

Got Rum?™

AUGUST 2012

FROM THE GRASS TO YOUR GLASS!



GRENADA SPECIAL

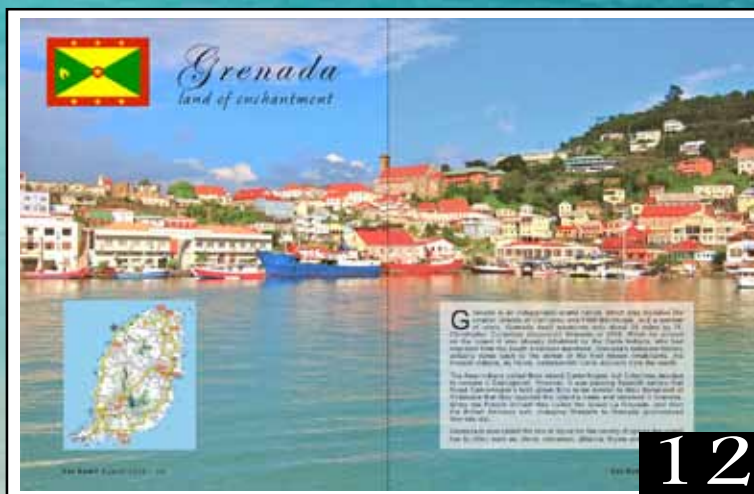
**EXCLUSIVE INTERVIEW - ANGEL'S SHARE -
RUM HISTORY - THE RUM UNIVERSITY -
RUM TECHNIQUES - TOBACCO & RUM**



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Got Rum?

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ON THE COVER: "Through the drinking glass".

INSIDE COVER: A view of Bathway Beach, Levera National Park in northern Grenada.



FROM THE EDITOR

Grenada: Island of Spice and Enchantment

A few years ago I took a trip to my twin sister's office to drop in and say "hello". While we were wandering the halls and she was introducing me to her co-workers we approached a door that was ajar. Suddenly it swung open and a gentleman stepped out into the hall. He glanced over briefly at us and smiled and then did a very quick double take with a shocked and amazed look on his face at the realization that he was staring at identical twins.

It was a moment that I will never forget when he said "I don't think I drank that much Rum & Coke last night!". Little did I know that these few seconds and words would be the beginning of a very dear, dear friendship with DC Campbell. His expression that day ranks as our top #1 in people's reactions to the sight of twins. While I was talking to DC, there was an apparent accent, but one I was not familiar with. Come to find out, he was from Grenada.

Not knowing anything about Grenada, or even where it was on the map, I found myself asking him many questions about his country. He told stories, one after another, about his childhood and the rums he grew up with. For example, when he was a young boy, his father would use Clarke's Court White Rum to bless the foundation of their new home and to drive away any evil spirits. His mother would put a rum-soaked cloth on his forehead whenever he had a fever.

He also went on to tell me about Grenada's famous Jack Iron Rum (180 Proof). This rum is so strong that when you add ice, it sinks to the bottom of the glass! To this day, it is still considered one of the Caribbean's strongest rums and has one of the most colorful stories behind it.



Grenada is full of amazing history, for example, the country remained un-colonized for more than one hundred years following its discovery or the myths surrounding the end of Fedon's Rebellion or the fact that a distillery in Grenada has the oldest water-propelled sugarcane mill in all of the Caribbean.

I want to extend a big "Thank You" to my dear friend DC for giving me the inspiration for this article, to the Grenada Board of Tourism (thank you Mr. Edwin Frank!) and to the rum distilleries for all of their assistance and hospitality. If you would like more information about Grenada, make sure to visit the Grenada Board of Tourism's website, <http://www.grenadagrenadines.com/>.

See you in Grenada!

Margaret

Margaret Ayala, *Executive Editor*



www.linkedin.com/pub/margaret-ayala/34/5a5/140

Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

3rd Caribbean Rum & Beer Festival - Grenada

2-3 November 2012

4pm - 10pm

**Grenada Cultural Centre,
Grand Anse, Grenada**

The Best Rums & Beers from the Caribbean & Beyond

Tasting sessions with Industry Experts

2012 CAB tasting competition

Live Caribbean music (steel pan)

Authentic Grenadian & Creole food

Rum cakes • Cocktails

Admission

US\$25

Includes drink vouchers



www.rumandbeerfestival.com
info@rumandbeerfestival.com
Tel: (246) 262 0314

**In partnership with the
Grenada Board of Tourism**



'Exhibitor spaces available - Visit www.rumandbeerfestival.com for more info'

UPCOMING SPIRITS EVENTS

San Diego Spirits Festival – San Diego, California

August 25th – 26th

www.sandiegospiritsfestival.com

Manchester Food & Drink Festival - Manchester, UK

September 21st - October 8th

www.foodanddrinkfestival.com

16th Americas Food and Beverage Show- Miami Beach, FL

September 24th – 25th

www.americasfoodandbeverage.com

The 8th Shanghai Wine & Spirits Festival 2012 - Shanghai, China

September 26th - October 2nd

bit.ly/PmxOme

Boston Cocktail Summit – Boston, Massachusetts

October 4th – 6th

www.bostoncocktailsummit.com

INTERNATIONAL **RUM** CONFERENCE

AWARDS CEREMONY, MADRID, SPAIN 2012



The Awards Ceremony for the medal-winning rums will take place on September 13, 2012 at the Hotel Puerta de América at 8:30 PM, Attico Club, 13th Floor.

www.hoteles-silken.com/

hotel-puerta-america-madrid

To RSVP or for additional information, please contact

info@CongresoDelRon.com

WWW.CONGRESODELRON.COM

Rum is often taken for granted in the Caribbean. For this reason, we applaud and support any efforts aimed at elevating its image as a world-class distilled spirit.

