

INDEX	
Arts & Leisure	7
Sports	23
Real Estate	17
Classifieds	19
Services	20

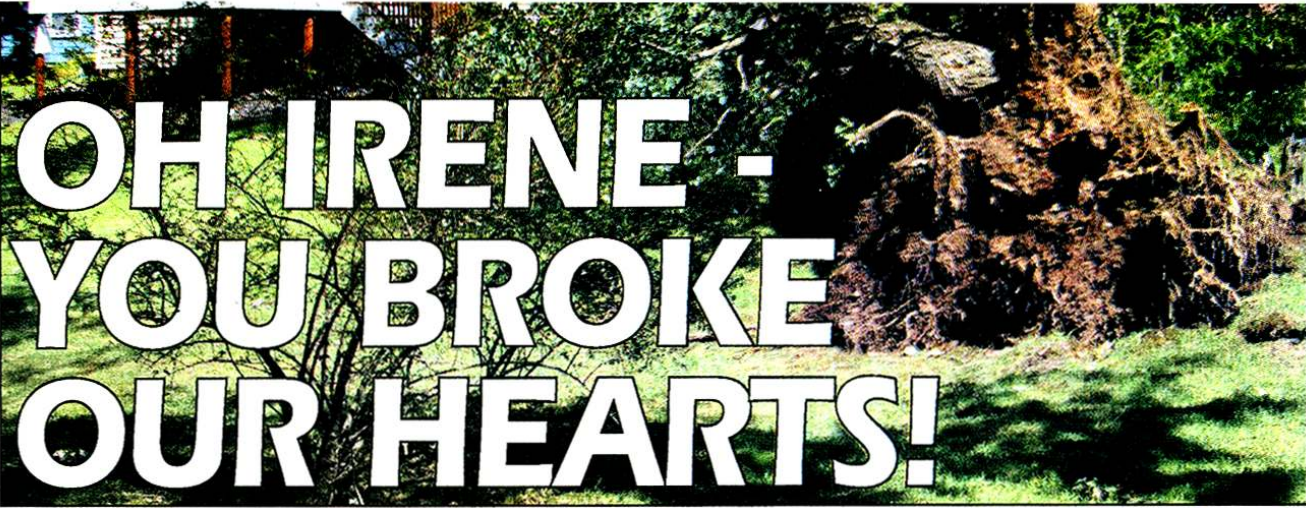
# Dover/Sherborn Hometown Weekly

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Every Home...Every Week



BY KATHLEEN GALEN  
*Hometown Weekly Staff*

Ironically enough, in time for the 6th Anniversary of Hurricane Katrina, over the weekend Hurricane Irene made her way up the east coast, hitting the Boston area pretty intensely, causing a great deal of Monday morning inconveniences (and still) holding an east-coast damage report of about \$7 billion.

On Friday of last week, Irene was classified a CAT2 hurricane, holding 96-115 MPH winds and a six to eight foot storm surge. By the time the storm advanced more inland, Irene's strength decreased to a CAT1 hurricane, but still holding substantial gusts of wind between 74 and 95 MPH and a four to five foot storm surge. When she finally made it to the Boston area, she was officially categorized as a Tropical Storm.

What does all this mean?

Well for area residents, it meant trees, trees, everywhere - down in front, in the back, across the street, in the street, over the street, on the fence, in the house, on top of cars - you name it, a tree was covering it. Police officers, fire fighters and town officials were busy at work

**IRENE**  
continued on page 24

Dover historical society opens fall season

Page 15

Hearts made of forceful winds impact a fallen community

BY KATHLEEN GALEN  
*Hometown Weekly Staff*

Page 13



COA at Dover Days

The Friends of the Dover Council on Aging will have a table at the Dover Days Fair on September 10th where they will be selling certificates for any of the products



PAGES 12-14

## Dover Sherborn Residents are spellbound by "Godspell"

BY SARAH BLOOD  
*Hometown Weekly Staff*

The Dover Sherborn community is known for its support of the creative arts, and has put on a series of performances last week that

were sold out each night with standing ovations. "Godspell," the play performed last week, had an original spin and pushed the

**GODSPELL**  
continued on page 15



## A new Bully in town: Bully Boy Distillers

BY SARAH COPPINGER  
*Hometown Weekly Staff*

You won't find any cupcake-flavored vodkas here at the Bully Boys' Distillery, the first and

only craft distillery in the city of Boston. Founders Will and Dave Willis, from Sherborn, have traveled back to the roots of good old-fashioned alcohol to create products raw in style and refined in taste, with their

organic, homemade vodka, white and dark "Boston" rum, and wheat and white un-aged whiskeys.

