

10-22-2018

## Antonini, Virginia (FA 1221)

Manuscripts & Folklife Archives  
Western Kentucky University, [mssfa@wku.edu](mailto:mssfa@wku.edu)

Follow this and additional works at: [https://digitalcommons.wku.edu/dlsc\\_fa\\_fin\\_aid](https://digitalcommons.wku.edu/dlsc_fa_fin_aid)



Part of the [Folklore Commons](#), [Food Processing Commons](#), and the [Viticulture and Oenology Commons](#)

---

### Recommended Citation

Folklife Archives, Manuscripts &, "Antonini, Virginia (FA 1221)" (2018). *FA Finding Aids*. Paper 1227.  
[https://digitalcommons.wku.edu/dlsc\\_fa\\_fin\\_aid/1227](https://digitalcommons.wku.edu/dlsc_fa_fin_aid/1227)

This Finding Aid is brought to you for free and open access by TopSCHOLAR®. It has been accepted for inclusion in FA Finding Aids by an authorized administrator of TopSCHOLAR®. For more information, please contact [topscholar@wku.edu](mailto:topscholar@wku.edu).

Manuscripts & Folklife Archives  
Department of Library Special Collections  
Western Kentucky University  
Bowling Green, KY 42101-1092

*Descriptive Inventory*

**FA 1221 ANTONINI, Virginia**

1 folder. 2 items. 1972. Typescript.

1972.231.1

***BIBLIOGRAPHIC RECORD***

FA ANTONINI, Virginia 1972  
1221

Student paper titled “Moonshining” in which Virginia Antonini details the process of distilling moonshine from harvest to bottling. Antonini describes the equipment used to produce moonshine and includes several stories told by her informant, a man only referred to as “Jim,” about his methods and various run-ins with the law. The author also includes her mother’s wine recipe and additional “home brew” stories.

1 folder. 2 items. Typescript.  
1972.231.1

***SUBJECT ANALYTICS***

Alcoholic beverages  
Antonini, Virginia (Interviewer)  
Distilling, Illicit  
Fermented beverages  
Moonshine  
Wine

Bowers/Jeffrey 10/22/2018