We are pleased to bring our readers an interview with Ms. Cheryl Collymore and Dr. Glyn Williams, organizers of the 3rd Caribbean Rum & Beer Festival.

We were fortunate to meet both Cheryl and Glyn at last year's event in Barbados, and are looking forward to seeing them again, this time in Grenada.

Margaret Ayala, Executive Editor



Q: Your first two events were held in Barbados and this year your festival will be in Grenada. Can you tell us how this came about? What made you decide to move the event?

A: Hosting the Caribbean Rum & Beer Festival in different islands in the Caribbean is a way to demonstrate that this event is a truly unique regional Festival. We felt that Grenada with its 4 rum companies and award winning brewery was an ideal location. When we approached the Grenada Board of Tourism they were incredibly enthusiastic and willing to partner with us.

Q: As organizers of the event, what are some highlights you can tell our readers to expect at your festival? What are some things vendors can expect?

A: For our patrons, there will be: the opportunity to sample and purchase a wide variety of rum and beer products, a chance to meet producers and learn more about the products, guided rum tasting sessions, presentations from rum experts and pairing of rum with Grenada's world famous organic chocolate.



Ms. Cheryl Collymore

For vendors, we are offering a unique platform to promote, market and retail their products to a significant international and regional audience. The Festival attracts industry experts, trade buyers and key influencers in an environment that is perfect for one-on-one discussions and the building of relationships.

Q: For those vendors out there that are interested in participating in your event, how may they contact you and what are the procedures for them to submit their products for the tasting competitions?

A: There are 2 ways to showcase rum and beer products at the Festival, either by taking a booth onsite at the venue, or by shipping product to us and letting us arrange for samples to be poured throughout the event. Vendors can find more information on our website (www.rumandbeerfestival.com) or they can call us at (246) 262-0314 and we will be more than happy to assist.

Q: Will we only see Caribbean rums and beers or can we expect a much bigger variety from other parts of the world?

A: Our range of rum and beers will come from across the world, including the Caribbean, South America, North America and Europe.

Q: Will there be any media coverage for your event?

A: The Caribbean Media Corporation (CMC) will be covering the entire event for broadcast on the Carib Vision TV channel. They will also be producing a 30 minute TV documentary called "Caribbean Rum & Beer Festival 2012". We have also received media inquiries from Canada, the U.S.A. and India.

Q: Can you tell us a little more about your tasting sessions and who are the industry experts behind these sessions?

A: The CAB Tasting Competition is a blind tasting contest. We have separate international expert panels of rum and beer judges. The products are categorised and the judges evaluate the products based on four criteria: appearance, aroma, taste and overall impression. The contest takes place over a 5 hour session. The top 3 products in each category are awarded Gold, Silver and Bronze based solely on the expert judges evaluations.

Our rum panel consists of recognised, experienced international experts with a wide global outreach. The panel includes: rum consultants, rum magazine editors and rum website publishers.

Q: Sounds like you have some great entertainment with live Caribbean steel pan music. Can you tell us a little more about the band(s)? Will they only be performing at certain times during the festival? Or will it be continuous music throughout the entire festival?

A: As this is an authentic Caribbean festival, there will be music throughout the event. We have a mixture for both days of steel pan orchestras, calypso singers, reggae music, African drummers and even the occasional karaoke singer!

Q: You have our mouths watering with your mention of Authentic Grenadian & Creole food. Can you give us a teaser as to some of the foods we can expect to be there?

A: For the Festival we believe that the food on offer should fully represent the rich heritage of the host country. So this year our food vendors will be offering a selection which will include: the national dish of Grenada, Oildown (meat, green bananas and breadfruit in coconut milk), pepperpot (meat, vegetables and cassareep), rotis (curried meat/fish wrapped in a crepe type skin), lambie (conch), salt fish and bakes, and nutmeg ice cream.

Q: When and where will your next event take place?

A: We want to keep with the 1st weekend in November, that way our growing band of supporters can mark the event on their calendar. The host country for the 2013 Festival is going to be a very tough choice between Grenada, Jamaica or the Cayman Islands.

Q: Anything else you would like to share with our readers?

A: This year for the first time we have a full week of activities starting on Monday, October 29th, right through to late Saturday night November 2nd. Activities include distillery and brewery connoisseur tours, a catamaran Booze Cruise, a golf tournament, an evening of food prepared with rum and beer, an evening Grenadian cultural extravaganza, and culminating in the 'Silent Headphone Disco After Party'. There is an activity for everybody to enjoy and we are looking forward to welcoming the world to the 2012 Caribbean Rum & Beer Festival in Grenada.

Thank you for giving us this opportunity to share information about the Caribbean Rum & Beer Festival with your readers.



Dr. Glyn Williams



GRENADA
CARRIACOU • PETITE MARTINIQUE
The Spice of the CaribbeanSM
www.grenadagrenadines.com



COMING VERY SOON...