**BULLY BOYS**  
continued on page 2

## BULLY BOYS

continued from front page

"I don't want to name names," Will said, letting slip the big name brand, Bacardi, out of his lips. "But they're all adding stuff to make it taste like pineapple or something crazy." (And yes, cupcake is also one of those crazy flavors. The company named after the delectable treat, known for its red and white wines, now sells various flavored cupcake vodkas.) The brothers, born and raised on their family's farm in Sherborn, have stuck with the spirits they love, as well as the ingredients they trust: organic hard red winter wheat from Aurora Mills in Maine, black strap molasses from New Orleans, and Boston City Water that they purify using a carbon and particle filter.

As a small-batch distillery, the brothers' hands touch each step of the complex distilling process. From copper distilling, to vaporizing, to boiling, to barreling, Will and Dave oversee and assist each stage of production through the copper distills, whiskey barrels and wine casks. After that, their job is far from over.

Using a four-bottle spout and a one-bottle labeler, the guys bottle and label each spirit by hand – all 150 of them per batch. If you look at the neck of each bottle, you'll notice two numbers, the batch number and bottle number. Each number on every bottle is hand-written.

"Bad idea!" Will said, laughing behind their fully stocked bar. On top of the laborious marking process, Will and Dave cap each bottle with a birch cork, which, Dave explains, "are wonderful corks, but we really have to jam those things in." Hand marked bottles, birch corks, a one-bottle labeler... Will and Dave don't believe in shortcuts. They have learned the behind-the-scenes process of pure, organic distilling and, in a way, are spoiled with the quality of their product. "Once the curtain's pulled," Will said, "you can't really go back."

Just as the brothers steer away from producing wild-flavored spirits, they have decided to stay clear from the liquors that they do not particularly enjoy themselves, assuring that consumers know when a creator is not passionate about his product. So, don't expect to find Bully Boys gin on the shelves



Bully Boy Distillers Dave (left) and Will Willis don't have much time to relax at their private bar set up in their Roxbury distillery.



"Our un-aged whiskey is really cool," Dave Willis said, claiming it a personal favorite of their products.

anytime soon.

After reeling in two consultants who specialize in distilling whiskey, rum and vodka, and six months of trial and error (and hundreds of gallons of alcohol down the drain), Will and Dave compiled samples of their products and got both experts' badges of approval. Then, came the real test: the blessing from their family and friends. Once they got that, Bully Boy spirits were born and their products hit liquor stores and restaurants in June.

While the Bully Boys emblem serves as a reminder of their throwback style, the gallant horse

represents more than their call to the past. The brothers grew up on a farm in Sherborn with a unique history attached to it. During the Prohibition, Will and Dave's grandfather housed a vault of local craft liquors in the basement of the farmhouse. Upon recent years in their exploration of the vault, they discovered a plaque with the words: "Bully Boy: A willing and patient Family instructor. March 17, 1926." The playful name belonged to a draft horse on the farm in the 1920s, which they believed to be homage to the great Theodore Roosevelt, who

**BULLY BOY**  
continued on page 14

**BULLY BOY**  
continued from page 2

coined the term “bully” to be used in a positive light.

It doesn't hurt that the date on the plaque happens to be one of the biggest drinking holidays around the world.

Keeping their roots in Boston, their ingredients local, and their products true to themselves are only a few of the reasons that Massachusetts natives will want to check out the Bully Boys spirits. With a long-term goal of sourcing all of the spirits' ingredients from their Sherborn farm (as well as creating an applejack cider made with apples from their farm), the Willis brothers hope to stick around for a while – at least until their Boston rum and aged whiskey come out next year.

Buy yourself a bottle of the Bully Boys' white rum, vodka or white whiskey at Bullard's in Medfield, the Sherborn Out or Sherborn Wine and Spirits today for about \$28.

You can also visit local Boston restaurants to try cocktails like the “White Boy Manhattan,” featuring



To find out where you can snag a taste of the local distillers' spirits, visit [www.bullyboydistillers.com](http://www.bullyboydistillers.com).

Bully Boy spirits, at places including: The Biltmore in Newton Upper Falls, Petit Robert Bistro in Needham (and Boston), Area IV in Cambridge and Island Creek Oyster Bar and the Eastern Standard, both in Boston.

Some other liquor stores carrying the local distillers' products are Lower Falls Wine Co., in Newton Lower Falls, Marty's, in Newton,

The Urban Grape, in Brookline, or the Wine and Cheese Cask, in Cambridge. For a full list of package stores and restaurants, visit their website at [www.bullyboydistillers.com](http://www.bullyboydistillers.com).

To check out more pictures from our tour of the distillery, visit our website at [www.hometownweekly.net](http://www.hometownweekly.net).

