



## **CURING INSTRUCTIONS – IMPORTANT – PLEASE READ**

**After the first time you put liquid in it, if keg is not kept properly cured at ALL times, the wood will dry up and shrink, the bands will become loose and the keg will fall apart.**

Thank you for your order from [www.saintbernardkeg.com](http://www.saintbernardkeg.com). If you have any questions and/or concerns, please feel free to contact us at [sbk@waymark.net](mailto:sbk@waymark.net).

If you **DO NOT** want to have to keep your barrel cured and would like it for decoration only then **NEVER PUT LIQUID IN IT**. The keg will remain in good condition for several years until the first time you add liquid.

The whole purpose of curing the barrel is to allow the oak to expand and retain the liquid inside. This is the same principle that allowed boats to float in the sea centuries ago. **If the bung cork, spigot or bands appear loose, this will resolve itself during the curing process as the wood expands. It is important to keep the barrel cured at all times so the wood does not shrink.**

Rinse the Barrel several times until the water coming from inside has no wood residues. Fill the barrel up to 3/4 to full capacity with water. This will allow the oak to expand. The barrel may leak during this process. After this curing period you will place the barrel in a horizontal position (preferably on its base) As the wood absorbs water, you will need to replenish it until the water level stays the same. This will be achieved in 3-10 days.

You are now ready to fill it with either Tequila, Whiskey, Brandy, Rum, Wine or any spirits that require aging. You need to fill it to a maximum 3/4 level of liquid in the Barrel at all times and in a horizontal position on it's base. Make sure the "cork" is placed tightly as the air will spoil the aging process. A portion of your spirits will evaporate from the barrel during the aging process. Typically around 2% volume per year. This is known as the "Angel's Share". Should the Barrel dry out, you just need to cure it again.

The barrel should be worn snugly under the dog's chin to avoid having it hang down and bump against the breast bone as he or she walks. Please remember that the barrel is much heavier when full, so be kind to your Gentle Giant & remove the keg if he or she shows signs of discomfort, especially for younger dogs with growing bones.

**For those of you with puppies, please remember that the collar and keg is Drool Proof but NOT CHEW PROOF. It makes a very expensive chew toy... keep an eye on your precious puppy when he or she is wearing the keg.**

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Sharing our website with your breeder and friends is greatly appreciated.

**LEGAL DISCLAIMER: WATER IN WOODEN BARRELS CAN CAUSE HARMFUL BACTERIA. IT IS OUR UNDERSTANDING THAT IF YOU FILL THE KEG WITH ALCOHOL, IT WILL KILL THE BACTERIA. IF YOU CHOOSE TO USE THE KEG TO CONTAIN LIQUIDS FOR CONSUMPTION, YOU DO SO AT YOUR OWN RISK.**