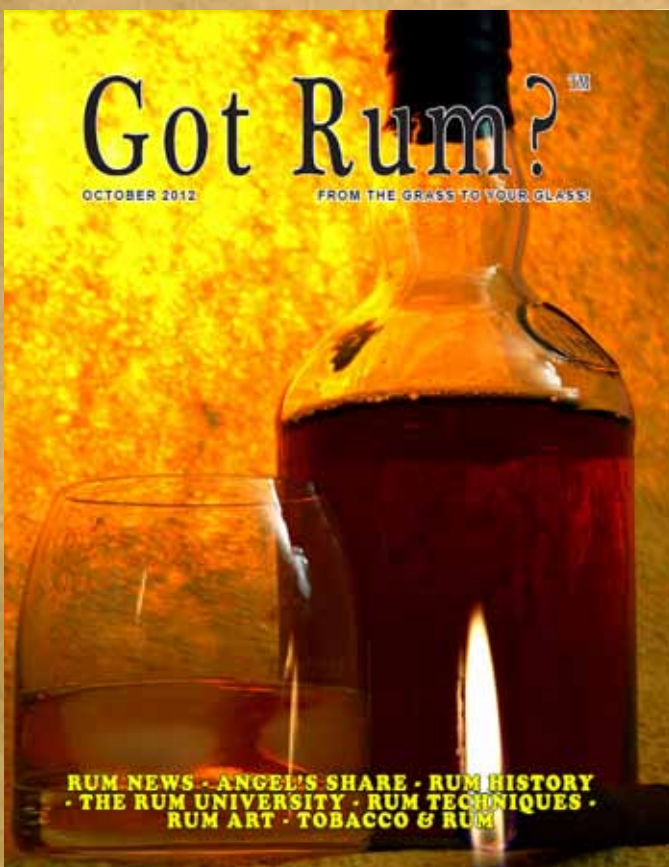


SEPTEMBER 2012

This issue will be full of variety from reviews of rums from around the world, exclusive interview with micro distillers and learning how rum transforms inside the barrel.

You won't want to miss this issue, so make sure you are subscribed to our mailing list in order to receive notifications about new issues and special events. Simply visit www.gotrum.com, click on "Register Now" and follow the instructions on the screen.

Share your favorite rum and/or craft distillery with us! Send via email to Margaret@gotrum.com for a chance to be included in this issue.



OCTOBER 2012

This issue will be a Halloween and Fall theme, featuring some spiced rums, spooky cocktails and a discussion about oak alternatives and un-acceptable shortcuts.

You won't want to miss this issue, so make sure you are subscribed to our mailing list in order to receive notifications about new issues and special events. Simply visit www.gotrum.com, click on "Register Now" and follow the instructions on the screen.

Share your favorite spiced rum and/or spooky cocktail with us! Send via email to Margaret@gotrum.com for a chance to be included in this issue.

THE ANGEL'S SHARE

Ron Fortuna Reserva Exclusiva (8-Years Old, 80-Proof). This rum is dressed in a beautiful, deep yellow topaz color, with shimmering amber undertones. The aroma is generously fruity, with traces of currants, raisins, preserved apricots and pineapple. It is also intriguingly spicy, with a touch of cinnamon and nutmeg. All of these elements are combined harmoniously atop a backdrop of wet oak. In the palate, the unfolding of the flavors has a sweet, warm and peppery touch, but remains smooth enough to appreciate brandy-like components and sweetness congruent with the aroma.

The oak one would expect from a rum this old does not come through immediately, but arises a few seconds following each sip, lingering pleasantly on the palate. This elegant rum has a medium body and is smooth enough to be enjoyed neat in a snifter or with the simplest mixers, such as a touch of fresh coconut water.

Featured Cocktail - Fortune Teller

2 oz. Ron Fortuna 8 Year Old
2 oz. Orange Juice
1 splash of Goldshlager

Mix all the ingredients in a cocktail shaker filled with ice. Shake well and serve in a martini glass with sugar rim. Garnish with a small orange wedge.



