis said.



**Photo by Ted Fitzgerald**  
**BOYS' TOWN:** Brothers Will, left, and Dave Willis of Bully Boy Distillers.