

Townsend's Sorghum Mill

How Sorghum is made in Kentucky

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What is Sorghum ?

Sorghum is a sweet, dark, heavy syrup made by cooking the juice squeezed from sorghum cane. Sorghum is a tall cane that looks similar to field corn and makes a cone-shaped seed head filled with BB-sized seeds.



Canes are harvested in the fall. First the seed pods and leaves are removed and the canes are brought to a rotary press to squeeze the juice from the cane.

The press is traditionally powered by a mule!!



The sorghum juice is cooked down into syrup in a long "Sorghum" pan that has a series of dividers.

The person cooking the syrup pushes the juice along the dividers until the liquid becomes syrup.