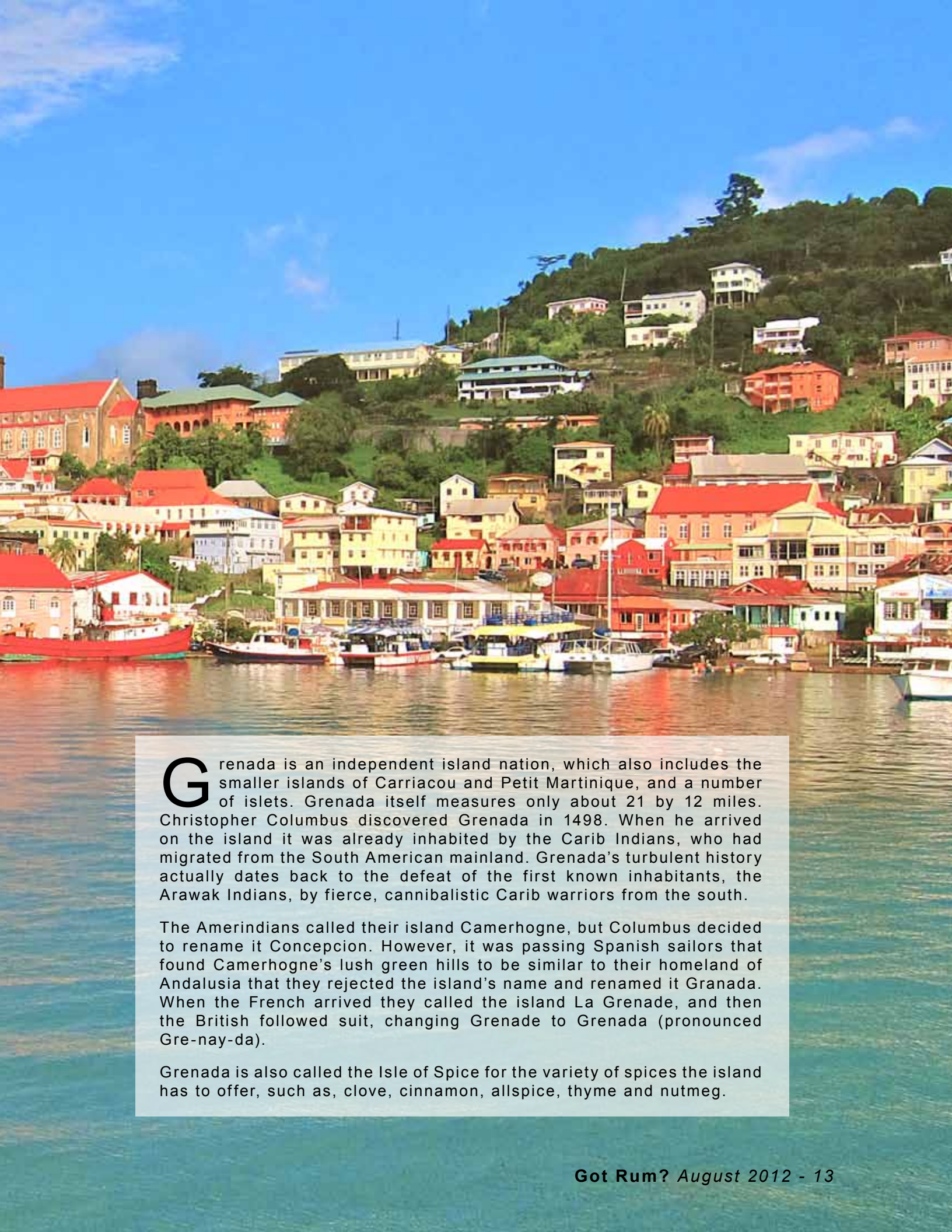
WWW.RONFORTUNA.COM



Grenada

land of enchantment





Grenada is an independent island nation, which also includes the smaller islands of Carriacou and Petit Martinique, and a number of islets. Grenada itself measures only about 21 by 12 miles. Christopher Columbus discovered Grenada in 1498. When he arrived on the island it was already inhabited by the Carib Indians, who had migrated from the South American mainland. Grenada's turbulent history actually dates back to the defeat of the first known inhabitants, the Arawak Indians, by fierce, cannibalistic Carib warriors from the south.

The Amerindians called their island Camerhogne, but Columbus decided to rename it Concepcion. However, it was passing Spanish sailors that found Camerhogne's lush green hills to be similar to their homeland of Andalusia that they rejected the island's name and renamed it Granada. When the French arrived they called the island La Grenade, and then the British followed suit, changing Grenade to Grenada (pronounced Gre-nay-da).

Grenada is also called the Isle of Spice for the variety of spices the island has to offer, such as, clove, cinnamon, allspice, thyme and nutmeg.



RUMS OF GRENADA



Grenada Distillers LTD. – This distillery has been in operation since 1937 and is the largest rum distillery in Grenada. The facility is newly refurbished and modernized after a recent fire. It was formerly known as the Grenada Sugar Factory. The factory is situated in the southern part of the island, Woodlands Valley, which is in the parish of St. George. It is the home of the famous Clarke's Court Rum, formerly known as Tradewinds and Red Neck.

Clarke's Court rum derived its name from Clarke's Court Bay in Woodlands, which is a few minutes away from the factory. Guided tours of the factory are available and last about fifteen minutes. After the tour guests are escorted to the Hospitality Center, where they can see their unique barrel furniture and a display of the Clarke's Court products.

Last but not least, guests are invited to sample their rums at the sampling bar and are given cocktail recipes. Admission is US\$2.00. For more information visit www.clarkescourtrum.com or contact them at (473) 444-5363.

RUMS OF GRENADA

Westerhall
Rums
Grenada W.I.



Westerhall Estate - This distillery is located on 500 acres in St. David's. It is home to the oldest working waterway in the western hemisphere. Visiting this refurbished estate, which was also once destroyed by fire, gives you a clear understanding of how the production of rum was presided over many years ago. There is still evidence of old artifacts and equipment that make up the refinery process.

Today, with the use of imported raw materials, they produce Westerhall Plantation Rum, Rum Sipper Strong Rum, Westerhall Superb Light, Jack Iron, Westerhall Strong Rum and their newest rum, "Spicy Rum Punch". Tours of the site include a visit to a small museum and details of the history of the estate and its relics.

While at the distillery you can see the entire rum making process, sample their products and enjoy an "all organic" lunch. Admission is US\$3.00. For more information visit their website, www.westerhallrums.com/, or contact them at (473) 443-5477.



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Local Cuisine

- **Oildown:** This is Grenada's national food. This dish is a hearty stew that includes: salted meat (or fish), chicken, dumplings, green bananas and breadfruit. All of the ingredients are cooked in coconut milk with herbs and spices.
- **Crab and Callaloo:** Crab backs cooked with callaloo (a leaf vegetable) and served hot. These are land crabs, not the marine variety.
- **Pepper Pot:** Several different kinds of meats (beef, oxtail, pork, etc...), vegetables and cassareep (the juice of the bitter cassava root, boiled down to a syrup and used as a flavoring), cooked with a lot of pepper, garlic, onions chive and thyme. This dish is usually served with rice and peas.
- **Pig Souse:** Made from pig's knuckles and trotters and usually with grated cucumber.
- **Roti:** Beef, chicken, fish or vegetables, cooked with lots of curry and potatoes and wrapped in a crepe style skin.
- **Lambie Souse:** also known as conch.
- **Manicou:** Also known as Opossum.
- **Turtle Toes:** This recipe combines ground lobster and conch which are shaped round and then deep fried.

