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# Cheers to North Carolina Distillers Using Locally Grown Products

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Across the state, three distillers are using local farm products to make delicious spirits that are purely North Carolina. From fresh sweet potatoes to homegrown grains, learn more about how these companies are taking ingredients from the farm to the glass.



*Photo credit: Justin Kase Conder*

## BROADSLAB DISTILLERY

Located on the family farm outside of Benson in southeastern Johnston County, Broadslab Distillery was built on Jeremy Norris' family legacy in moonshine.

"It started with my grandfather, who raised me and was a produce farmer," Norris says. "I spent a lot of time with him at our produce stand growing up and heard all the stories about bootlegging. I got interested at an early age. When my granddaddy got older and couldn't farm anymore, I got the idea to build a distillery and make spirits a value-added commodity. We started growing corn and small grains, and it grew from there."

Broadslab's products include several types of corn whiskeys as well as two types of rum. Norris says that it's important to them not only to use local products and teach consumers about North Carolina agriculture, but also to keep the tradition in their business.

**See more: [Hops Industry is Brewing in North Carolina](#)**

"With larger brands, it's a lot different. They add caramels and artificial colors," Norris says. "We're old-school and a small family. It's a traditional, all-natural, small-batch variety."

In addition to a bar where visitors can enjoy its craft spirits, Broadslab also has a 10,000-square-foot barn that they use as an event space for weddings, parties and more.



*Photo credit: Ken Tart Photography*