Here is a list of some of the restaurants in Grenada where you can experience some of the local cuisine:

1. New Nutmeg Restaurant
2. Aquarium Restaurant
3. Boots Cuisine Restaurant & Bar
4. Beach House Restaurant
5. Belmont Estate
6. Charcoals Caribbean Grill
7. Creole Shack Restaurant
8. Deyna's Tasty Foods
9. Patrick's Homestyle Cooking
10. Coconut Beach French Creole Restaurant



Festivals

1. **Carnival** - Is one of Grenada's biggest annual festivals where each parish features its own brand of traditional costume. The main Carnival action is to be found on the streets of the capital city of St. George's. Festivities begin in July with the opening of various Calypso Tents. Many local calypso bards sing to entertain locals and visitors for a chance to compete on the big stage at the National Calypso Monarch Competition. The Carnival celebration gains momentum in early August with cultural presentations and calypso shows almost every night of the week. The night's air is filled with the sound of steel bands rehearsing for the upcoming Panorama competition.
2. **Rainbow City Festival** - This festival was established in 1985 with a community focus to celebrate the cultural diversity and agricultural abundance in the Parish of St. Andrew. The festival is named for the brilliant rainbows that often arch the sky over the bay of Grenville, an east coast town. Rainbow City Festival full of music and flavor has evolved into a national event commencing on the first Sunday in August and concluding on the Monday, which is a public holiday.

3. **Carriacou Regatta** - Began in 1965 as a local boat race using the traditional fishing workboats, to continue the indigenous art of Boat Building handed down by Irish and Scottish Ancestors. Today, it has evolved into a major Caribbean event, held over the Emancipation holiday weekend, with keen competition among sailors from many of the neighboring islands - Grenada, Tobago, Martinique, Antigua and St. Vincent and the Grenadines. Spectators can admire the skill and captaincy of some of the region's boatmen, as they jostle for supremacy in the different classes of boats, ranging from 14 to 35 feet in length. This annual event is based on when the first Monday of August falls. For example, for 2012, the event runs from Sunday, July 29th to Monday, August 6th.



4. **Carriacou Maroon & String Band Music Festival** -

This festival is a three day event, where you can sample traditional smoked foods, enjoy performances, such as, heavy drumming, string band music and dances. Inspired by its African origins, this festival is about thanksgiving and prayers to the source of all life, production and prosperity done in the unique Carriacou way by its people.



5. **Parang Festival** - Started in 1977, this festival is held every year in the month of December on the weekend preceding December 25th. The idea of organizing this festival was brought forward by Mr. Bentley Thomas, three years after the formation of the organization that is known today as the Mt. Royal Progressive Youth movement (M.R.P.Y.M). The festival originated to revive and keep alive the "house to house" serenading of string bands and hosanna carol singing at nights around Christmas time.
6. **Word Festival** – This is a one-week festival encouraging people to read, promoting literature and acknowledging the authors and poets of Grenada. During the festival there are workshops on writing and publishing, as well as a writing competition among schools. Children who participate will be rewarded in a way that encourages them to write continuously. Over the years, this festival has attracted both regional and international attention, as far away as Switzerland.
7. **Camerhogne Festival** - This festival was first started in 2010 to celebrate and showcase the Spice Island's African heritage and traditions. It kicks off on a Friday night with an opening ceremony and runs for 2 more days, finishing with a grand concert. You can expect to see plays, storytellers, traditional games and dances along with local cuisine. This is an opportunity to learn more about Grenada's fascinating culture. The festival has been dubbed with the byline of "Old Grenada, New Grenada, One Grenada" and is named Camerhogne as it was the name given to the island by the indigenous Amerindian inhabitants who were the first settlers on Grenada.
8. **Sunset City Food Festival** - Celebrated in the town of Victoria on the last Saturday of every month, this festival takes you on a culinary adventure where you will find a wide variety of Grenadian dishes, such as their famous 'Tanya Log' porridge and 'Lambi Waters'. When not feasting on these delicious meals, then just kick back, relax, listen to music, have a few local drinks and catch some live performances from the most popular Grenadian artists.
9. **Fish Friday Festival** – Celebrated every Friday from 4 pm to 1 am, the streets of Gouyave swell with arts and crafts stands and food vendors. This is the place to be for visitors to sample the local culture. Guests can enjoy the freshest catch of the day prepared in sumptuous dishes from shrimp kabobs to spiny lobster while enjoying music from various local bands.

Places to Visit

1. **Grand Anse Beach** (background photograph)
- Located on the western (leeward) side of the island, it is 2 miles of white sand in a sheltered bay.
2. **Fort George and Fort Frederick** - Among the first set of forts to have been built in Grenada at the beginning of the 18th century is Fort George. Currently used as the headquarters of the Royal Grenada Police Force. Fort Frederick was named after the second son of King George III of England and is one of four fortifications that were built on Richmond Hill at the end of the 18th Century.
3. **Grand Etang National Park** - This sub-tropical park lies deep in the heart of Grenada situated high in the tropical rainforest. In this park is a volcanic crater lake, the Grand Etang Lake, a remnant of a once active volcano.
4. **Belmont Estate** - Located in St Patrick (about an hour's scenic drive from the island's capital, St. George). Belmont Estate is a unique and authentic 17th century plantation that offers their guests an opportunity to participate in and observe the workings of a fully functional historic plantation.
5. **River Antoine Rum Distillery**- This privately owned distillery, whose processes have changed little since the 1800s, is the oldest functioning water-propelled distillery not only in Grenada, but throughout the Caribbean.
6. **Concord and Annandale Waterfalls** - Concord Waterfalls is located in the hills of Concord, St. Johns on the west coast of Grenada. It is actually three waterfalls, but only one is easily accessible. Annandale Waterfalls is one the smallest in Grenada, located on the outskirts of St. George near the villages of Willis and New Hampshire. It is also one of the most accessible waterfalls in Grenada making it a favorite point of interest for bus tours.
7. **Gouyave Nutmeg Processing Station**
- One of the largest nutmeg processing factories on the island. They offer a comprehensive 20 minute guided tour. You can watch the workers choose, grade and package the nutmegs.
8. **Grenada National Museum** - Located at the corner of Monckton Street and Young Street in St. George's. It was built by the French in 1704 as an army barracks. The British used it as a female prison until 1880 and later as a hotel and warehouse for a local merchant. It became Grenada's National Museum in 1976.
9. **Underwater Sculpture Park** - Located in Moilinere Bay, the park is home to 65 sculptures located in clear and shallow water. This park is enjoyed by snorkelers and scuba divers.
10. **Discovery Train** - A sightseeing trolley inspired by a 1960's steam locomotive. It begins at the cruise ship terminal just outside the Esplanade Mall. It departs every hour starting at 9am with the last train leaving at 3pm.
11. **The Spice Basket** - Grenada's newest attraction offering a cultural experience, from theatre shows to steel pan music. Sit back and enjoy some calypso music while feasting on Grenadian cuisine and drinks, take a stroll down to the gift shop or take a guided tour of the world's only West Indies Cricket Museum.



Rum Tasting at True Blue Bay Boutique Resort



T rue Blue Bay is a lovely resort situated on the south coast of Grenada with breathtaking vistas of lush tropical gardens and panoramic sea views. This boutique resort has a total of 50 guestrooms, waterfront restaurant, marina, dive center, yacht chartering, boutique, 2 pools and a spa.

At True Blue Bay they also offer a 30-45 minute rum tasting session every Tuesday evening at 5/5:30pm at their Dodgy Dock Bar, located outside by the water front. You will learn about Grenadian rums, their origins, flavor differences and some history behind the rum distilleries in Grenada.

This is your chance to taste some of their most popular rums and learn how to create exotic tropical cocktails with their bartenders, Akim and Nakisha. At the end of the session you will have an opportunity to sample some rums and walk away with a wealth of information from its diversity, historical background and its cultural importance in Grenada.

The Rum Tasting is free for guests and costs only EC\$10 per person for non-guests. For more information, please visit their website www.truebluebay.com. You can also contact them via email at mail@truebluebay.com or call them at (473) 443-8783.



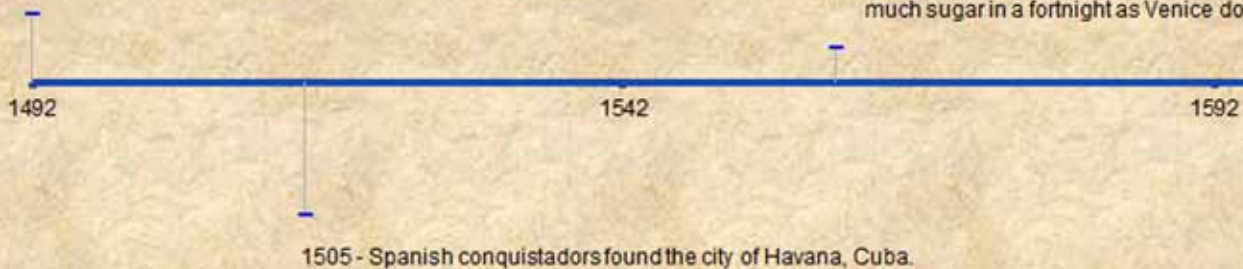
RUM IN HISTORY



August Through The Years

1492 - Christopher Columbus weighs anchor August 3, with 52 men aboard his flagship the 100-ton Santa Maria, 18 aboard the 50-ton Pinta commanded by Martin Alonso Pinzón, and another 18 aboard the 40-ton Niña.

1560 - Venice gets its first coffee house. The city is a major sugar-refining center, using raw sugar imported through Lisbon, but Europe's chief sugar refiner is Antwerp which refines as much sugar in a fortnight as Venice does in a year.



Ever wondered what happened in
the month of **AUGUST**
throughout history?

1740 - The Royal Navy's rum ration is diluted by Admiral Edward Vernon, nicknamed "Old Grog" because he wears a grogram (grosgrain) cloak in foul weather. "Grog" will become a slang word for liquor, "groggy" for drunken dizziness

1731 - Half a pint of rum in two equal tots (servings) becomes the official daily ration for all hands in the British Royal Navy.

1642

1630 - As sugarcane is grown and processed in the French West Indies, the supply of sugar in France increases. Lemonade is invented in Paris and quickly gains popularity

1692

1735 - English distillers produce gin at a rate of 5.4 million gallons per year, nearly a gallon for every man, woman, and child.





The Mayan calendar
marks 2012
as a special year...

... a VERY special
year indeed!

Introducing Ron Izapa Black

The Mayan Rum
that will define
the new era.



Now seeking importers
and distributors
worldwide
izapa@gotrum.com





The History and Science of the Barrel

Lesson 8: Toasting and Charring

Welcome to Lesson 8 of 12 of the Rum University's latest course! You can find previous lessons of this course by visiting the Archives page on **www.GotRum.com**, you can also find additional courses and material on the university's official website at **www.RumUniversity.com**.

Toasting and Charring

Nothing has a greater impact on oak's chemistry than toasting. The chemical bonds between the three major polymeric building blocks (cellulose, hemicellulose and lignin) are disrupted, especially the hemicellulose and lignin. There are major changes happening to the structure as well as to the number of tannins as they are destroyed by heat.

There are several factors involved, such as toasting temperature and total duration that have an effect on which flavor compounds will form and at what depth they are maximized. It is during this process that one needs to keep in mind the density of the oak since American oak is denser than French oak. So the rate of heat penetration will be different.



Inner surface of a toasted oak barrel

Also, during the process of toasting, tannins are substantially destroyed by the heat. You can still get tannins about one-third of the depth from American oak staves, but they are almost completely depleted in the French oak. The barrel's shape will also limit the toasting temperature and duration. Since all of the heat is applied to the inside surface of the barrel, there is a natural temperature gradient that varies throughout the depth of the stave. Say the visual penetration of the toast goes in about a quarter inch into the wood, the chemical changes are occurring at a much deeper level. Hence, the extent to which flavor chemicals are formed and the precise depth at which they are maximized depends greatly on the amount of heat applied and the length of toasting time and temperature.



Oak barrels being charred

Traditionally the terms light, medium and heavy toast are used based on visual appearance of the inside of the barrel. Light toast implies only a mild darkening of the staves; a medium toast has the same appearance as toasted bread; and a heavy toast is very dark, almost like a dark chocolate. As the wood is heated during toasting, the flavor compounds begin to break down releasing certain colors, aromas and flavors. For example, hemicellulose will release simple sugars, such as glucose, xylose, rhamnose and arabinose. Lignin, on the other hand, releases vanillin when heated. The process for toasting can take about 12 minutes for a medium toast and 18 minutes for a heavy toast.



Inner surface of a charred oak barrel

Charring on the other hand is the process of “burning” the staves. This method acts like an activated-carbon filter to adsorb sulfur compounds. Charring, with the help of temperature, produces a deeper colored rum and higher production of esters, but over-charring the barrels can actually destroy some of the flavor chemicals that are needed to obtain a well-balanced aged rum.

Next month: Lesson 9 - Transformation of the Rum Inside the Barrel

Our special thanks to Independent Stave Company for their support in our research of oak.

RUM TECHNIQUES

The Organoleptic Assessment of Rum - Part 17

As part of our commitment to educate industry members and consumers alike, we are pleased to re-publish content from “***A guide book for the organoleptic assessment of rum***,” by A. P. Saranin.

The guide was originally published in Bundaberg, Queensland, Australia, and is a detailed work covering the delicate job of formally evaluating rums and rum samples.

Our gratitude goes out to Dr. Alex Saranin and the fine people at The

Millaquin Sugar Co. Ltd. and The Bundaberg Distilling Co. Ltd., for making this material available to us.

Each issue of “Got Rum?” will include additional pages of this guidebook until all the pages have been published. At that point we will move on to another piece of historically-significant material.

As always, we want your suggestions for future topics, so we can continue bringing you the most relevant information possible.

res·in·ous

adjective

\ˈrez-nəs, -ən-əs\

Definition

Of, relating to, resembling, containing, or derived from resin.

Resins can be any of various solid or semisolid amorphous fusible flammable natural organic substances that are usually transparent or translucent and yellowish to brown. Resins are formed especially in plant secretions, they are soluble in organic solvents (as ether) but not in water. Resin notes can be present in spirits when they are exposed to improperly-cured woods (barrels or chips).

Origin

Middle English, from Anglo-French *reisine*, from Latin *resina*; akin to Greek *rhētīnē*, pine resin. First Known Use: 14th century.

Did you enjoy this article? Do you want to read more?

Make sure to get the July issue, where we'll continue this interesting topic with the section titled “General Remarks On Tasting.”

QUESTIONNAIRE

Type: Analytical
Method: Single Sample

RUM SAMPLE No. _____

Please sniff and taste this sample very carefully.

Can you detect an off-quality in this product? Yes No
(Circle one)

If you detect an off-quality, please describe it below.

<u>Intensity</u> (Circle one)	<u>Acceptability</u> (Circle one)	<u>Description</u>
Trace	Acceptable	
Moderate	Questionable	
Strong	Not Acceptable	

If you wish to have a standard, or reference sample, please ask for it, but, do not taste it until after you have sampled the test drink at least once.

Comments:

continued on page 29



FORTUNA

RON RESERVA EXCLUSIVA

8

DOUBLE GOLD MEDAL WINNER

Beverage Testing Institute Results

- 92 • *Fortuna 8 Year Old*
- 91 • *DonQ Gran Añejo*
- 90 • *Barceló Imperial*
- 90 • *Botran Añejo Reserva*
- 89 • *Bacardi 8 Year Old*
- 88 • *Diplomatico Reserva Exclusiva*



Awarded Gold at
the San Francisco
World Spirits
Competition



Awarded Gold
by the Beverage
Testing Institute
and BEST BUY



THE TASTE OF SUCCESS

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5.3 B. DESCRIPTIVE-ANALYTICAL (PROFILE)

REQUIREMENTS:

Number of samples evaluated	1
Number of samples served	1
Number of testers (trained)	4 - 6

PROCEDURE:

Serve only one sample at a test session. (Supply reference standards as requested by the panel.) Instruct testers to record individual bouquet, aroma and flavour notes according to intensity and in order of appearance.

Profile panels are held in two separate stages. The first is a so-called independent analysis followed by a round table conference. That is, the panel members first examine the product individually, after which they have a round table conference wherein they present their own findings upon which a discussion may be held, ideas enlarged etc. All the data presented is compiled and a tentative profile drawn up.

Each panel should have certain objectives to reach for, i.e. determination of substances present, their intensities, whether a substance affects the sample or not, etc. These goals and their strengths will be discussed at a later stage. Even though the technique of flavour analysis is rather simple, there are certain steps to follow, these being as follows.

Orientation of the Panel: Before a profile is begun, orientation of the panel must occur. In this, the panel is acquainted with the product and the leader of the panel gives the objectives of the project and any limitations that may be set. He may even distribute test samples along with samples obtained on the market. From here, the sampler tests his own sample individually. He will smell it, taste it, describe and compare it with products of a similar nature, noting all the characteristics possible. After this the panel members meet to discuss their reactions to the product and familiarize themselves with it to find appropriate reference standards. The length of the orientation period depends on the nature of the product, the objectives to be reached and also the experience of the panel.

Follow each test with a round-table discussion. This is different from the round-table type of testing where discussion takes place prior to or during taste testing and leading to bias on the part

to be continued in September's issue

PAIRING TOBACCO & RUM



Dinner Out

-by Philip Ili Barake

The inspiration for this month's pairing comes from the movie "Spy Game," starring Robert Redford and Brad Pitt. In the final scene of the movie, the actors use the code "Operation Dinner Out" to rescue Tom Bishop from a prison in China. And so it is, that this pairing will be called "Dinner Out", but only in the sense that we want to evoke an outdoor theme, rather than a prison break, so please keep an open mind.

For this dinner, we will be pairing a fine, thick, hand rolled tobacco showcasing excellent craftsmanship. This cigar will give us about an hour's worth of enjoyment, paired with three different rums and three prepared dishes. This pairing was somewhat of a difficult task, but trust me, the results were absolutely marvelous!

This pairing menu was created alongside a dear friend and Chef, Mr. Alan Kallens. When I approached him with this crazy idea, he gladly accepted the challenge. He first sampled the rums neat and then he elaborated the following menu:

- **Appetizer:** Smoked salmon with dressing (consist of a light, blue cheese crumbles and mixed nuts) served with a baby greens salad and a 7-year old rum.
- **Main Course:** Pork ribs basted in an agricole rum (French rum) along with a puree of peas and a sauce made from the juices.
- **Dessert:** *Sopaipillas Pasadas* (recipe on next page) or *Mote con Huesillo* (boiled wheat with sun-dried peaches) served with a snifter of Zacapa XO rum.

The cigar we initially chose for this pairing was Montecristo Sublime, Limited Edition 2008 (from Cuba). I know this is a very hard cigar to find, unless you are in Cuba. For this reason, I suggested we change to one with similar qualities, but without leaving the brand itself. In this case, we chose Edmundo of Montecristo, with a ring gauge of 52 and 135mm long. If you cannot find this same cigar, choose one that has a similar ring gauge and a medium to heavy body.

What will the method of operation be for the next pairing? First, we have the cold appetizer. Ideally you want it cold to compliment the rum, which will be served at the same temperature. For this reason, we are going to need a light rum. In this case we are going to use Legendario 7-year old rum from Cuba, served in a tall slender glass with ice and a touch of soda (consumer's preference). This cocktail will feature a refreshing and sparkling taste without losing the notes of the rum. Combine the cocktail with the smoked salmon and outstanding blue cheese dressing and you have a very enjoyable appetizer. Now, to complete this experience we begin to light up our cigar. We notice



the different temperatures, characteristic notes and the smoothness of the tobacco. As they begin to blend together they reveal notes of smoked wood and coffee beans.

As the cigar continues to burn, about the first third of the way, we arrive at the point where we move on to the main course. We selected a 10-year old agricole (French) rum from the Clément distillery to compliment the pork ribs, with its many spices and fat. As I sip this rum, I know it has the body and unique character needed to accompany this main course. Its well-balanced notes of wood and dried fruits make it very pleasant and long lasting in the mouth. The cigar, meanwhile, is burning well, with good circulation, notes evoking roasted nuts and stronger notes of the tobacco, indicative of being 2/3 of the way.

As we finish our main course, we move on to the dessert. To something that is very traditional in Chile: *Mote con Huesillo* (boiled wheat with sun-dried peaches). This is a refreshing fruit juice with notes of cinnamon and brown sugar and, in this case, with a touch of the Zacapa XO rum. The rum contributes hints of spices, such as, saffron and clove, along with notes of the aging in oak barrels that were once used to age Cognac. As an alternative to this dessert, we have *Sopaipillas Pasadas* (fried dough made from butternut squash and served with a dark syrup called *Chanaca*), another typical Chilean dessert.

By now, the cigar is a lot more noticeable and aggressive, which we need to take advantage of and sweeten it with either one of the Chilean desserts. Both will be accompanied with a snifter of Ron Zacapa XO. This last pairing gives us an ideal blend of unique flavors allowing us to finish and experience a very special meal.

Cheers!
Philip

Making the perfect Sopaipillas Pasadas: We begin by making the dough by mixing flour, butter, baking powder and salt, creating the perfect foundation for the Sopaipilla. We then cook, grind and drain the butternut squash and incorporate this into the dough. We finish by adding the Chancaca (raw, unrefined, non-centrifugal cane sugar with a high molasses content) with a touch of cinnamon and dried orange peels.



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